



Untitled (space #4), 2015
Inkjet print on archival paper, ed. 3/5
60x90cm



Untitled (space #12), 2015
Inkjet print on archival paper, ed. 3/5
60x90cm



Untitled (space #7), 2015
Inkjet print on archival paper, ed. 3/5
60x90cm



Untitled (space #6), 2015
Inkjet print on archival paper, ed. 2/5
80x120cm



Lick Me (blue), 2021
Inkjet print on archival paper, ed. 5
90 x 60 cm / 150 x 100 cm



Lick Me (pink), 2021
Inkjet print on archival paper, ed. 5
90 x 60 cm / 150 x 100 cm



State of Matter, 2016,
ideo (2 min. loop) (ed. 6), 32"
[LINK](#) password 0545281488



Day Dream, 2016,
Inkjet print on metallic paper, ed. 5
70x110cm



Peephole, 2016
Inkjet on metallic paper (ed. 5)
80x120cm



Attic, 2017,
Single channel video installation, pine wood, (14 minutes loop)
[LINK](#)



Attic, 2017,
Single channel video installation, pine wood, (14 minutes loop)
[LINK](#)



24/7, 2017
Video (7.50 min loop) (ed. 3)
Variable sizes
[LINK](#) password 0545281488



Souvenir from the Wall, 2017
video (20 min. loop) (ed. 5), 32"
[LINK](#) password 0545281488

BIO

Shahar Afek (b.1987 in Kiryat Tivon, Israel) lives and works in Shavei Zion. Holds MFA, Bezalel Academy of Art and Design and BA in Photography from Minshar School of Art, Tel Aviv.

Afek's practice revolves around questions such as how can one re-fabricate the past and how might a personal memory or experience be shared through smell, taste, or touch. Afek's additional training as a chef is reflected in his treatment of materials in his art practice. He appropriates the processes used in the culinary industry to recreate memories or experiences by extracting unique scents and tastes, resulting in a live emotional presence in space.

Combining culinary and artistic practices, Afek caters to his spectators' senses by turning the ephemeral sensual practices of cooking – which conclude when the dish is served and consumed – into the timeless experience of art. Using ingredients such as tropical extracts, Afek creates a conceptual menu – one that offers sensual experiences from remote, exotic locations, or a blend of “olfactory dishes” to be intimately inhaled, giving rise to complex biographical memories or emotions

Solo exhibitions

2018 'Terminan en el Mar', Minshar Art Gallery, Tel- Aviv

2016 'Parallel', Ramat-Gan Museum of Israeli Art

Selected group exhibitions

2023 Evening Menu performance, Israel Museum Gala

2022 Evening Menu performance, Tel Aviv Museum Patrons event

2021 Evening Menu performance, Bat Yam Museum of Art

Limitless Limits, Larnaca Biennale

2020 'Now Open,' Petach Tikva Museum of Art

'Night Light Festival #7', Neve Sha'anana, Tel Aviv

2019 'G – host', Petach Tikva Museum of art

MFA Graduation Exhibition – 'Consume'

'Factory #5', Haifa Museum of Art

'The Walls Have Ears', Idris Gallery, Madrid, and liberman 8 tel aviv

2018 Adams Award project, Shenkar College of Engineering and Design, Ramat Gan

'Where Plato Taught', Academiae Art Biennale, Bolzano, Italy

'Table Manners', The Genia Schreiber University Art Gallery, Tel- Aviv

'Gray Material', Musrara Festival Mix #18, Jerusalem

'Exceptional Use', Miriam Nissenholtz Gallery, Bezalel

2017 Art market Budapest, P8 Gallery 'Escape Room'

Nahum Gutman Museum of Art, Tel-Aviv

'Place No Place', Dana Art Gallery, Kibbutz Yad Mordechai

2016 'Be More than a Rock', P8 Gallery, Tel-Aviv

'A Terrible Beauty is Born', Kiryat-tivon Gallery

'Night Light Festival #3', Neve Sha'anana, Tel Aviv

'Slalom', Binyamin Gallery, Tel-Aviv

'Show Room #3', Inga gallery, Tel-Aviv

2015 'Night Light #2 Festival', Neve Sha'anana, Tel Aviv

'The Ten Commandments', Minshar Gallery, Tel Aviv

'Tel Aviv – Jaffa, Then and Now: fata morgana', Studio Art Gallery, Tel Aviv

'Façade', Tahana Merkazit Gallery, Tel-Aviv

2014 'La Cultura, Instillations Evening', Zimmer Gallery, Tel-Aviv

Awards

2018 Adams Award, Shenkar College of Engineering and Design, Ramat Gan; 2013 Animation Video award, Cinematheque Tel-Aviv



Evening Menu

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A quick stop at the promenade, on the sidewalk
arak, star anise, vinegar, cardamom

The neighbors meet in the stairway while the desert is burning and the city is on fire
Israeli garlic, za'atar, wormwood herb

My dead roots
horseradish and beets

Making love under the olive tree
damp soil in wine

The morning after last night is finished
turkish coffee, tobacco and vodka

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'Evening Menu' performance, 2018
Academiae Art Biennale, Bolzano, Italy