



Axel Correa

Chef de Cuisine, GUILTY

We're thrilled to introduce Chef Axel, our chef de cuisine, whose culinary journey has taken him from the vibrant streets of Mexico City to kitchens around the globe, and now to the heart of downtown Bangkok at Guilty, the city's favourite Latin American restaurant.

With a rich background that includes working at acclaimed restaurants across Dubai and Doha, Axel has developed an impressive skill set and a passion for showcasing Latin American cuisine in new and exciting locations. Each dish he creates tells a story, beautifully integrating various elements and flavours that reflect his culture.

Chef Axel's culinary philosophy is simple yet profound: "Everything on the plate has a reason and a purpose for being there." This ethos shapes every dish he creates, ensuring that each and every ingredient is thoughtfully selected and beautifully presented.

When he's not whipping up vibrant ceviches and other fresh seafood dishes, Axel enjoys staying active through exercise, exploring new places with his wife, and indulging in his love for soccer and running - he's even completed four marathons, including ones in Mexico, Paris, and Dubai!

Join Chef Axel for an unparalleled culinary journey at Guilty!

Buen Provecho!





guilty
BANGKOK

“I don’t believe in guilty pleasures.
If you enjoy something,
there’s nothing guilty about it.”

- Busy Philipps -

GUILTY LUNCH SET MENU


THB 900++ PER PERSON


All set Lunches including Freshly Baked Corn bread
and Home-Made Guacamole with Tortillas Crisps

CHOOSE 1

BOCADILLO SNACK

Croquetas De Cangrejo 
Crab Croquettes, Spicy Uni Mayonnaise, Coriander


Jalapeño Peppers "Relleno" 
Crispy Jalapeño Peppers, Melting Cheese,
Feta, Togarashi

Tuna and Avocado Tostada 
Crispy Corn Tortillas, Tuna Belly, Avocado Cream,
Avocado, Sesame Seeds

Mushroom and Asparagus Ceviche 
Mushrooms, Asparagus, Coconut Tiger Milk,
Red Onion, Coriander

CHOOSE 1

PLATO FUERTE MAIN COURSES

Red Snapper "A la Plancha" 
Red Snapper, Yellow Salsa De Aji Limo Amarrilla,
Cherry Tomatoes, Shallots, Clams


Oaxacan Style Baked Sweet Potatoes 
Oaxaca Mole, Baked Sweet Potatoes, Zucchini,
Corn, Mushroom, Coriander


Smoked Hibachi BBQ Pork Belly 
Spiced Marinated Pork Belly, Chef's Secret Sauce,
Padron Shishito


Brazilian Style Wagyu Picanha
Wagyu Brazilian Style Grilled Rump Steak,
Aji Limo, Baby Corn Tempura

CHOOSE 1

APERITIVOS STARTERS

Salmon "Tosa-Mi" 
Torched Salmon, Ponzu and Garlic Sauce,
Crispy Shallots, Smoked Salmon Roe


Crispy Soft Shell Crab Salad 
Mesclun Salad, Miso Dressing, Avocado,
Pickled Onions, Coriander

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

Jicama Mango Salad 
Avocado, Mango, Confit Tomato, Kalamansi Citrus

CHOOSE 1

POSTRES DESSERTS

Banana Latina 
Banana Cheesecake, Caramelized Banana Heart,
Coconut Ice Cream

Churros de Naranja
Orange and Lime Churros, Dulce De Leche,
Chocolate Sauce

Tres Leches de Maracuyá 
Three Milk and Almond Sponge Cake, Condensed Milk,
Coconut-Rum Sauce

Exotic Fruit Plate
Lemon Sorbet



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy

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	



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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	



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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



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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	



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

