

FERAL FEAST

by **Liza Sočan &
Gaja Pegan Nahtigal**

VIENNA DESIGN WEEK

Anniversary Tour – Concéntrico

On the occasion of its 20th anniversary, VIENNA DESIGN WEEK is traveling across Europe with a series of interventions, collaborations, and encounters. The final stop of this Anniversary Tour takes place at Concéntrico in Logroño.

For Feral Feast, urban forager **Gaja Pegan Nahtigal** and transdisciplinary designer **Liza Sočan** transform 'Circo' by Smiljan Radić, one of Concéntrico's installations in public space, into a communal dining experience. Drawing on locally foraged ingredients, Slovenian culinary traditions, ceramics, and design objects, they create a shared table where food becomes a medium for exchange, hospitality, and collective experience.

Foraged plants and ingredients gathered in and around Logroño are brought together and served alongside specially selected tableware by Viennese designers, turning the table into a playful landscape of objects, flavours, gestures, and stories.

Funded by the Austrian Federal Ministry of Housing, Arts, Culture, Media, and Sport, Section IV - Arts and Culture

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@viennadesignweek

viennadesignweek.at

VIENNA DESIGN WEEK is Austria's largest design festival and one of the relevant curated design events in the DACH and CEE regions as well as across Europe. With a focus on crafts, social design, sustainability, and emerging positions, VIENNA DESIGN WEEK has been transforming the city into a platform for design across disciplines since 2007.

Liza Sočan

@torte0.0

Liza Sočan is a designer working between food and design. Through her ongoing project *@torte0.0*, she explores cakes as sculptural, joyful, and shared experiences. Often collaborating with artists, photographers, and designers, her work draws on Slovenian flavours, ceramics, and cultural traditions.

Gaja Pegan Nahtigal

@fromgaja

Gaja Pegan Nahtigal is a designer and urban forager whose practice combines ecology, ethnobotany, and social design. Influenced by her work with the Krater collective, she creates participatory experiences through foraging walks, workshops, lectures, and collective meals, exploring the relationship between people and urban nature. Gaja graduated from Design Academy Eindhoven (NL) in 2023 (BA Arts and Design, Technogeographies).

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On the Menu

Pavement & Weeds

Pavement __ Black sesame crisp

Black dip __ Black bean & black cumin humous

Moss __ Green soda bread made with with foraged ingredients*

Grass __ Foraged garnish*

Green dip __ Foraged greens*, fresh cheese and wild garlic salt
made by **fromgaja**

Chocolate pralines camouflaged as stones by torte0.0

Outer shell __ black sesame white chocolate

Inside __ Dark chocolate ganache with halva and black sesame tahini

Fruit preserve __ Made with locally foraged fruits and leaves*

Minerals __ Candied foraged ingredients*

Ice tea blend made by fromgaja

Fermented blackberry leaves

White Sage

Hawthorn berries

Sweet Wormwood

Forsythia flowers

Concéntrico red wine from Bodegas LAN

*All wild herbs are foraged locally 1-2 days prior to Feral Feast. For a full menu and exact names of foraged ingredients have a look at the menu on the table.