

PRESS KIT

**OFF-ROAD. Mugaritz, feeling a way.**

CAMPO A TRAVÉS. Mugaritz, intuyendo un camino.

An intimate look at a team that expands the edges of gastronomy, at one of the best restaurants in the world; a way of sensing a path that has yet to be built, a look at their philosophy of work, their knowledge, their suffering, talent and enjoyment.

A look at Mugaritz, a space that evolves constantly since 1998, when they started walking off the road, just sensing a path.

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Mugaritz stopped being a restaurant a long time ago. It is a live ecosystem; it is an environment for the development of projects, for the establishment of new protocols, where people create from nothing... and they even serve food. La Fura dels Baus doesn't use any scripted base for the documentary, only the raw testimony of the protagonists; a human team that moves in a space that once seemed unimaginable.

Andoni Luis Aduriz dreamt of opening one of the best restaurants in the world, but what he has achieved together with the multidisciplinary team that shapes Mugaritz is far from what he had in mind. Day by day, the team exceeds by far any expectations he had when he first imagined that ideal scenario.

*"I'd like this documentary to reflect the capacity of each human being of transcending the impossible; I want it to spark in the viewer the willingness to surpass their own expectations."*

Andoni Luis Aduriz  
Chef at Mugaritz

*"This is an ethological document that studies and reflects the behavior of a multidisciplinary human team, whose work transgresses the frontiers of gastronomy itself."*

Pep Gatell  
Creative director at La Fura dels Baus

## Short synopsis

*OFF-ROAD* is a philosophical and ethological documentary about Mugaritz. La Fura dels Baus distils what they consider essential in this world, their most intimate philosophies. The ideas behind the work, the way trouble is overcome, what is suffered and enjoyed, what excellence means to them; to sum up, how Mugaritz is created and destroyed constantly. Risk is constant, that is the idea behind the title, but it's also proof of the wisdom that comes from the effort and work of many people that have been, are and will be in Mugaritz; a place where the culinary goal has been surpassed by the creative process and its possible variations.

## Extended synopsis

*OFF-ROAD* is a philosophical and ethological documentary about Mugaritz. The best way to define and evaluate what is going on in the space that Andoni Luis Aduriz rules is, as said by La Fura dels Baus, an ethological view over the behavior of that group of humans who live in the Otzazueta farm, on the border between Astigarraga and Errenteria.

This is an insider's explanation, with only the thoughts and comments of the team as a script, followed by literal and figurative imagery. Little by little, the viewer encounters the engines that move Mugaritz, the ideas behind the work, the way trouble is overcome, what is suffered and enjoyed, what excellence means to them; to sum up, how Mugaritz is created and destroyed constantly.

In this documentary, La Fura dels Baus distils what they consider essential in this world, their most intimate philosophies. Risk is constant, that is the idea behind the title, but it's also proof of the wisdom that comes from the effort and work of many people that have been, are and will be in Mugaritz; a place where the culinary goal has been surpassed by the creative process and its possible variations.

## Fact sheet

**Original title:** CAMPO A TRAVÉS. Mugaritz, intuyendo un camino.

**English title:** OFF ROAD. Mugaritz, feeling a way.

**Basque title:** ZEHARBIDEAN. Ekinaren sena, Mugaritz.

**Director:** Pep Gatell (La Fura dels Baus)

**Original idea:** Andoni Luis Aduriz, Pep Gatell

**Production:** Nadala Fernández

**Filming:** Sara López and Pol Aregall

**Photography:** Pol Aregall

**Music:** Àlex Ferrer (The Groove)

**Duration:** 65 minutes

**Country:** Spain

**Year of production:** 2015

**Executive production:** Irene Aldareguia (IXO producciones), Francisco Javier Allende Arias (Euskaltel), Andrés Luque (TVE), Nadala Fernández (Tempus Fugit)

**Producers:** IXO Producciones, La Fura dels Baus, Euskaltel, Radio Televisión Española.

**Especial participation:** ETB

**Especial collaboration:** Diputación Foral de Gipuzkoa - Gipuzkoako Foru Aldundia, Basquetour, Dekton, G. H. Mumm.

**Distribution and international sales:** IXO producciones

**Première in Spain:** 19th September, 2015, San Sebastian International Film Festival, Culinary Zinema, Saint Sebastian; 25th May, 2016, 19° DocsBarcelona – International Documentary Film Festival, Barcelona.

**Première International:**; 14th February, 2016, Berlinale (Berlin); April 2016, 18° BAFICI, Festivales de Buenos Aires (Argentina); 24 de June, 2016, Transatlantyk FESTIVAL, Łódź (Poland).

## La Fura dels Baus and Mugaritz

*The ultimate goal of both La Fura and Mugaritz is always to stimulate and, in the end, it is the same if a person is stimulated by a smell, an image or a sound. We aspire to make something complex seem easy with the aim of offering something exceptional, and that always leads you to the limit.*

*It's very suggestive and productive to scrutinize contours and adherences among materials. Sinergy has always been very fruitful. What matters is to propose, to conceive, to dare and discover.*

Andoni Luis Aduriz  
Chef at Mugaritz

*A gourmet tends to transgress cuisine; they see beyond the stove, they are close to alchemy, architecture, the mise en scène, the aromatics... close to many disciplines that relate more to art than nutrition itself, still bearing it in mind.*

*In gastronomy, as in any of our works, everything has to play its part for the dish to be excellent. That means years of trial and error, discipline, work, knowledge and a bit of luck.*

Pep Gatell  
Creative Director at La Fura dels Baus

Cuisine and theatre are not necessarily tied to each other. Luckily, Mugaritz doesn't only offer food, and it's not only theater what La Fura dels Baus does. That difference that separates them from their respective worlds might be what unites them. They are two teams in constant evolution, whose tillers have always pointed towards the most creative, most disruptive destination, on which, at the same time, makes them grow and evolve so that it affects everyone that participates in their projects. The same way the *furero* denies a stage, the cook exceeds the *muga* in each recipe.

The first time La Fura dels Baus and Mugaritz collaborated was in 2010 with *Degustación de Titus Andronicus*, based on a play by W. Shakespeare, in which the company integrated new experiences for the viewer, such as gastronomy. Mugaritz's team was in charge of the gastronomic production of the play, which premiered on the 7th of April of 2010 in Tabakalera, Donostia, followed by a world tour that lasted two years.

Two years later, in the year 2012, Mugaritz made *Wild game*, a dish for which a special presentation was needed. Based on the ancestry of the ingredients, blood and game, and presented in the wildest surroundings, La Fura coproduced this 4 minute short film. Later, in 2014, La Fura and Mugaritz collaborated in another project, this time a story about one of the tableware pieces that have been most spoken about in Mugaritz: *TABA*. 350 years after the discovery of the Arita deposits, Andoni Luis Aduriz develops a culinary performance in which the game constitutes the main feature in one of his creations and the *taba* (the sheep's ankle bone) represents its material form. This last short film premiered at the Berlinale in its edition of 2014.



## Biographies

**La Fura dels Baus** has offered more than 3500 representations in the 5 continents, which have already been seen live by more than 3 million viewers; it is considered a cult group for thousands of followers. La Fura dels Baus is a company in constant evolution and they have tackled, since their foundation in 1979, new challenges in the field of scenic arts. Their shows and unusual actions have had great impact on critics, as well as international audiences.

The fusion of techniques and disciplines define the "Furan language", which is translated into shows that interact in the space that is traditionally kept for the public and into an adaptation of their scenic work for the spaces in which the act is carried out. *Accions* (1984) was the first show that followed the "Furan language", followed by many others, such as *Suz/O/Suz* (1985), *Tier Mon* (1988), *Noun* (1990), *MTM* (1994), *Manes* (1996), *ØBS* (2000), *Matria 1-Tetralogía Anfíbia-La Creación* (2004) *OBIT* (2004), *Imperium* (2007) and *Degustación de Titus Andrónicus* (2010).

Since the nineties, La Fura dels Baus have diversified their creative work by getting closer to many theatrical disciplines. They performed the opening ceremony of the 1992 Olympic Games in Barcelona, televised and followed live by more than 500 million viewers, and after that first macroshow many multinational companies have commissioned promotional acts all over the world.

La Fura dels Baus has its own record label, with a collection of 14 albums, although they have also published some of their creations through other labels. *Atlántida* by Manuel de Falla, *The Martyrdom of Saint Sebastian* by Claude Debussy, *The Condemnation of Faust* by Hector Berlioz and *DQ. Don Quijote en Barcelona* by José Luis Turina initiated the development of La Fura dels Baus' operistic itinerary.

La Fura dels Baus have also developed very risky and non-conventional text theatre plays, such as *F@ust 3.0* and *Ombra*, or classical theatre with the premiere in 2001 of *The Troyans* by Euripide, codirected by Irene Papas and La Fura, with music by Vangelis and Santiago Calatrava as the scenographer. In 2001 *Fausto 5.0* premiered, La Fura's first incursion in the field of cinematographic conducting.

In 2010 the Furan language begins a tour with *La Degustación de Titus Andronicus*, a play that includes a kitchen in the show, in collaboration with chef Andoni Luis Aduriz from the restaurant Mugaritz. During 2012 the company offers 5 macroshows within the programme of "Guimeraes Capital Cultural". There are also several plays conducted in the streets of Istanbul, London, Stockton, Liuzhou, Changsha, Seoul and Zacatecas.

Following the collaboration with Mugaritz, *Wild Game* premieres at the San Sebastian International Film Festival.

During the year 2013 the activity of La Fura dels Baus keeps on strengthening in all their lines of work. The opera *Aida* premieres at the Arena di Verona and so do Stockhausen's *Michaelis Reise* at the Lincoln Center in New York and *Un ballo in maschera* by Verdi at the Sidney Opera House - winner of the Helpmann award for the Best Opera Conductor. That same year the short film "Taba, el juego en la mesa" is released at the Berlinale, in collaboration with Mugaritz.

In 2014 at the Castle of Monjuic, Barcelona, *The first smartshow history* illustrates the most prominent features of the cities of the future, the coveted smart cities. That same year, *Turn on the Lights* premieres, an eminent visual and poetic act that combines kinetic images and vibrant sounds and represents the process of the inner search within the human being.

The artistic directors at La Fura dels Baus are: Miki Espuma, Pep Gatell, Jürgen Müller, Àlex Ollé, Carlu Padriša and Pere Tantiñá

**Pep Gatell** has been one of six artistic directors of the catalan theatre company La Fura dels Baus since 1980. He has collaborated in the development of the Furan language, a method of collective creation based on friction and under the only tyranny of "the best idea is the one that goes".

Since 1990, he collaborates in the first editions of *Art Futura*, an environment in which he is able to work with robot programmers at Silicon Valley: Survival Research Laboratories, as a technical producer in Barcelona. He also collaborates with Rebeca Allen, videoartist and programmer on the first flight simulators for the United States Air Force (USAF).

In the cinema industry he collaborated in the films *Un Parell d'Ous* by F. Bellmunt, *Pasión Lejana* by J. Garay and *El Pont de Varsòvia* by P. Portabella. In the film *Goya en Burdeos* by Carlos Saura, he designed and directed the war disaster scenes.

In 2012 he presented a short film in collaboration with Mugaritz at the 60th edition of the San Sebastian International Film Festival; Wild Game inaugurated the section Culinary Zinema at the festival. In 2013 he presented TABA at the Berlinale 66<sup>a</sup> Internationale Filmfestspiele Berlin; this was a short film about "playing at the table", a proposal by restaurant Mugaritz to end the idea of not playing with one's food.

In 2014 at the Castle of Monjuic, Barcelona, he premiered the show MURS that featured four screens of interactive games and an app that was used as a guide to the show. The first smartshow ever, an interactive environment through a wifi network that was set up for the performance. Smartphones were the interaction interface between the audience and the show.

**Mugaritz** began its journey in the border between Erreterria and Astigarraga in March of 1998. That's when a long road of stories, smells, textures, flavours, games, memories, desires and many other mechanisms that seek pleasure.

With that in mind, Mugaritz creates contexts where sensory freedom can be practiced, where you can interact with no norms, other than the necessary to be able to undertake the most exciting culinary journeys.

Mugaritz is placed in a rural encounter, surrounded by fields, forests, farms that allow the team and guests to breathe a quiet and natural atmosphere. It was designed in order to respect its environment and to integrate the expression of their curiosities. Many visual artists collaborate with them by incorporating art works that merge with the spaces at Mugaritz. The restaurant has two Michelin stars and has been considered for the decade one of the best ten restaurants in the world.

**Andoni Luis Aduriz** began exercising his love for the New Basque Cuisine and for local produce when he was a student at the Hospitality School of San Sebastian. When he finished his studies, he went to Catalunya to work at El Bulli, the restaurant of another big figure in modern cuisine: Ferrán Adrià. It was in 1998 when his most risky and satisfactory endeavor started: he started Mugaritz on his own, a place that has become synonym of R+D; the word "restaurant" is dismissed: "It's something more", as Aduriz himself acknowledges.

He is a part of the Basque Culinary Center Foundation, the Ibermática Institute of Innovation and the Administrative Board of Innobasque, which makes the union between cuisine and innovation even more possible. Andoni creates bridges between worlds that aren't necessarily related to begin with. He has been a professor at the University of the Basque Country, Deusto University, the Alain Ducasse education center in France and the Culinary Institute of America in the United States, among others.

In the scientific field, apart from the lectures already mentioned, Aduriz has participated in various scientific conferences regarding the point of view of research in the gastronomic world. He took part in the Cognitive Psychology Congress organized by the Basque Center on Cognition, Brain and Language and he was a speaker at the School of Medicine at the University of Valencia and at the Biochemistry Congress in Sevilla in 2012. Also, in April 2014 the chef designed the menus at Hotel Las Dunas in Estepona, Málaga, in which Naturhouse is developing a wellness oriented hotel.

The combination between new disciplines in cuisine and his tireless care for produce have helped Andoni Luis Aduriz in achieving recognition since the beginning of his career:

- National Gastronomy Prize (2002).
- Euskadi de Gastronomía for best restaurateur from the Academia Vasca de Gastronomía (2003).
- Chef's Choice Award, de from the chefs in the St. Pellegrino list (2006 y 2012).
- Eckart Witzigmann Prize (2012).

## Partners

### Production

#### IXO Producciones

The producing part of IXO group manages audiovisual projects. IXO Producciones unites cultural and social aspects of food with an innovative vision around the gastronomic sector. Other works as producers have been Mugaritz BSO (2010), Taba: el juego en la mesa (2013), Nerua: un viaje a la esencia (2013) y Macaron de caza (2012).

#### Euskaltel

Euskaltel is the telecommunications leader in the Basque Country and its services include Broad Band, Digital Television, Land Line and Mobile telephone services. Generating value, encouraging the personal and professional development of its employees, providing the best products and services to its clients and being a company tied to the society in which it develops its activity are the strategy of Euskaltel: managing the client's emotions as a differentiating factor. This line of work towards the management of emotions and the company's connection with society brings Euskaltel to support the documentary OFF ROAD, accompanying Andoni Luis Aduriz once more in this creative project that perfectly combines art, gastronomy and audiovisual production. [www.euskaltel.com](http://www.euskaltel.com)

#### RTVE

Televisión Española was born in 1956, which makes it the most veteran channel in Spain. Today, it is formed by La 1, La 2, Canal 24 horas, Clan, TDP and TVE Internacional. TVE can be watched throughout the five continents in its satellite form and through the main cable operators of Europe, America and Asia. From the 1st of January of 2010 it's financed by public funding and direct taxes on private television and telephone operators, with no need of advertising. On the year 2014, a total of 20 films, 25 documentaries and 3 tv movies were funded by the public television. TVE broadcasted 90,6% of the Spanish cinema seen on television. [www.rtve.es](http://www.rtve.es)

## Sponsors

### Dekton

Cosentino Group is a global family-owned company that produces and distributes high value innovative surfaces for architecture and design. Cosentino Group currently distributes its products and brands in more than 60 countries, directly controlling and managing its facilities in 17 countries from its headquarters in Almeria, Spain. The multinational operates 7 production factories, 15 kitchen and bathroom surface production centers and more than 80 Cosentino Centers (comprehensive distribution and service platforms) worldwide. More than 85% of Cosentino Group's turnover comes from international markets. Dekton is a sophisticated blend of the raw materials used to produce the very latest in glass and porcelain as well as the highest quality quartz work surfaces. [www.dekton.es](http://www.dekton.es)

### G. H. Mumm

G. H. Mumm & Cie, situated in Reims in northern France, is one of the largest Champagne producers. It was founded by the Mumm brothers, German winemakers from the Rhine valley and G. Heuser and Friedrich Giesler on 1827. G.H. Mumm has nearly 218 hectares of vineyards rated at 98% on the champagne quality scale. [www.ghmumm.com](http://www.ghmumm.com)

### Diputación Foral de Gipuzkoa

The Diputación Foral de Guipúzcoa is the name of the government section of the historical territory of Gipuzkoa (Basque Country). Apart from the ordinary competences that are granted to it for being one of the provinces of Spain, it also has its own specific competences because of its nature as a historical territory of the Basque Country, as it's said in its Statute of Autonomy. [www.gipuzkoa.eus](http://www.gipuzkoa.eus)

### Basquetour

Basquetour is the public company of the Ministry for Economic Development and Competitiveness of the Basque Government, created in 2006 to head the promotion and implementation of the strategy for competitiveness established for the Basque Country, in conjunction with the public and private organisations which make up the tourism industry in the Basque Country. Basquetour wants to lead the promotion and implementation of the strategy for competitiveness which has been established for the Basque Country. [www.basquetour.net](http://www.basquetour.net)

## Webdoc

At the same time as the documentary is released, an online platform in the form of a webdoc will be launched. It will not only replicate the narrative of the film, but it also will develop new concepts in the field of gaming, which will be the base of the interaction with the online user.

The documentary OFF-ROAD is about the way people think and act in Mugaritz, starting from the polyphony of their voices. The webdoc is the action. The interaction with the public being one of the keys to the Furan language, in the case of this webdoc the context of an interactive documentary enables us to break that barrier of the conventional documentary.

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