

COLD APPETIZERS (Free-Flow Selection)

Holy Guacamole! 🌿

Avocado Guacamole, Crispy Tortillas

Jicama Mango Salad 🌿

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Tataki De Atun Rojo 🍣🌿

Seared Tuna, Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots

BBQ Pork Belly Salad 🐷

Braised Pork Belly, Crispy Pork Skin, Pickled Onions, Bell Peppers

Salmon Nikkei Roll 🍣🌿

Salmon, Avocado, Rainbow Sesame Seeds, Jalapeño Mayo

Lima Style Seabass Ceviche 🍣🌿

Seabass Ceviche, Hot Tiger Milk, Radish, Chilli Oil, Crispy Sweet Potato, Coriander

HOT APPETIZERS (Free-Flow Selection)

Plancha Seared Hokkaido Scallops 🍣

Yellow Chilli and Cheese Sauce, Crispy Shallots, Salmon Roe

Prawns Tostada “Al Pastor” 🍣🌿

Crispy Corn Tortillas, Prawns, Pastor Sauce, Roasted Pineapple, Coriander

Croquetas de Espinaca y Queso 🌿

Cheese and Spinach Croquette, Jalapeno Mayo, Peruvian Spices, Mizuna



MAIN COURSES (Please Select one)

Wagyu Grade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Tempura
Served with Crispy Sweet Potatoes, Huancaína Sauce

Smoked Hibachi BBQ Pork Belly

Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito
Served with Sprouting Broccolini, Chilli-Garlic Butter, Sesame Seeds

Red Label Chicken “Pollo Guisado”

Peruvian Chicken Stew, Corn, Jalapeño, Sweet Potatoes, Coconut Chilli Sauce
Served with Coconut Peruvian Style Rice

Argentinian Style Lamb Chops “Al Malbec”

Char-Grilled Lamb Chops, Spicy Chilli Marinated, Taro Purée, Malbec Sauce
Served with Baby Colombian Potatoes, Maldon Salt, Chimichurri

Red Snapper “A la Plancha”

Yellow Salsa De Aji Limo Amarrilla, Cherry Tomatoes, Shallots, Clams
Served with Grilled Asparagus, Chipotle Dressing, Parmesan

Seabass with Tucuman Lemon Sauce

Seabass Cooked in Banana Leaf
Served with Spicy Chipotle Baby Corn Tempura, Parmesan Cheese

Oaxacan Style Baked Sweet Potatoes

Oaxaca Mole, Baked Sweet Potatoes, Zucchini, Corn, Mushroom, Coriander
Served with Baby Colombian Potatoes, Maldon Salt, Chimichurri

DESSERTS

Poco De Todo

Guilty Signature dessert platter for the table, including fresh fruits and ice cream
Churros de Naranja / Tres Leches de Maracuya / Banana Latina / El Dorado Chocolate Sphère



ADD ON TO THE ULTIMATE FEAST

SIGNATURE STARTERS

Giant Hibachi BBQ Gambas 🦞

Small +990 | Large +1,500

Barbecued Prawns, Chilli Aioli, Lime

Signature Yellow Fin Tuna Ceviche “Toda La Vida” 🦞🌿

+800

Hamachi Tuna, Yellow Tiger Milk, Crispy Corn Tortillas, Coriander

Crispy Soft Shell Crab Salad 🦞

+620

Mesclun Salad, Miso Dressing, Avocado, Pickled Onions, Coriander

SIGNATURE MAIN COURSES

Australian Wagyu T-Bone Grade 5 (900 Grs to Share)

+4,750

Grilled Potatoes, Yellow Chilli Sauce, Chimichurri

Signature Lubina Chilena Y Cartagena Rice 🦞

+1,400

Roasted Chilean Sea Bass, Peruvian Seafood Rice, Rock Fish Sauce

SIGNATURE DESSERTS

Signature Guilty Ice Cream “Popsicles” 🍷

+425

Refreshing Lychee-Mint, Sweet Mango-Passion Fruit, Intense Chocolate-Brownie

Guilty Signature Giant Chocolate Rocher 🍷🍷

+1,750

Ecuador Single Origin Giant Chocolate “Rocher”, Jamaican Almond Fudge, Salted Caramel, Passion Fruit Delight, Coconut Rum



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy