

# **Eat and being eaten**

Anna Pasco Bolta





*Eat and be eaten* is a performative dinner based on the symbiotic relationship called endosymbiosis, the union between the bacteria of the human intestine and our body from food.

The guests are invited to experience aesthetically and sensorially the tasting on different scales: from the micro, becoming aware of the microscopic life that metabolizes food, to the macro through concepts from geology, such as deep time.

The dinner proposes to establish a more holistic relationship with the environment, with other forms of life and with our body, offering new perspectives on the complex cultural systems we inhabit.

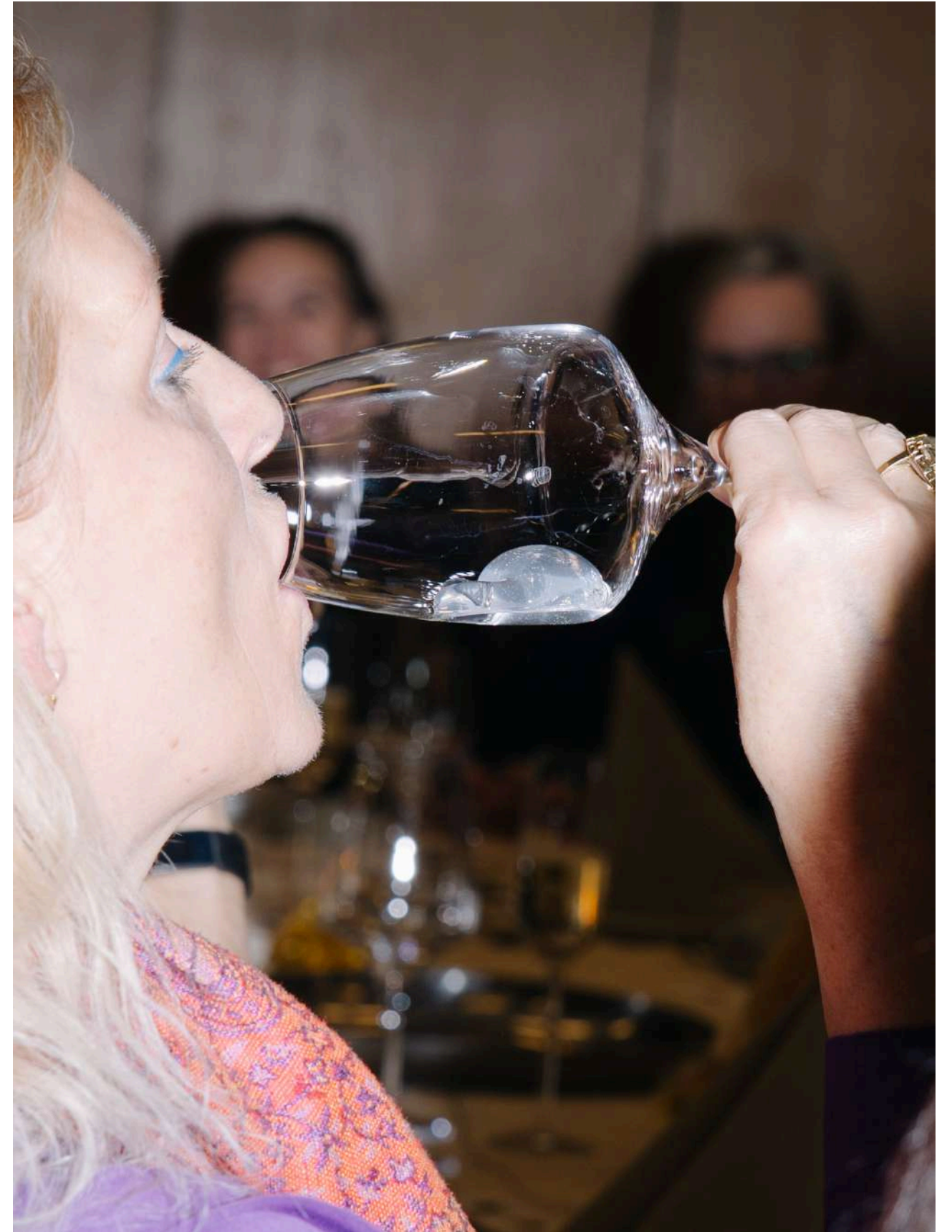
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Concept: Anna Pasco Bolta  
Curator: Yara Sonseca  
Gastronomic team: Josephine von Máriássy, Cai Lange, Theo Lindinger  
Music: Martin Linka  
Performers: Sara Mayoral, Carmen Molina  
Photography: Sima Dehgani



So if  
we  
were  
drops  
of  
water

**Prelude**



**molecular water**

Salt steers all your metabolic processes. It connects seas and lands

**Appetizer**



**oils, salts and bread**



*Formal Description:*  
Selection of salts, olive oils varieties (Arbequina, Picual, Hojiblanca, Cornicabra, Empeltre), sourdough bread with seeds

The first shared course was a meditation on salt and its vital role in life. On trays of smooth Isar river stones, bread, oil, and salt came together in a timeless gesture of nourishment. Salt has guided life from the primordial oceans to the present. Its allure is written into our bodies, designed by evolution to crave it, seek it, and need it. Each type of salt, from arctic salt to volcanic black, carried a unique story, a reminder of the geological and cultural landscapes it came from. Together, we tasted the invisible maps salt draws between oceans, lands, and our bodies, binding us to an elemental history we cannot live without.



Salt from the Alps. Thar desert salt. Hawaiian salt. Dead Sea salt. Kala Namak salt. Spanish rock salt. German natural salt. Inca solar salt. Mediterranean salt. Arctic salt. Crystalline salt. Adriatic pearl salt. Kalahari desert salt. Bolivian pink salt. Chilean salt from Lake Budi. Uyuni desert salt. Halite salt. Persian blue salt. Himalayan pink salt. Flower salt. Gray salt. Maldon salt. Cypress flake salt. Murray River salt. Black volcanic salt. Norwegian fjord salt. Brittany salt. Red Alea salt. Smoked salt. Icelandic glacier salt. South Tyrol mountain salt. Iranian desert salt. Portuguese Atlantic salt.

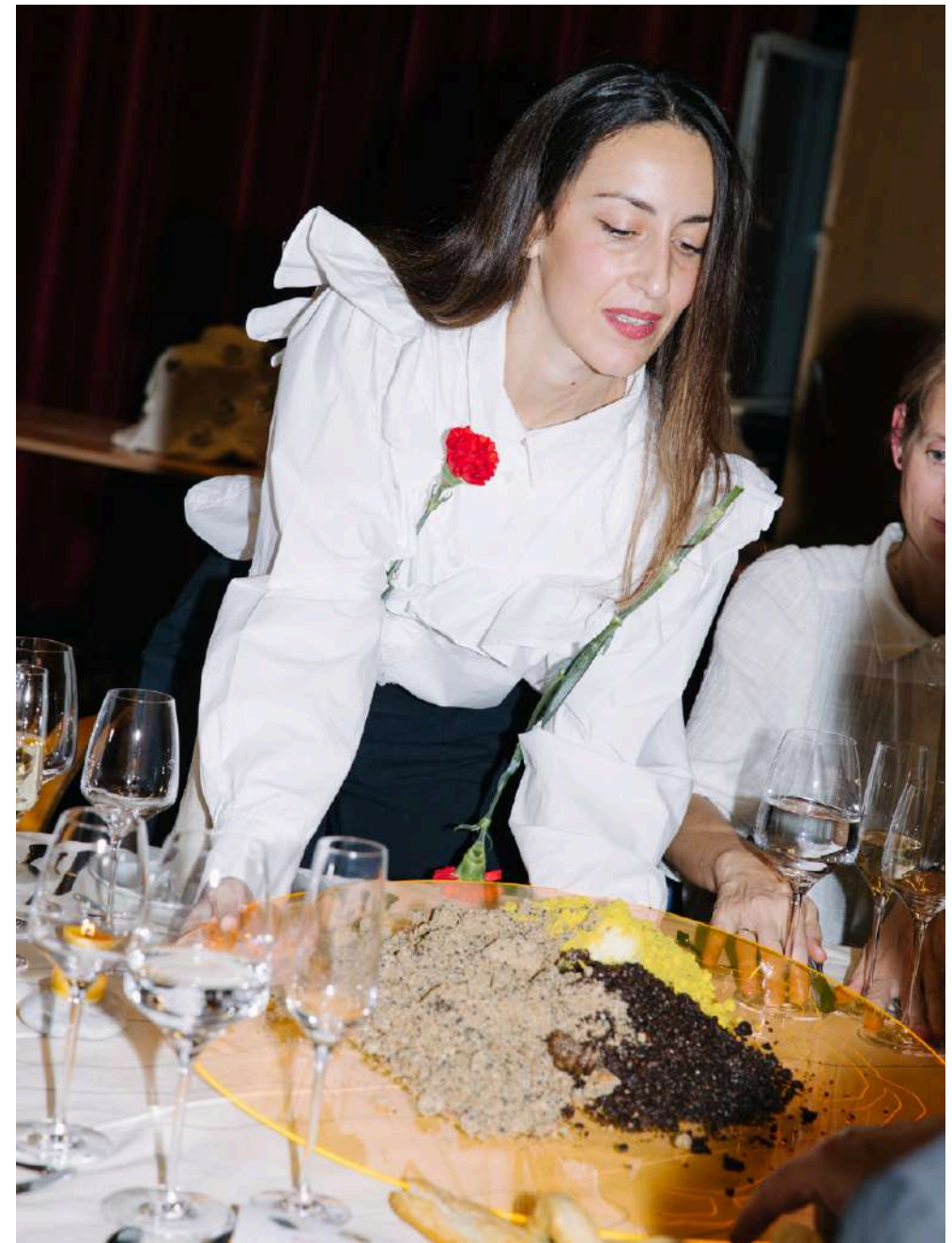
Every bite  
brings us  
closer to  
others, to  
the earth,  
and to the  
stories  
that feed  
us

## **Appetizer**



**three soils**





*Formal Description:*

Three earths based on curcuma, curry, coffee, chocolate, black sesame and almonds with vanilla ice cream and steamed topinambur.

This dish inspired by the deep sea, speaks of dissolution, transformation, and connection. Imagine the ocean floor, a space of pressure and shadows, where life persists against the odds, drawing sustenance from the remnants of others. Each bite of this plate recalls the fragile biotopes of the seabed, where bacteria transform decay into life, creating an interdependent cycle of survival and renewal.

To taste this dish is to partake in a story of resilience—an echo of ecosystems beyond our sight but within our grasp. It's a reminder that we, too, are porous beings, exchanging bacteria with every kiss, every touch, and every meal. Through this, we are tied not only to the lives we care but also to the unseen worlds that sustain us. In this moment, eating becomes an act of intimacy, a surrender to the larger web of life. Like the sea's sediments, we dissolve, we nourish, and we belong.

Comer y ser comido.  
Todas las millas que  
recogimos.  
Si se ponen mal las  
cosas  
nos iremos a las  
montañas  
y allí estaremos  
hasta que acaba, si  
quedamos  
con vida.  
¿Cuántos días  
podremos estar sin  
comer?  
Nada podemos  
llevarnos  
hace mucho tiempo  
para los últimos  
momentos.  
Pase lo que pase.  
Comer y ser comidos.  
Todas las millas que  
recorrimos.  
Si niego que te deseo.  
Si te escondo en mi  
estómago.  
Mi vecina me dice  
casi no lo creo  
cómo lo saben?  
Día tras día, y así casi  
tres años.  
Comer y ser comido.  
Todas las millas que he  
compartido.  
Todo se escurre.  
Subir y bajar cuestras.

Que pueda yo  
sembrarte  
todas las flores del  
camino.  
Año tras año,  
esperando aquel  
instante.  
Comer y ser comidos.  
Todas las millas que  
perdimos.  
Los últimos días de  
noviembre.  
Me acerca la cuchara y  
yo  
no sé si hace buen  
tiempo  
que estoy muerta de  
vergüenza  
que todos me miran.  
Y lo pruebo.  
Comer y ser comido.  
Todas las millas que no  
gozamos.  
Dejame la lengua libre  
para irte hablando de  
amor.  
Buen viaje y buen  
viento.  
El espacio no nos  
separa  
Otra de la una  
No se pasa, no se  
traga.  
Comer y ser comidos.  
Todas las millas que he  
querido.

## Appetizer

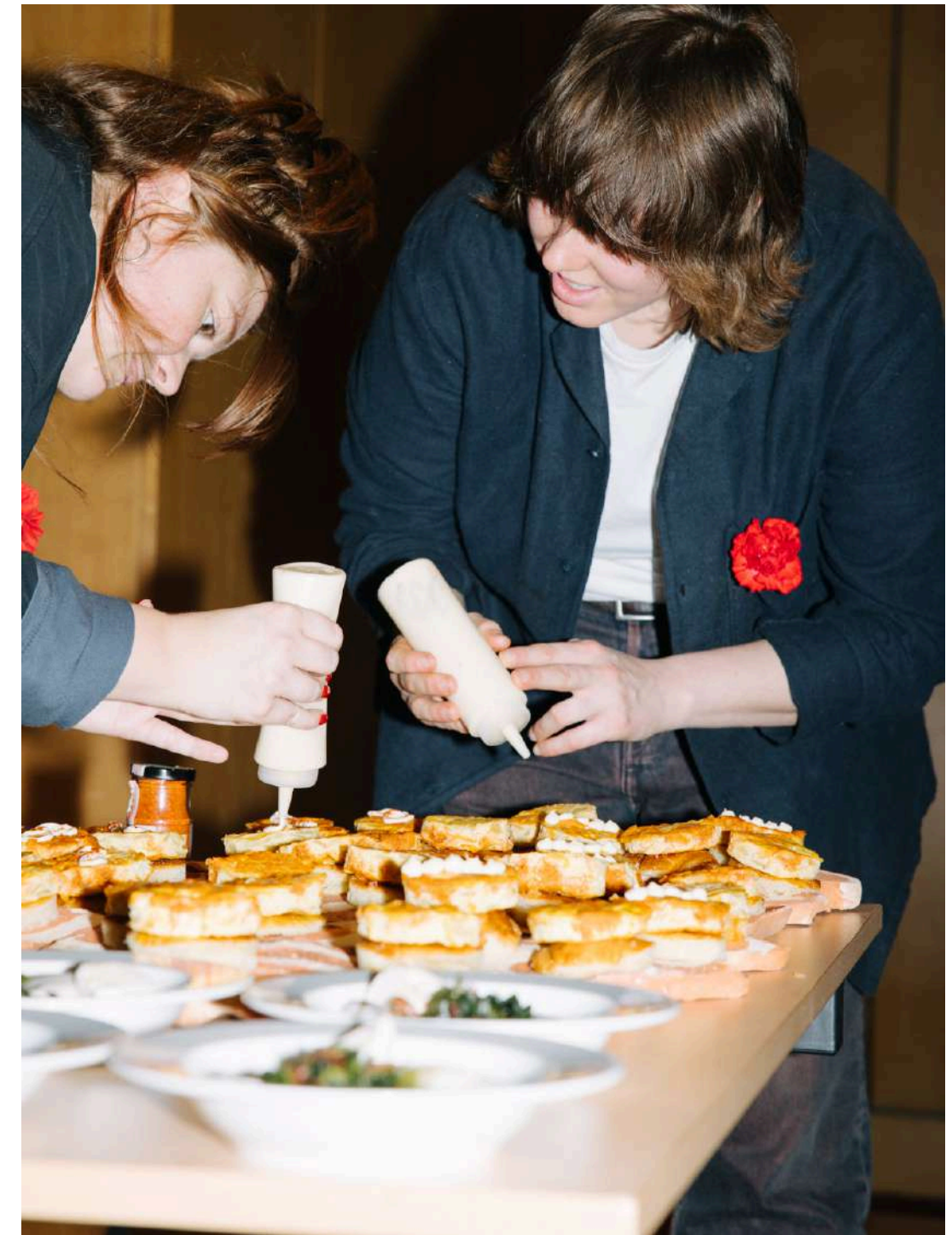


## tortilla layers



*Formal Description:*

three tortillas with sobrassada and hydrated and fried orange peels, on top of a layer of toasted croissant from the day before and visual representation of human intestinal bacteria with citrus mayonnaise.



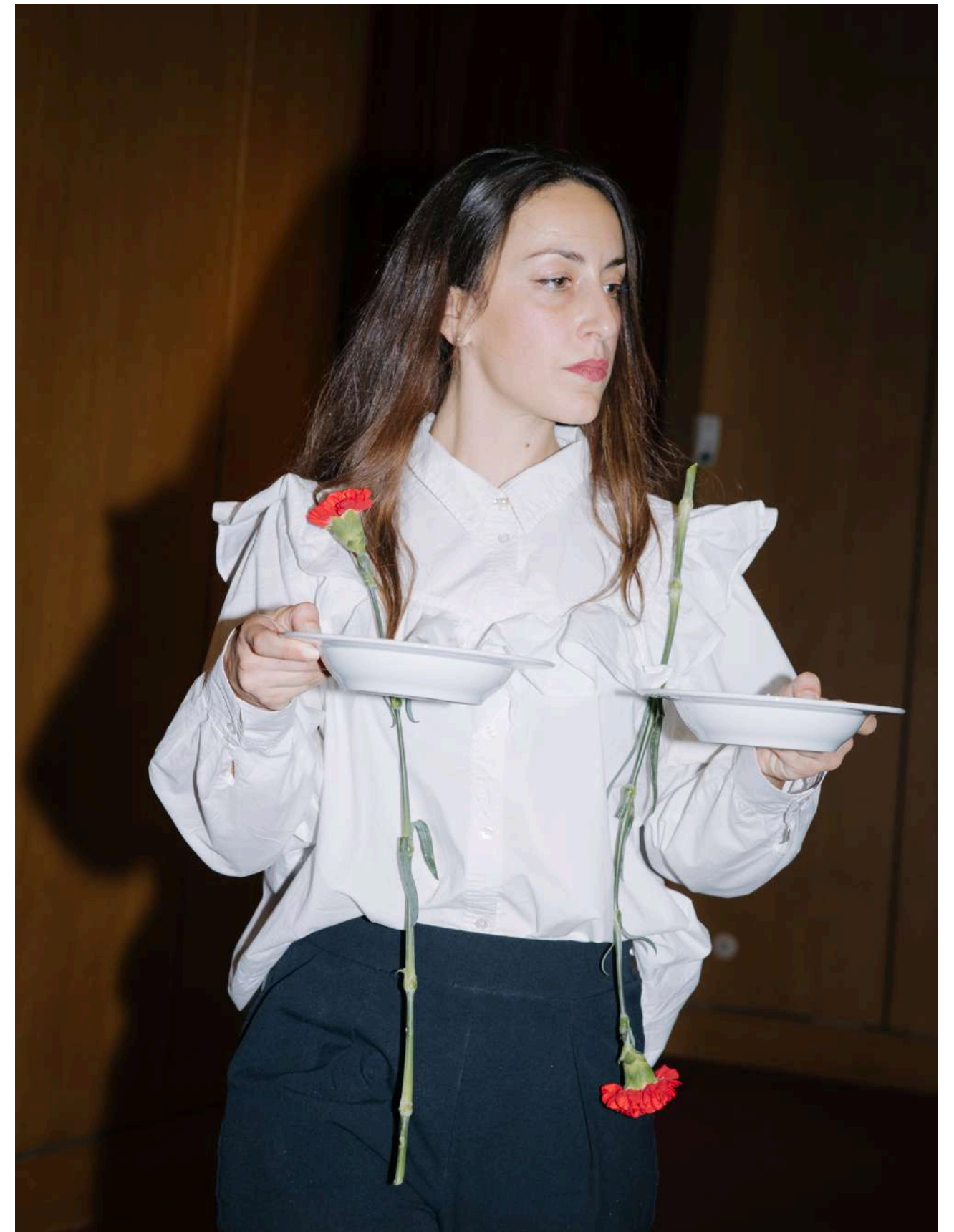
*Tortilla layers* draws from the ingenuity and resilience embodied in the Spanish postwar tortilla without potatoes or eggs, a dish born of scarcity and survival. Inspired by this humble recipe, the plate pays homage to the cycles of nourishment and depletion that define both human existence and the ecosystems we inhabit.

The dish evokes the rhythm of endurance: the countless miles we traverse, the mountains we retreat to when life becomes uncertain, and the shared moments of scarcity that test our creativity. It speaks of longing—longing for sustenance, for connection, for survival—and of the vulnerability we face in those final, quiet days.

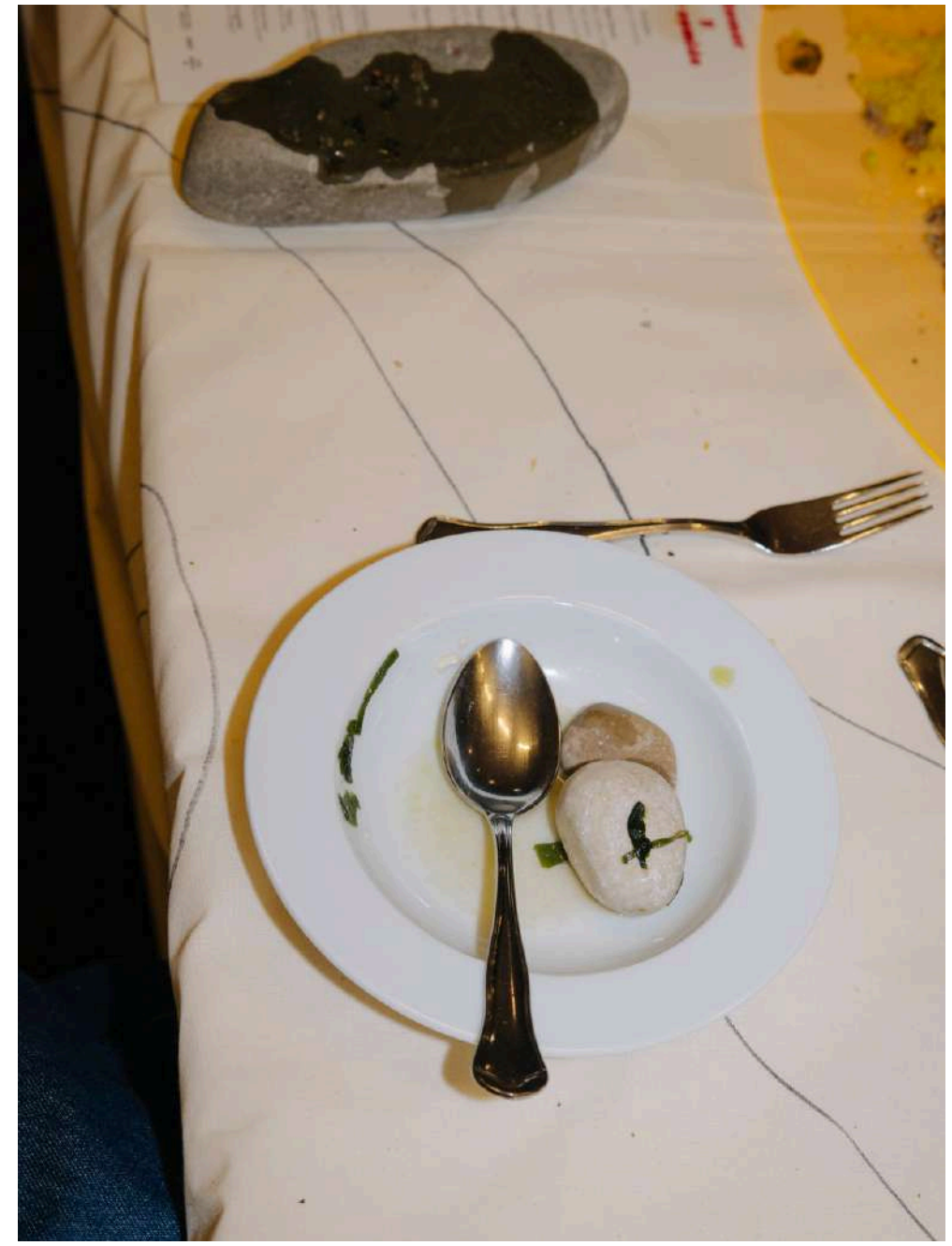
Eating becomes an act of storytelling: a reminder of the fragility of life and the profound resourcefulness required to sustain it. To share this dish is to reflect on the resilience and creativity forged in difficult times and the enduring connection between nourishment and survival.

We  
eat  
what  
we  
are

**First**



**stone soup**



*Formal Description:*  
Miso bouillon, various seaweeds, silken tofu and Isar river stones

In the fourth act, a bowl of stone soup arrived—miso, seaweed, and tofu simmering together, steeped in simplicity and depth. Across cultures, broths are the foundation of nourishment, distilling flavors, memories, and traditions into something both universal and intimate.

Here, stones played more than a symbolic role; they whispered of histories, of the hands that passed them from shorelines to kitchens, of the ancient fires that transformed them. Stones, like us, carry stories, etched into their surfaces over millennia.

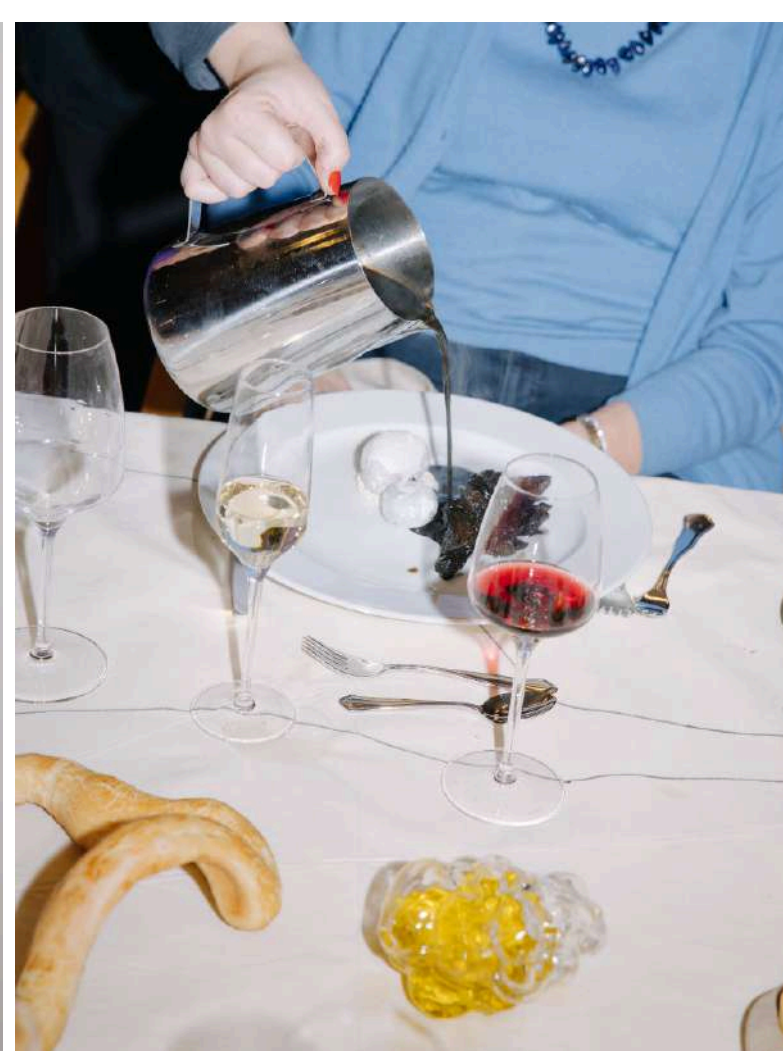
Composed of soup stones, the stones keep the soup warm, which warms our senses, inviting reflection: the invisible symbiosis of inorganic and organic life, our gut bacteria, the shared act of feeding and being fed. In each spoonful, the essence of connection - between land and sea, human and non-human, body and memory - came alive.

Not  
everything  
that  
grows,  
grows  
as we  
expect it

**Second**



**black and white image**



1. Firmicutes: Lactobacillus, Clostridium, Enterococcus, Faecalibacterium Ruminococcus 2. Bacteroidetes: Bacteroides, Prevotella, Parabacteroides 3. Actinobacteria: Bifidobacterium, Collinsella 4. Proteobacteria: Escherichia, Klebsiella, Desulfovibrio, Verrucomicrobia, Akkermansia 6. Eubacterium: Roseburia, Blautia

*Formal Description:*

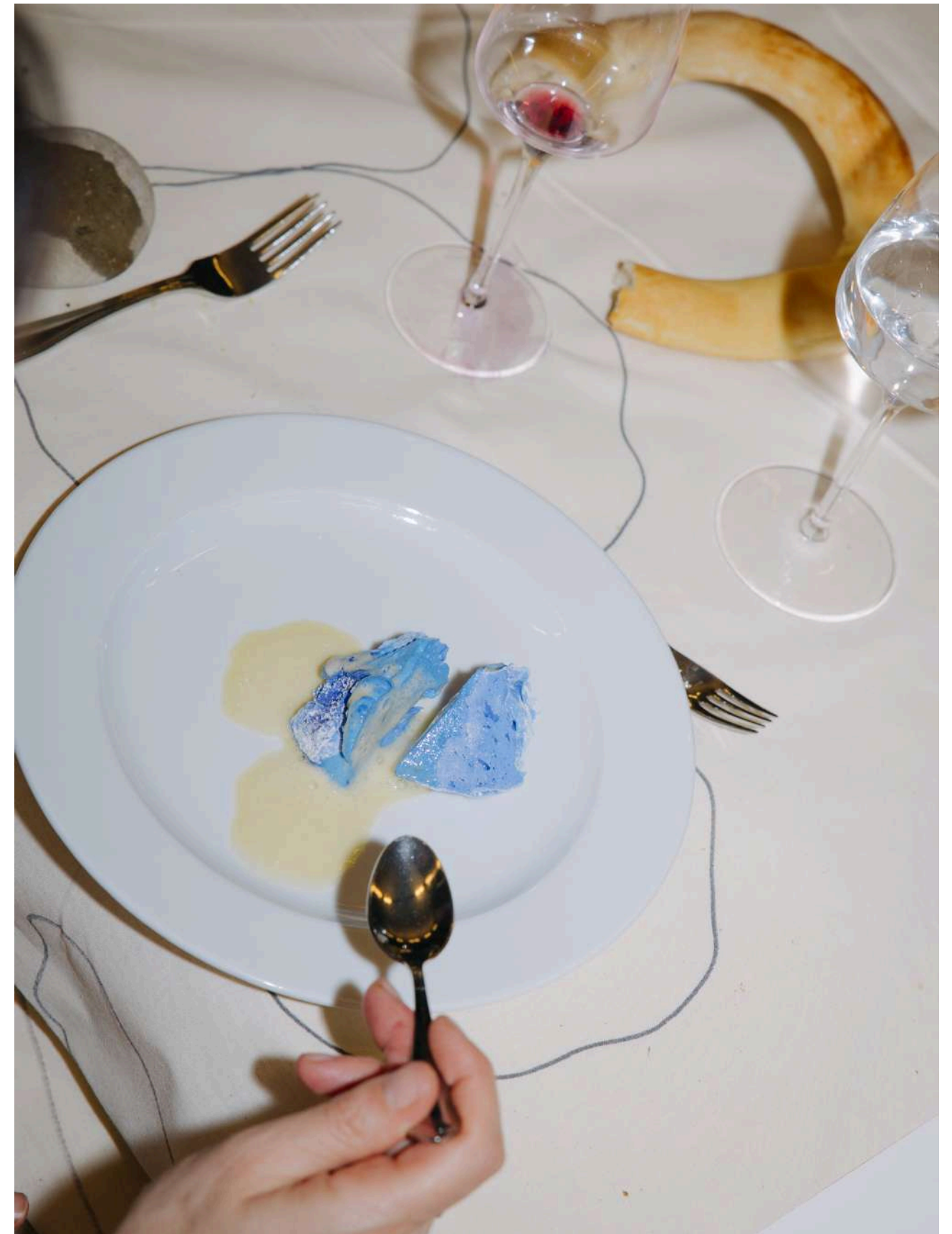
kaolin-glazed potatoes, ox cheeks with black jus with squid ink

The texture of the edible porcelain whispered of the rawness of minerals, the grounding of soil, and the intricate craftsmanship of life.

The ink brought depth—a nod to the unseen ecosystems that sustain us and a reminder of the darkness in which life takes root. This was a dish to uncover and gaze upon.

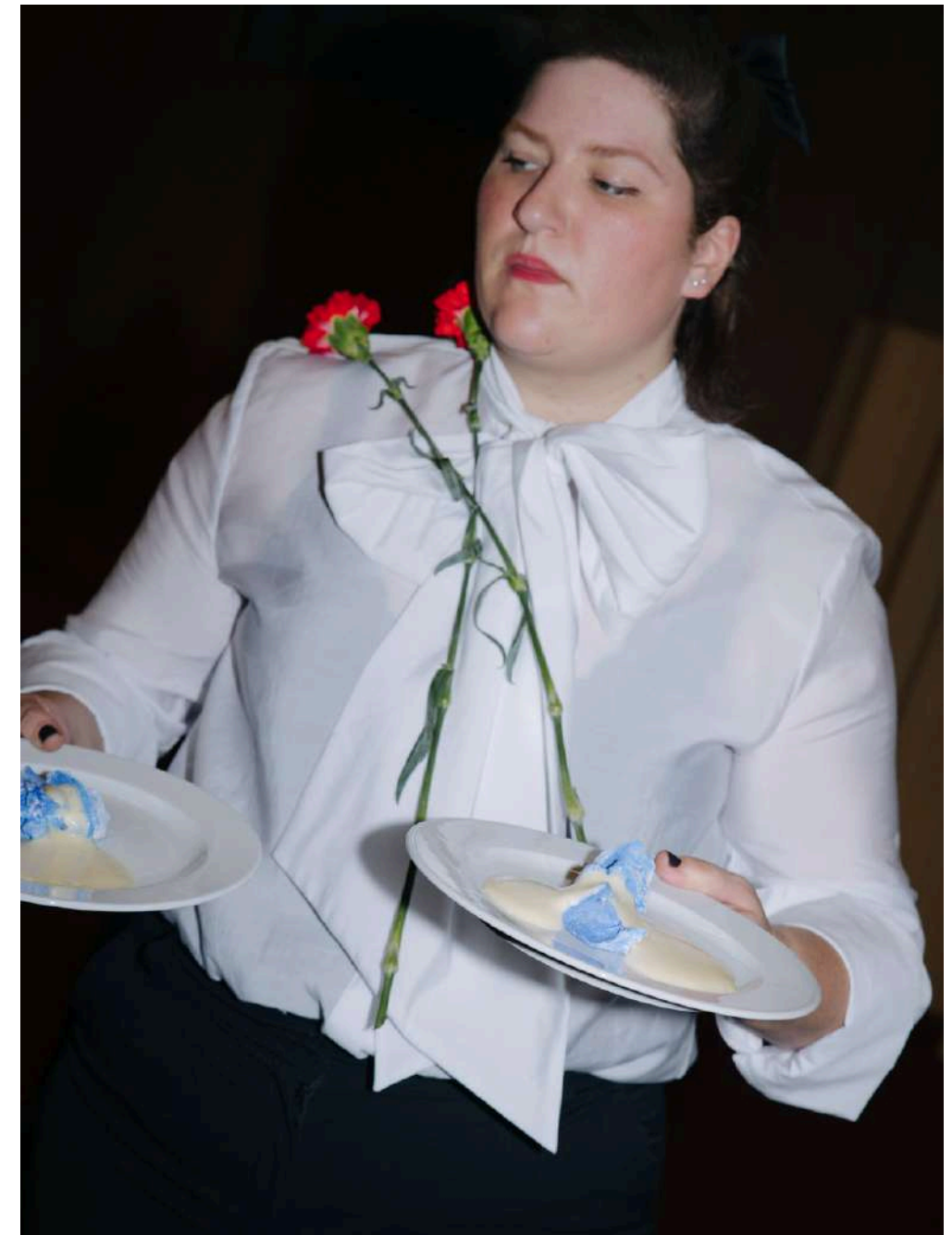
We are  
breathi  
ng the  
work of  
ancient  
bacteri  
a.

**Dessert**



**selection of airs**





### Recipe:

1. Choose a meteorite of a good size, preferably not a stony one. 2. Cut the meteorite to the largest diameter that can be between the size of a hazelnut and a dining table. The size of a small pumpkin is ideal. 3. Polish the cut surface well. 4. Soak the piece in diluted picric acid or trinitrophenol for a few days. 5. Take the piece out, wash it and dry it to remove any remaining corrosion. 6. Polish it again. 7. Look at the resulting geometry: Triangles, intersecting polygons and a pattern of diagonal and parallel lines that repeat like a garden pattern - the Widmanstätten structures. 8. Or find irregular surfaces with varying degrees of shine, like a metallic map with darker and lighter areas. 9. These patterns are the only known non-terrestrial drawings.

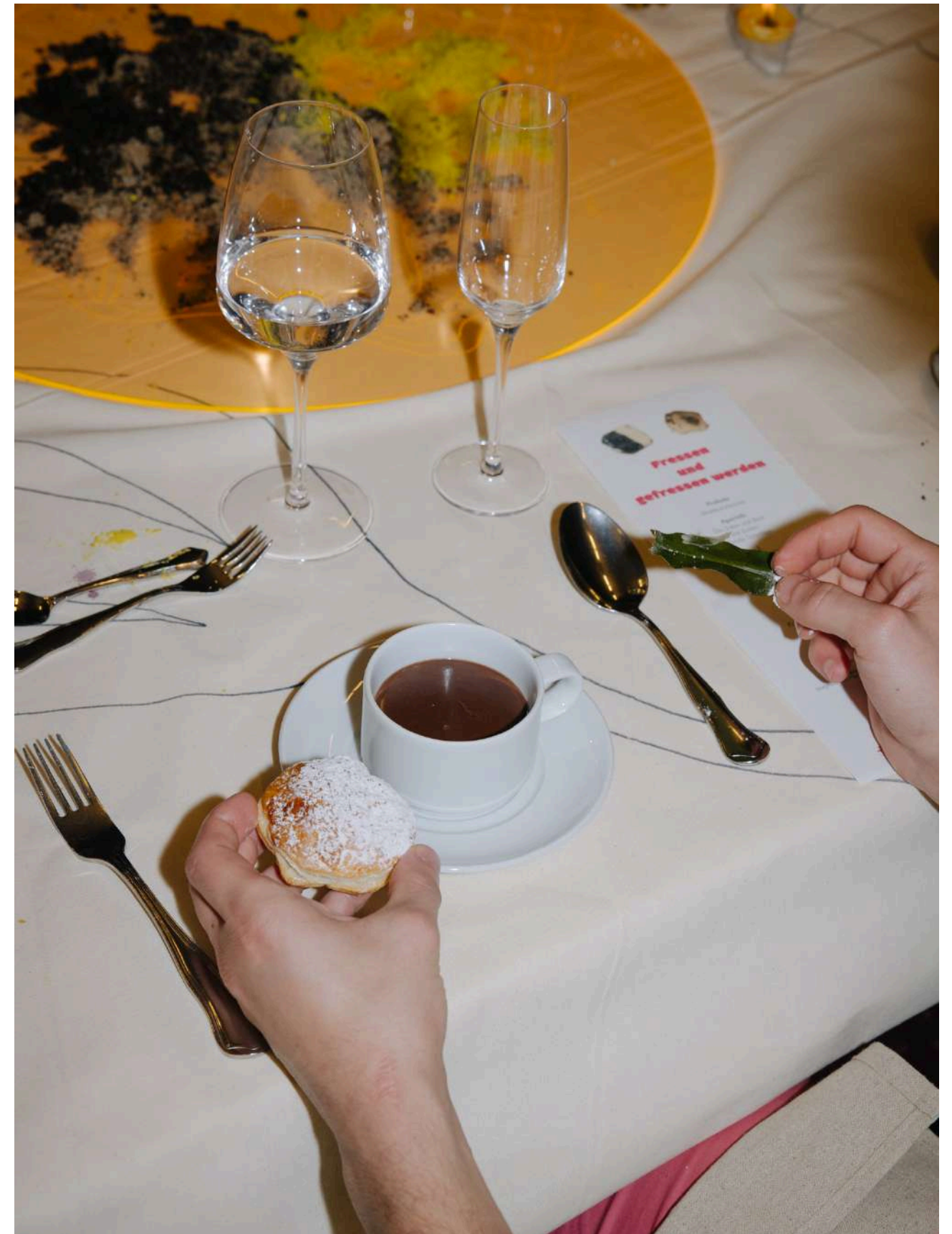
### Formal Description:

Spirulina marshmallow with citrus spumante

This dessert evokes the event of the big oxidation event on our planet caused by cyanobacteria, shaping the earth's atmosphere. To eat was to inhale history, letting the sweetness unveil the intricate threads of the beginnings of life.

There is  
a place  
that is  
better  
suited  
to each  
of it.

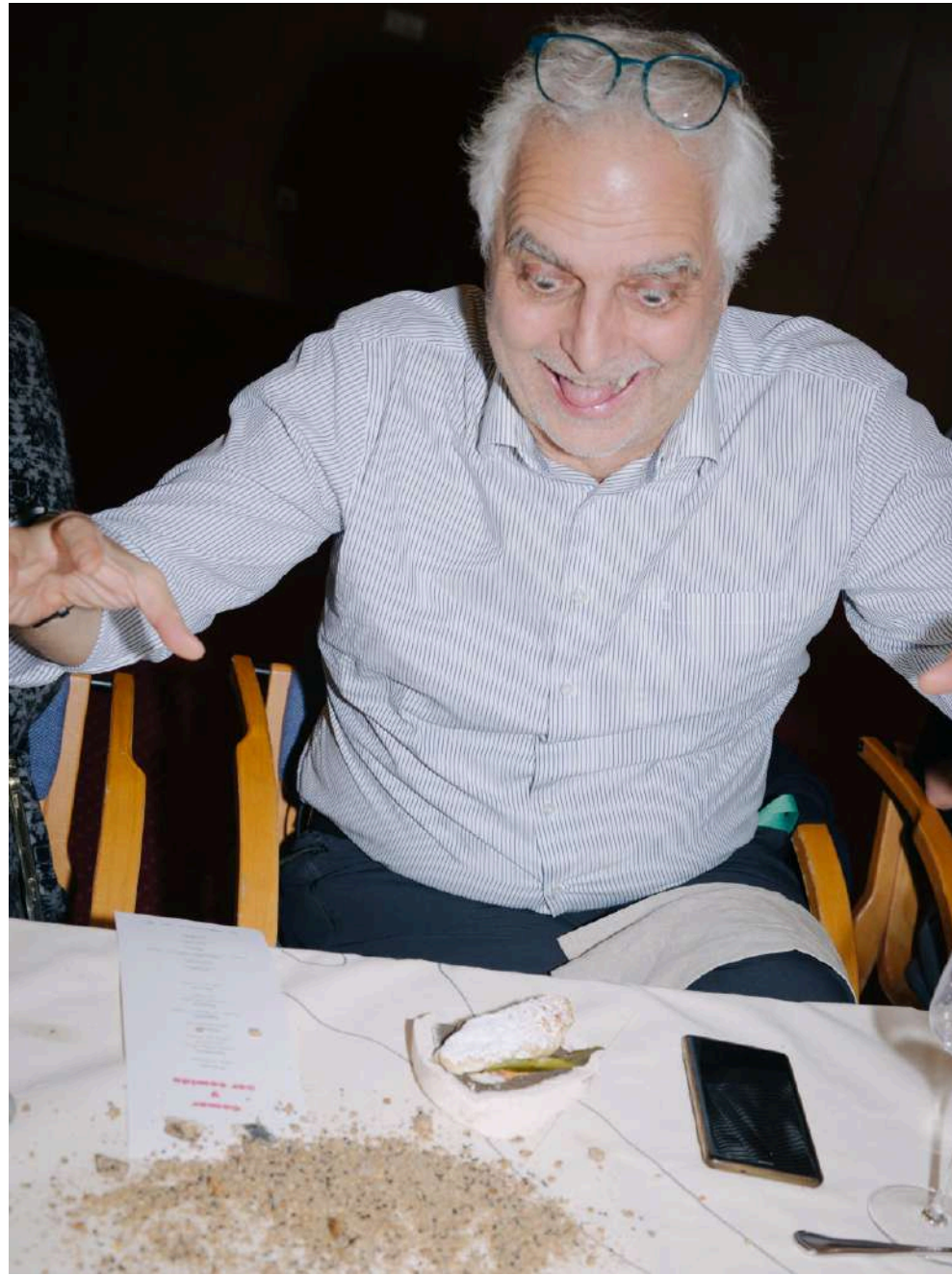
**Dessert**



**leaves**



*Formal Description:*  
Hot dark chocolate drink with Mille Feuille lemon leaves



The second dessert refers to the connection to the land and the life it nurtures by linking the resilience of plants. We glimpsed the microhistories of evolution, from atmospheric shifts to quiet roots digging deep.



**Comer  
y  
ser comida**

Preludio  
agua molecular

Aperitivos  
aceites, sales y pan  
tres tierras  
capas de tortilla

Primero  
sopa de piedras

Segundo  
imagen en blanco y negro

Postres  
selección de uvas  
los figos

Encore  
café, leer y puno

Food  
proves  
that life  
does  
not  
belong  
to us

**Encore**



**coffee, licor and cigar**



*Formal Description:*  
coffee, licorice sprigs and caramelized Isar river stones with anise.

The evening concluded with a ritual: coffee, licor and cigar. The warmth of each sip of coffee made us aware that the coffee plant is part of us and changes our state, while the stones reminded us of the cyclical nature of life. Eating proves the fact that life is not ours. Life passes from one body to another. From solid to liquid, from life to death and back again.

<https://open.spotify.com/track/5zyYwk0NT25VlpcvgI0J53?si=72a2c50b62004678>