



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 seafood-rich Peruvian with Nikkei influences to zesty Mexican and meaty Brazilian.

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 DEGUSTATION MENU

Food Only 3,200 ++ per Person

Experience Wine Pairing 1,590++ per Person

La Ostras de Massa

Gillardeau Papillon Oysters N5 “Margarita and Apple Granita”

Prosecco Millesimato, Dry, V8+, Treviso DOC, Veneto, Italy, 2021

Yellow Fin Tuna Ceviche “Toda La Vida”

Hamachi Tuna, Yellow Tiger Milk, Crispy Corn, Coriander

Sauvignon Blanc, Sileni, Marlborough, New Zealand, 2022

Crispy Soft Shell Crab Salad

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

Barbacoa Wagyu Beef

Smoky Wagyu Beef, Honey, Cumin, Smoked Paprika, Barbacoa Peanut Sauce

Albariño “Contrapunto” Bodega Granbazán, Rias Baixas DO, Spain, 2021

Plancha Seared Hokkaido Scallops

Yellow Chili and Cheese Sauce, Crispy Shallots, Seaweed, Salmon Roes

Red Snapper “A la Plancha”

Red Snapper, Yellow Salsa De Aji Limo Amarrilla, Cherry Tomatoes, Shallots, Clams

Chardonnay, Lander-Jenkins, California, USA, 2019

Wagyu Grade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Lollipop

Shiraz, “Siblings”, Leeuwin, Margaret River, Australia, 2018

Banana Latina

Banana Cheesecake, Caramelized Banana Heart, Coconut Ice Cream



Shellfish



Pork



Vegetarian



Nuts



Alcohol



Spicy

Prices are in Thai Baht, subject to 10% service charge and 7% applicable tax

PETISCOS

BITES

La Ostras de Massa 🦪

Gillardeau Papillon Oysters N5 "Au Naturel"	(6 Pcs) 1500.-	(12 Pcs) 2800.-
Gillardeau Papillon Oysters N5 "Bloody Mary, Caviar, Cilantro" A	(6 Pcs) 1550.-	(12 Pcs) 2900.-
Gillardeau Papillon Oysters N5 "Margarita and Apple Granita" A	(6 Pcs) 1600.-	(12 Pcs) 3000.-

Jalapeño Peppers "Poppers" 🌶️🌶️ 350.-

Crispy Jalapeño Peppers, Feta Cheese Sauce, Togarashi

Guilty Signature Uni Guacamole ! 🦪 1200.-

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

Holy Guacamole ! 🌿 650.-

Avocado Guacamole Prepared Table Side, Crispy Tortillas

Crispy XXL Gambas 🦪🌶️ Small 1050.- Large 1600.-

Marinated with Chillis, Lemon and Parsley, Wrapped in Crispy Egg Noodle

Giant Hibachi BBQ Gambas 🦪🌶️ Small 1050.- Large 1600.-

Barbecued Prawns Skewers, Chilli Aioli, Lime

Croquetas De Cangrejo 🦪🌶️ 850.-

Crab Croquettes, Spicy Uni Mayonnaise, Coriander

Croquetas de Espinaca y Queso 🌿 450.-

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

Chili Pepper Madness Clams "Almejas Salteadas" 🌶️🦪🌶️🥜 500.-

Sautéed Clams, Salsa Macha Sauce, Scallions, Lemon, Peanuts

Veracruz Style Charcoaled Grilled Octopus 🌶️ 700.-

Octopus, Green Bell Peppers, Tomatoes, Cayenne Pepper, Fresh Herbs

Plancha Seared Hokkaido Scallops 🦪 1050.-

Yellow Chili and Cheese Sauce, Crispy Shallots, Seaweed, Salmon Roes



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HOJA Y VERDURAS FRESCAS

FRESH SALADS

Crispy Soft Shell Crab Salad 🦀 650.-

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

Exquisite Burrata Salad 🥕🥑 600.-

Burrata, Tomatoes, Grapes, Pickled Aji Limo, Botija Olives

Jicama Mango Salad 🥕 450.-

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Uni and Crab Salad 🥑🦀🌶️ 995.-

Hokkaido Uni, Blue Crab, Spicy Dressing, Coconut Cream, Mesclun Leaves

TACOS

CORN TORTILLA TACOS

Baja Tempura Fish 600.-

Corn Tortilla, Fish Tempura, Pickled Slaw, Chipotle Sauce, Coriander

Spicy Salmon 🌶️ 650.-

Avocado Cream, Coriander, Pickled Onion, Jalapeno Mayo, Salmon Roes

Barbacoa Wagyu Beef 🥑 700.-

Smoky Wagyu Beef, Honey, Cumin, Smoked Paprika, Barbacoa Peanut Sauce

Chipotle Mushrooms “Adobo” 🥕🌶️ 500.-

Fresh Chipotle, Grilled Portobello Mushrooms, Confit Onions, Fresh Herbs

Carnitas Pulled Pork 🐷 550.-

Slow-Cooked Pork, Bulldog Sauce, Pickled Onions, Coriander



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CRUDO Y MARINADOS

RAW & MARINATED

Seabass Ceviche “Robalo”  500.-

Seabass, Tiger Milk, Radish, Chili Oil, Sweet Potato Purée

Torched Tuna Tataki  550.-

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

Wagyu Beef Carpaccio  600.-

Wagyu Beef, Chipotle Sauce, White Truffle Oil, Arugula Salad

Salmon “Tosa-Mi” 600.-

Tataki Style Salmon, Ponzu and Garlic Sauce, Crispy Shallots, Salmon Roes

Yellow Fin Tuna Ceviche “Toda La Vida”  850.-

Hamachi Tuna, Yellow Tiger Milk, Crispy Corn, Coriander

Shrimps and Scallops Ceviche “Verde”   950.-

Hokkaido Scallops, Grilled Prawn, Green Tiger Milk, Avocado Cream, Fish Roes

Seafood Ceviche “Rojo”   900.-

Tiger Prawn, Grilled Octopus, Madai Fish, Red Tiger Milk,
Purple Sweet Potato, Shallots, Coriander



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ACEVICHADO

SASHIMI

Sashimi Moriawase	3,600.-
Otoro, Chutoro, Shake, Hamachi, Shimaaji, Akaebi, Hotate	
Otoro Sashimi	2,400.-
Tuna Fatty Belly	
Hamachi Sashimi	800.-
Yellowtail	
Kanpachi Sashimi	790.-
Amberjack	
Shake Sashimi	550.-
Salmon	



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CARNES A LA PARILLA

CHARCOAL GRILLED MEAT

Busyu Wagyu Striploin Grade A5 – Saitama Prefecture, Tokyo THB 26 per gram
Cooked on Himalayan Salt Stone

Australian Wagyu T-Bone Grade 5 (900 Grs to Share) 5,000.-

Grilled Potatoes, Yellow Chili Sauce, Chimichurri, Baked Garlic

Certified Black Angus Beef Tenderloin Chimichurri (220G) 2,000.-

Grilled Beef Tenderloin, Chimichurri Sauce, Grilled Aubergines

Wagyu Grade 9 Picanha (250G) 1,900.-

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Lollipop

Australian Wagyu Grade 7 Beef Brisket (300G) 1,400.-

BBQ Smoked Beef Brisket, Mashed Potato, Herbs Salad, Coconut Ranch

Smoked Hibachi BBQ Pork Belly   900.-

Spicy Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito

Chuletas De Borrego  1,750.-

Char-Grilled Lamb Chops, Spicy Chili Marinated, Grilled Asparagus

BBQ Grilled Chicken "Pollo Asado"  850.-

Roasted Aji Panca Chicken, Spicy Coriander Sauce, Pickled Japanese Cucumber Salad

PESCADOS Y MARISCOS

FISH AND SEAFOOD

Seabass Chimichurri in Banana Leaf  900.-

Flavorfull Herbs Chimichurri, Broccolini, Salsa Verde

Red Snapper "A la Plancha"   800.-

Red Snapper, Yellow Salsa De Aji Limo Amarilla, Cherry Tomatoes, Shallots, Clams

Lubina Chilena Y Cartagena Rice    1,500.-

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



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ACOMPANAMIENTOS

SIDES

Espárragos A La Brasa 	220.-
Grilled Asparagus, Chipotle Dressing, Parmesan	
Patatas Bravas 	150.-
Crispy Sweet Potatoes, Huancaína Sauce	
Brócoli 	150.-
Sprouting Broccolini, Garlic Butter, Sesame Seeds	
Puré De Papa Y Trufa 	250.-
Truffle Mashed Potato	
Espinacas Cremosas 	250.-
Creamy Garlic Baby Spinach	
Mazorca A La Parilla 	200.-
Spicy Chipotle Corn Lollipops, Parmesan Cheese	
Cartagenera Rice 	250.-
Peruvian Style Rice enhanced with Rock Fish Flavors	



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POSTRES

DESSERTS

Arroz Con Leche 	300.-
Vanilla Creamy Rice Pudding, Mango Salsa, Sesame Caramel Chips, Crispy Filo	
Dulce De Leche “Quesillo” Flan 	300.-
South American Baked Creamy Custard Flan with Caramel	
Churros de Naranja	300.-
Orange and Lime Churros, Dulce De Leche and Chocolate Sauce	
Make it large!	450.-
Banana Latina 	350.-
Banana Cheesecake, Caramelized Banana Heart, Coconut Ice Cream	
Tres Leches de Maracuyá  	295.-
Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce	
El Dorado Chocolate Sphère  	550.-
Cocoa Shell, Tonka Bean and Brandy Chocolate Mousse, Mango Jelly, Gold Nuggets	
Break It Up! (to share) 	1,750.-
Ecuador Single Origin Giant Chocolate “Rocher”, Jamaican Almond Fudge, Salted Caramel, Passion Fruit Delight, Coconut Rum	

HELAD Y AQUA NIEVES

ICE CREAMS AND SORBETS

Ice Creams 130.-/Scoop

Salted Caramel
Honey
Vanilla
Chocolate
Coffee

Sorbets 130.-/Scoop

Passionfruit
Banana
Mango
Lychee
Lemon



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