



Carlos Rodriguez

Chef de Cuisine, GUILTY



Down in Venezuela, they sure know how to have a good time! Just ask Carlos Rodriguez, who brings his country's vibrant food, drink and nightlife scene to Bangkok in his role as Chef de Cuisine at Guilty.

Grab a drink and get ready for a thrilling gastronomic journey around Latin America, as Chef Carlos takes you for a spin through cuisines ranging from punchy Peruvian with Nikkei nuances to mouthwatering Mexican and badass Brazilian bites.

Bangkok food lovers will recognise Chef Carlos' bold cooking style developed over the years working at some of the city's most critically acclaimed and well-loved restaurants, including two-Michelin starred Gaggan and Meatlicious by Chef Gaggan Anand.

At Guilty, Chef Carlos is putting a fresh spin on popular Latin American dishes working alongside a talented team of mixologists and music curators to create an all-around feel-good experience.

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

GUILTY APERITIVOS

GUILTY APPETIZERS

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



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

Served with Grilled Asparagus, Chipotle Dressing and Parmesan

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



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy

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	



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy

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



Shellfish

Pork

Vegetarian

Vegan

Nuts

Alcohol

Spicy