

CAROUSEL

LONDON

Pachi

17th - 21st June

Welcome broth

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Prawn & octopus 'Acapulco' ceviche
Oyster 'rasurado' onion, coriander, maggi & worcester sauce
Orkney diver scallop, burnt habanero aguachile, red onion

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Mangalitza pork belly skewer in recado negro
Cantina beef tartare with machaca

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Dry fideua, ancho & pasilla chilli, crème fraîche avocado

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Suadero quesadilla with chile manzano

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Cod, agua de Lourdes and grasshopper chintextle

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Optional | Ibérico secreto, peanut mole, pink guava

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Lime ice cream cone

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Buñuelo, chocolate, raspberry

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.

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C A R O U S E L

LONDON

Pachi

17th - 21st June

Vegetarian Menu

Welcome broth

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Peach & tomato ceviche

Avocado tostada

Chayote black habanero aguachile, avocado, red onion, coriander

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Mushroom skewer with chintextle

Kohlrabi salad

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Mushroom quesadilla with chile manzano

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Lime ice cream cone

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Buñuelo, chocolate, raspberry

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