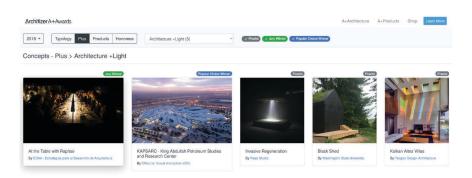
o en la mesa con rapitae

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At the Table with Rapitae





By EDAA | Estrategias para el Desarrollo de Arquitectura

"En la mesa con Rapitae/At the Table with Rapitae", is a three day ephemeral restaurant hosting 120 people simultaneously during Mexico City's most prestigious culinary pop-up event: Millesime Mexico by Millesime World. This is a collaborative work by Mexico City architecture practice, EDAA, with Multimedia Japanese Artist, Yupica, in which visual and multimedia art, culinary, and sound art by Chimi Jo, are blended into a unique, sober, but complex experience.

Rapitae seeks to generate a spacial experience in relation to time, an afterthought about the condensed distances in the observer's experience.

- Yupica

Just as Yupica extrapolates food (rice) to the art field, the chef transforms the most basic food into elements of experience, dealing in many occasions with symbolic references. EDAA does not design a restaurant but a common space for delight.

Millesime Mexico 2017 slogan was Earth: Sustainable Culinary. Our proposal was based on sustainable premises: all materials should be easily reusable without major industrial processes. Tables were built from plywood for concrete formwork; table lightning from commercial steel sections easily reusable; chairs were supplied by Ambrosia (a banquet service company partnered with the event organizers); black carpet for flooring and black paint on walls supplied by the organizers; ceiling plafond from construction shade cloth; art by Yupica from rice, physically in the multimedia wall installation and photographed in the rice portrait series.

Floor area: 2,150 sqft Total tables: 13 Seats per table: 8 Total seats: 104 Duration: three days Assembling time: three days Disassembling time: on night