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## CLIMAVORE: Desert Foods

This menu has been developed by Cooking Sections as part of *Becoming Xerophile*, 2019 Sharjah Architecture Triennale. Located in the Al-Qasimiyah School courtyard, the corresponding outdoor installation consists of an experimental garden to water without water, supporting plant life in a period of increasing global temperatures. Nine microclimates have been specifically created on site through a newly carved-out topography. In the coming years, sensors will monitor the performance of 40 species of plants that can productively live with the desert. CLIMAVORE is a long term project by Cooking Sections which questions how we eat as humans change climates.

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### Dryland Salinity Drink

tamarind, agave

### Dune Salad

beetroots, sea asparagus, sea purslane,  
Kalba saltmarsh herbs, capers, elderberry

### Insurance Crop Sticks

Cassava, garlic, desert truffle  
(seasonal availability)

### Water Reductionists

lentils, pearl barley, pepper, pomegranate,  
carob, thyme

### Desert Edge

almond milk, moringa, cashew

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### Xerodigestif

You can ask for miswak tree toothsticks