



About us

Cometa is the brand-new concept from London's pioneering culinary collective, Carousel. The contemporary Mexican seafood restaurant takes over the existing Charlotte Street Wine Bar, with the space evolving to celebrate the very best of British waters through a creative and modern Mexican lens. Building on years of guest chef collaborations with prominent Mexican chefs, the kitchen will be led by Carousel trio, Ollie Templeton, José Lizarralde Serralde (Relæ, Nicos, Meroma) and Alejandra Juarez (Estela, Máximo, Makan).

About the role

We are looking for passionate, knowledgeable and experienced Waiting Staff to join our front of house team for Cometa.

We offer a supportive, engaging working environment with the opportunity to grow personally and professionally in a diverse and unique business.

This position is the perfect place to progress your career in hospitality. You will work alongside the Cometa restaurant manager to help deliver excellent service for every guest that walks through the door.

You must therefore have excellent interpersonal and organisational skills, and an unflinching ability to think calmly and creatively under pressure. An enthusiastic, positive, can-do attitude is essential. This role is all about being great with people so a friendly personality and a good sense of humour are key. We need confident and adaptable problem solvers who will take ownership of a situation in order to deliver the best outcome. And last but not least we need you to share our ambition to be the best in the business.

Key responsibilities

- Overseeing a section in a fast-paced environment and supporting the smooth running of shifts
- Supporting daily operations and carrying out tasks effectively
- Maintaining exceptional attention to detail so every guest receives a consistently high standard of service
- Passionately communicating knowledge and produce of our suppliers to guests
- Collaborating effectively as part of a team and providing support wherever it is needed
- Leading by example and supporting your team to deliver service excellence
- Ensuring consistency across service, food, and beverage standards
- Remaining calm, kind, and motivating, helping to keep team morale high
- Having passion and knowledge on incredible wine and sustainably sourced food

Perks

- Daily home cooked staff meals (including breakfast for early birds)
- Bottomless hot drinks
- 50% off in Cometa
- Friends & Family discounts
- Credit towards a Guest Chef dinner, per quarter
- 28 days off (paid), including bank holidays
- Additional half day off on your birthday
- Additional holiday days for every year (after three years of service)
- Cost price wines
- Regular staff socials

This is a full-time role of up to 48 hours a week. £14 per hour (inc. Tronc)

How to apply

If you think you fit the bill, please send a CV and covering letter to info@carousel-london.com. Make sure you let us know why you specifically want to work with us. We look forward to hearing from you. Good luck!