

CAROUSEL

# Batea

BARCELONA

12TH - 16TH MAY

Homemade Bottarga Butter, "Pan De Cristal"

"Mariscada Fría" Seafood Platter

Smoked Bonito "Gilda", Vermouth, Green Olives "Piparra"

Seaweed Profiterole, Razor Clam, Lemon, Mediterranean "Pico De Gallo"

Marinated Sardine, Sherry Béarnaise, "Escabeche"

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Greater Amberjack Crudo, Corn, Spicy Romesco, Hazelnut, Escarole

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Asparagus, Artichokes, Sea Scallop, Basil "Salsa Verde", Lemon Thyme

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Alistado Wild Prawns, "Agua De Lourdes"

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Charcoal Grilled Octopus, Seaweed Chimichurri, Chorizo, "Suquet"

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Galician Grandmother Cake 2.0

*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.*

@CAROUSEL\_LDN