TATE MODERN

LUNCH AND

THE EY EXHIBITION: PICASSO 1932

8 March - 9 September 2018
SET MENU

SOMMELIER WINE PAIRING

1 glass £7    2 glasses £13.50    3 glasses £20

STARTERS

SPANISH TORTILLA WITH AIOLI (v)
125ml Vernatxa 2016, Celler Frisach, Terra Alta, Spain
One of Picasso’s favourite dishes, from the famous 1964 Vogue interview. This dish goes back to his roots, his love of eggs, garlic and the produce of his home.

BRANDADA WITH EGG YOLK & “SAMFAINA SAUCE”
125ml Colet Navazos Extra Brut 2012, Penèdes, Spain
In the Els Quatre Gats Tavern (the reputed birth of Cubism) Barcelona, Picasso would sketch the regulars. A dark, smoky and noisy place that offered hearty dishes, some based on bacalao, one of Picasso’s favourite for stimulating his inventive spirit. Brandada made from bacalao was a Catalan favourite, traditional amongst the Montserrat monks served traditionally with Samfaina sauce.

BACON CRAPIAUX, ANDOUILLETTE & MUSTARD
125ml Gewurztraminer 2015, Domaine André Kientzler, Alsace, France
Lapin Agile (a famous cabaret club in Montmartre, Paris) was the place where Picasso created his painting, Au Lapin Agile in exchange for restaurant credit. One of his favourite dishes there, cooked by Brave Berthe (wife to the owner, Fred) were these potato cakes, served with the rich andouillette sausage and mustard.

MAINS

BEAN & VEGETABLE STEW (ve)
HAM & EEL SUPPLEMENT £2.50
125ml Rioja Blanco ‘Inédito’ 2014, Bodegas Lacus, Spain
Fernande Olivier was Picasso’s first long-time partner in Paris. When the credit at Lapin Agile ran dry, the pair would subsist on this warming and pleasing stew. When they had the money, they would add a bacon knuckle to the pot. In his later years, when money was no longer a concern, Picasso developed a taste for more exotic foods, smoked eel being one that came to be added to the pot.

SEARED SQUID, BLACK RICE, PEPPERS & ALMONDS
125ml Buil & Giné Rosé 2016, Priorat, Spain
Picasso would eat in the Marisquerias (seafood stalls) with artist friends Isidro Nonell and Carlos Casagemas in and around the beaches of Catalonia, dining on squid and cuttlefish cooked in squid ink. Many years later, Picasso would run away with Françoise Gilot to the French Riviera at Golfe-Juan engaging in feasts of seafood.

ROASTED RABBIT LEG, BRAISED CHICKPEAS & SOBRASADA
125ml Priorat Classic 2016, Fredi Torres Viticultores, Spain
Picasso and fellow artist Manuel Pallarès spent time exploring the oysters and reds of the austere Spanish soil, even using saffron as a dying agent. They would hunt game to bulk out their subsistence on chickpeas and rice.

MENU SUBJECT TO CHANGES.
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