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C A R O U S E L

Paula Pedro

With Kut Gómez

BAJA CALIFORNIA

24TH FEB - 7TH MAR

King Oyster Costeño Broth, Chochoyotes

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Smoked Trout Tostada, Belle de Fontenay Potato, Pickled Cucumbers, Marigold

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Hibiscus Tinga Gordita, Medita Sheep's Cheese

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Coloradito Red Chilli Broth, Fermented Masa, Salsa Macha, Grilled Radicchio

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Black Bean and Hoja Santa Tamal, Smoked Chicken Broth

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Lamb Barbacoa, Pickled Fennel, Salsa Verde, Fresh Tortillas, Ayocotes

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Corn Champurrado, Salted Cacao, Candied Rhubarb and Kumquat Tamal

*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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