

Miralda (Terrassa, 1942) is a multidisciplinary artist and perhaps the most versatile, ingenious, and brilliant of the Spanish avant-garde of the last 40 years. Lives and works between Miami and Barcelona. In 1971, he moved to New York and since then it shakes the public space in the United States and Europe. His projects are based on research and are developed over long periods of time with the participation of numerous collaborators and the cooperation of the viewer himself. In the mid-90s, starting from the concept of food as culture, together with Chef Montse Guillén, they created the FoodCulturaMuseum, an archive of multiple projects that has a long history of activities and exhibitions. In 1984 Miralda and Montse Guillén created the renowned restaurant El Internacional Tapas Bar & Restaurant in the TriBeCa neighborhood of New York. In 1990, Miralda presented the trousseau and cautions of the Honeymoon Project in the Spanish Pavilion of the Venice Biennale, and in 2010, with the title of De gustibus non disputandum, an extensive retrospective exhibition was presented at the Palacio de Velázquez in Madrid, organized by the Reina Sofía Museum. His public events have taken place in various cities such as Paris, New York, Kassel, Miami, Kansas City, Las Vegas, Barcelona, among others, and he has exhibited at the Institute of Contemporary Art in London, at the Contemporary Art Museum in Texas, the Nelson-Atkins Museum of Art in Missouri, the Joan Miró Foundation and Palau de la Virreina in Barcelona, the IVAM in Valencia, the Miami Art Museum, and in the Museum of Modern Art in Buenos Aires, among others. In November 2018, he was awarded the Velázquez Prize for Plastic Arts, awarded by the Ministry of Culture and Sports.