

OUR GUEST CHEFS



**Debora Fadul**  
**Diacá, Guatemala City**

3RD MAY 2025

A regular in Latin America's 50 Best and a genuine game-changer of the Guatemalan gastronomic landscape, Debora Fadul pays homage to the earth through her esoteric cuisine. At Diacá (*'from here'*), she connects her diners with deeper values and meanings, such as nostalgia, ancestral knowledge, the culture of the land and its farmers. Like her talent, Debora's passion for her country and its produce knows no bounds.



**Ana Ortiz**  
**Fire Made, Somerset**

17TH MAY 2025

Ana grew up on the Galapagos Islands, where weekend-long, nose-to-tail feasts cooked over smouldering embers were a regular occurrence. Now based in Somerset with husband Tom Bray, where they hand craft bespoke fire cookery equipment for top chefs like Tomos Parry, Ana lives to showcase the smoky Ecuadorian flavours that she grew up eating, invariably accompanied by one of her family's twenty different chilli sauce recipes.





**Masaki Sugisaki**  
**Dinings SW3, London**

24TH MAY 2025

Weaving a compelling narrative of Japanese tradition with contemporary European influence, the menu at Dinings tells the story of Masaki's thirty-year culinary journey, from his family's traditional *kaiseki* in Saitama and the sushi restaurants of Tokyo, to Nobu Berkeley Street, where his eyes were opened to how his native cuisine could be served outside of Japan. At Dinings, delicate fusions between east and western cuisine culminate in elegant gill-to-tail dishes that bring the best out of first class British seafood.



**Andy Beynon**  
**Behind, London**

31ST MAY 2025

Andy fell in love with seafood cookery in the kitchens of The Square\*\*, Hibiscus\*\* and Fenchurch\*\*. Tucked away behind London Fields, his first solo venture, Behind, was awarded a Michelin star just twenty days after opening, catapulting Andy to icon status. Offering a blind tasting menu of sustainably caught day-boat fish and shellfish, Andy has earned widespread acclaim for his imaginative flavour combinations and dramatic plating.



## Nathan Davies Vraic, Guernsey

7TH JUNE 2025

Nathan made his name as Gareth Ward's head chef at Ynshir\*\*, before opening SY23 in Aberystwyth in 2022. Launching to widespread critical acclaim, the restaurant was awarded a coveted Michelin star in its first year. Author of *On Fire*, Nathan is incredibly passionate about cooking over wood and charcoal. Focusing on exceptional local produce, he forages, fishes and hunts in local woods. The results are a style of food that is simultaneously delicious and in tune with nature. Nathan will open new project Vraic in Guernsey later this summer.



## Alex Bond Alchemilla, Nottingham

14TH JUNE 2025

Housed in a converted Victorian coach house, Alchemilla offers a contemporary yet intimate dining experience, where nature and creativity meet on the plate. Earning its Michelin star in 2019, the Nottingham restaurant is celebrated for its bold, produce-driven menu featuring fermentation, pickling, and the power of koji. Chef-owner Alex Bond and his team continue to push culinary boundaries, with a focus on sustainability and seasonal produce, earning Alchemilla a reputation as one of the most dynamic and progressive restaurants in the UK today.





## **Tomás Gormley**

### **Cardinal, Edinburgh**

28TH JUNE 2025

Awarded a Michelin star in record time at debut restaurant Heron, Tomás Gormley did what any sensible chef would do and opened another one straight after. Stockbridge small plates gem Skua quickly became a neighbourhood favourite, even picking up a Bib Gourmand in this year's guide. His latest venture Cardinal is his most ambitious project yet. A culmination of extensive research and collaboration with potters and artisans, and featuring a bespoke handcrafted open-fire grill, Cardinal is not just about dining - it's an experience.



## **Charlie Tayler**

### **Aulis, London**

5TH JULY 2025

Charlie Tayler has had a remarkable career so far. After cutting his teeth under Alyn Williams at The Westbury and Brett Graham at The Ledbury, he was selected by the Japanese Government for a prestigious year-long full immersion programme in Kyoto, mastering Japanese culinary traditions. In 2020, Charlie was selected by Simon Rogan in to lead the chef's table at Aulis, Soho, where he was awarded a richly deserved first Michelin star last year.





## Alex Nietosvuori

### Hjem, Northumberland

12TH JULY 2025

We first met Alex in 2016 as a hyper-ambitious 22 year-old making a name for himself in Copenhagen. Cooking solo for the first time, Alex told us of his own Michelin dreams, and that's exactly what he achieved at Hjem, with partner Ally Thompson, all before the age of thirty. After sharpening his skills at Frantzén\*\*\*, Fäviken\*\* and Maaemo\*\*\*, the talented Swede had settled in the north east in 2019, quickly earning rave reviews for his deceptively simple Nordic-influenced dishes executed with mind-blowing technique.



## Yiannis Mexis

### ASH, London

19TH JULY 2025

Yiannis Mexis' hotly anticipated debut restaurant has been a long time coming. After spending his formative years in the kitchens of Elystan Street\*, The Ledbury\*\*, and Petrus\*, it was as head chef at HIDE\* that Yiannis discovered the kind of chef he truly wanted to be. With the launch of contemporary Greek PYRO and intimate ember-fuelled chef's table ASH in Borough Market later this year, the former Roux Scholarship finalist is about to catch fire.





## José Manuel Lizarralde-Serralde

Carousel, London

2ND AUGUST 2025

Often the unsung hero behind the scenes, José is at the heart of everything we do at Carousel. Cooking under his 'Pachi' alias, the ex-Máximo Bistrot, Meroma & Nicos (Mexico City) and Relæ (Copenhagen) super talent continues to turn heads with zingy, produce-driven dishes like 'Cornish Tuna, Black Aguachile, Miyagawa Mandarin, Coriander' and 'Arroz a la Tumbada' (crab rice with chilpachole and smoked eel cream) that combine timeless Mexican flavours with the forward-thinking principles of seasonal, ingredients-led bistronomie.



## Gal Ben-Moshe

prism, Berlin

9TH AUGUST 2025

At Michelin-starred 'prism' in Charlottenburg, Gal Ben Moshe, and his sommelier wife Jacqueline Lorenz, have created a very special home for contemporary Levantine fine dining in the city. Inspired by the historic flavours of the region, his menus are anchored in the imaginative use of live fire, adding a delicate smoky touch to almost every dish. Drawing on his background in European fine dining (Maze\*, Marcus\* and Hibiscus\*\*) and an enduring connection to his homeland, Gal's imaginative menus may not be culturally traditional, but they are all the more epic for it.





## Richard Foster

Ibai, London

16TH AUGUST 2025

A chef with extraordinary pedigree (he led the kitchen at the Chiltern Firehouse for the best part of a decade), Richard Foster oversees the thrilling meat-focussed dining concept at Ibai, a contemporary celebration of the Basque Country (and currently no. 11 in the definitive list of the world's best steak restaurants). Bringing with him a love of bold, fire-led cooking and the big, smoky flavours so synonymous with the region, Richard's menus make an artform of quality produce, stripped-back techniques, and a deep respect for the grill.



## Adriana Cavita

London

23RD AUGUST 2025

Raised in Mexico between the capital and the village of San Felipe Ixtacuixtla, Adriana was immersed in the county's extraordinary food culture from an early age. She caught her break at Nicos in Mexico City when she was just seventeen, before going on to perfect her craft at some of Mexico, and the world's, very best (Lalo!, Pujol and elBulli). After blowing us away in the summer of 2021, Adriana opened her inaugural restaurant, Cavita, the following year, where she showcases her own elemental style and her obsession - and we don't use that word lightly - with cooking over charcoal.





## Pablo Lagrange

### Barcelona

30TH AUGUST 2025

Rooted in “memories, tradition, fire and the landscapes of Argentina”, Pablo channels both his Patagonian upbringing and his extraordinary CV (Boragó, Noma, Relæ, Mugaritz, Tickets, Pakta) into dishes like ‘Braised Pork, Honey and Beer Fried Empanada, Smoked Sour Cream and Rhubarb’. A Carousel hall-of-famer, Pablo is a cerebral chef whose gift for live-fire cooking make him the perfect choice for a night in the WildKitchen, extracting every bit of flavour from world class ingredients with imagination and flair.



## Los 33

### Madrid

6TH SEPTEMBER 2025

One of Madrid’s must-try culinary gems (if you’re lucky enough to secure a near-impossible booking), Los 33 – from Uruguayan couple, Nacho and Sara – is recognised as one of the world’s top steak restaurants. The menu features now-iconic dishes like their ‘grilled prosciutto bikini’ sandwich, but it’s the *parilla* (open-fire grill) where it comes into its own. Leaning on their Uruguayan roots, Nacho and Sara serve up classics like 60-day dry aged Galician dairy cow, cooked to perfection over embers the traditional way.





## Miller Prada London

13TH SEPTEMBER 2025

Bogota-born Miller Prada made his name as Endo Kazutoshi's protégé before the Creative Restaurant Group entrusted him with a high-profile opening of his own. At Mayfair hotspot, Humo, Miller brought together his mastery of Japanese techniques with a lifelong passion for live fire cookery. Eschewing any gas or electricity, and with an imaginative menu centred around the restaurant's four-metre live fire grill, Humo was awarded a Michelin star on its first anniversary. Now embarking on his first solo project, Miller joins us with a thrilling menu that's all about fire, smoke and ash.



## Ollie Templeton Carousel, London

20TH SEPTEMBER 2025

Encompassing flavours and techniques from pretty much everywhere, Carousel's 350+ guest chef collaborations have certainly helped shape Ollie's distinctive, intuitive style, but it's the bold flavours of Central America that he keeps coming back to. Cooking under his own name, Ollie has sold out pop-ups in Tokyo, Barcelona, Mexico City, Copenhagen, New York and Rome, while his crowd-pleasing Wine Bar menus continue to champion fantastic local produce with imaginative flavour combinations, understated technique and exceptional fire cooking.



SEPTEMBER

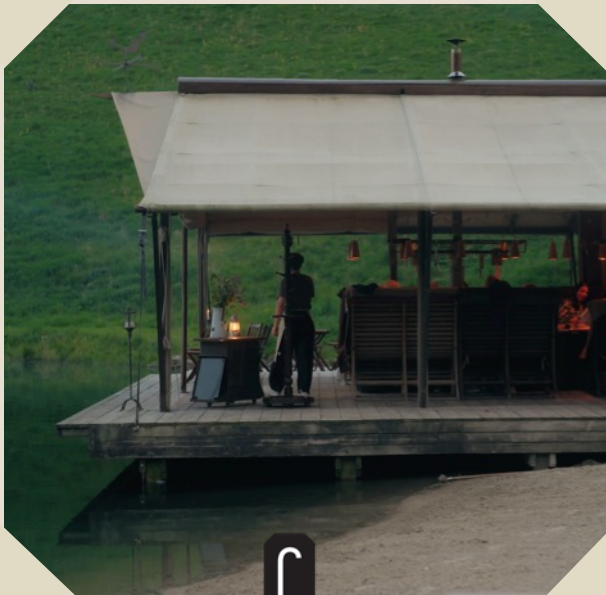
## Chris Golding

NIJŪ, London

27TH SEPTEMBER 2025



Mayfair's NIJŪ is the sublime Japanese dining experience under the culinary direction of Endo Kazutoshi and executive chef Chris Golding (Nobu, Zuma, Nahm). Specialising in the traditions of *katei ryōri* (home-style family dining) and guided by *omotenashi* (the Japanese concept of hospitality), NIJŪ seamlessly blends Japanese authenticity with contemporary flair. Expect the extraordinary on Chris' Wild Kitchen menu - our last of the season - with standout dishes like 'Scallop, Japanese saffron, whiskey, nori jam' and 'Grilled toro, tomato ponzu, smoked aubergine, shiso oil' from start to finish.



*We'll be back next year. If you'd like to be first to hear when bookings go live, please email [info@carousel-london.com](mailto:info@carousel-london.com) to be added to the mailing list. Thanks to all of our incredible chefs this summer, and of course, to you, our wonderful guests. See you in 2026.*

