


# GUILTY APERITIVOS


## GUILTY APPETIZERS

Holy Guacamole!  630

Avocado Guacamole Prepared Table Side, Crispy Tortillas

Guilty Signature Uni Guacamole!  1,200


Avocado Guacamole Prepared Table Side, Sea Urchin Uni, Thai Herbs, Crispy Tortillas

Giant Hibachi BBQ Gambas  Small 990 Large 1,500

Barbecued Giant Prawns, Chilli Aioli, Lemon

Plancha Seared Hokkaido Scallops  995

Yellow Chilli and Cheese Sauce, Crispy Shallots, Salmon Roe

Crispy Soft Shell Crab Salad  620

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

BBQ Pork Belly Salad  360

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

Jicama Mango Salad  420

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Croquetas De Cangrejo  800

Crab Croquettes, Spicy Uni Mayonnaise, Coriander

Chilean Blue Mussels “Mejillones”   475

Sautéed Blue Mussels, Salsa Macha Mejillones, Scallions, Lemon, Peanuts



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy

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Prawns Tostada “Al Pastor”  	600
Crispy Corn Tortillas, Prawns, Pastor Sauce, Roasted Pineapple, Coriander	
Tuna and Avocado Tostada  	500
Crispy Corn Tortillas, Tuna Belly, Avocado Cream, Avocado, Sesame Seeds	
Chipotle Salmon Tostada  	540
Crispy Corn Tortillas, Salmon, Chipotle Sauce, Togarashi, Cress, Lime	
Ensalada De Pepino Picante  	300
Cucumber and Green Apple, Salad Miso, Coriander, Sesame Oil, Almonds	
Jalapeño Peppers “Relleno”  	315
Crispy Jalapeño Peppers, Melting Cheese, Feta, Togarashi	



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# CRUDO Y MARINADO

## RAW & MARINATED

Signature Yellow Fin Tuna Ceviche “Toda La Vida”  	800
Hamachi Tuna, Yellow Tiger Milk, Crispy Corn Tortillas, Coriander	
Nikkei Style Scallops Tiradito 	690
Wakame Tiger Milk, Red Onion, Chilli, Coriander Cress, Oba Leaves Tempura	
Lima Style Seabass Ceviche  	450
Seabass Ceviche, Hot Tiger Milk, Radish, Chilli Oil, Crispy Sweet Potato, Coriander	
Tataki De Atun Rojo  	500
Seared Tuna, Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots	
Salmon “Tosa-Mi” 	540
Torched Salmon, Ponzu and Garlic Sauce, Crispy Shallots, Smoked Salmon Roe	
Mushroom and Asparagus Ceviche  	450
Mushrooms, Asparagus, Coconut Tiger Milk, Red Onion, Coriander	

# ACEVICHADO

## SUSHI ROLLS

Spicy Tuna Miso Roll  	495
Miso Marinated Tuna, Pickled Cucumber, Furikake, Spicy Miso Mayo	
Salmon Nikkei Roll  	585
Salmon, Avocado, Rainbow Sesame Seeds, Jalapeño Mayo	
Wagyu Beef and Chipotle Mayo Roll 	780
Wagyu Beef Brisket, Pickled Jalapeño, Yellow Pepper, Asparagus, Togarashi Cream Cheese	



# MAR Y TIERRA

## SEA AND LAND

Signature Lubina Chilena Y Cartagena Rice 	1,400
Roasted Chilean Sea Bass, Peruvian Seafood Rice, Rock Fish Sauce	
Seabass with Tucuman Lemon Sauce 	850
Seabass Cooked in Banana Leaf	
<i>Served with Grilled Asparagus, Chipotle Dressing and Parmesan</i>	
Red Snapper “A la Plancha” 	800
Red Snapper, Yellow Salsa De Aji Limo Amarrilla, Cherry Tomatoes, Shallots, Clams	
Australian Wagyu T-Bone Grade 5 (900 Grs to Share)	4,750
Grilled Potatoes, Yellow Chilli Sauce, Chimichurri	
Brazilian Style Wagyu Grade 9 Picanha	1,850
Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Spicy Chipotle Baby Corn Tempura	
Australian Wagyu Beef Cheek	1,200
Slow Cooked Beef Cheek, Corn Purée, Herbs Salad	
Argentinian Style Lamb Chops “Al Malbec”  	1,600
Char-Grilled Lamb Chops, Spicy Chilli Marinated, Taro Purée, Malbec Sauce	
Smoked Hibachi BBQ Pork Belly  	880
Spiced Marinated Pork Belly, Chef’s Secret Sauce, Grilled Jalapeño Peppers	
Red Label Chicken “Pollo Guisado”	800
Traditional Peruvian Chicken Stew, Corn, Jalapeño, Sweet Potatoes, Coconut Chilli Sauce	
Oaxacan Style Baked Sweet Potatoes   	420
Oaxaca Mole, Baked Sweet Potatoes, Zucchini, Corn, Mushroom, Coriander	



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# ACOMPañAMIENTO

## SIDES

Espárragos A La Brasa 	195
Grilled Asparagus, Chipotle Dressing, Parmesan	
Patatas Bravas 	135
Crispy Sweet Potatoes, Huancaína Sauce	
Brócoli  	135
Sprouting Broccolini, Chilli-Garlic Butter, Sesame Seeds	
Papas Colombianas 	180
Baby Colombian Potatoes, Maldon Salt, Chimichurri	
Mazorca A La Parilla  	180
Spicy Chipotle Baby Corn Tempura, Parmesan Cheese	
Cartagenera Rice 	200
Peruvian Style Rice enhanced with Rockfish Flavors	



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# POSTRES

## DESSERTS

Signature Guilty Ice Cream “Popsicles”  425

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

Churros de Naranja 300

Orange and Lime Churros, Dulce De Leche and Chocolate Sauce



Make it large! 425

Banana Latina  315

Banana Cheesecake, Caramelized Banana Heart, Coconut Ice Cream

El Dorado Chocolate Sphère   520

Cocoa Shell, Tonka Bean and Brandy Chocolate Mousse, Mango Jelly, Golden Nuggets

Tres Leches de Maracuyá   290

Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce

Guilty Signature Giant Chocolate Rocher   1,750

(to share for the table)

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



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