CARABINEROS SHRIMP

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Wild-Caught	Product of Spain	Year-Round	UNRATED

SCIENTIFIC NAME: Plesiopenaeus edwardsianus

Carabineros Shrimp, also known as Spanish Red Prawn, are a wild-caught, deepwater shrimp species harvested from the eastern Atlantic, commonly associated with Spain and surrounding waters. They are notable for their naturally vivid red coloration, which is present even before cooking and creates a striking visual presence on the plate.

This species is prized for its intensely rich, briny flavor with a deep shellfish character that is more pronounced than most shrimp. The texture is soft, tender, and succulent rather than firm, offering a luxurious mouthfeel when handled with care. Their natural juices, especially in the head, are highly concentrated and valued in culinary applications for adding depth and complexity.

In professional kitchens, Carabineros Shrimp are treated as a premium ingredient suited for composed dishes and center-of-the-plate presentations. They respond best to controlled cooking methods such as gentle roasting, grilling, or sautéing, where their natural flavor and moisture can be preserved. The heads are often utilized to enhance sauces, broths, and rice dishes, making them particularly well suited for Spanish and Mediterranean preparations. Their bold flavor profile allows chefs to use minimal ingredients while still delivering a high-impact dish.

Why Chefs Love It

- Deep, briny flavor
- Tender, succulent texture
- Natural red color
- Premium presentation
- Flavorful heads for sauces