


guilty
SAMUI

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


- Busy Philipps -

GUILTY APERITIVOS

GUILTY APPETIZERS

Holy Guacamole!  **G**  490

Avocado Guacamole Prepared Table Side, Crispy Tortillas

Giant Hibachi BBQ Gambas  Small 750 Large 990

Barbecued Prawn Skewers, Chili Aioli, Lime

Plancha Seared Hokkaido Scallops  **G**   1,200

Yellow Chili and Cheese Sauce, Crispy Shallots, Salmon Roe

Crispy Soft Shell Crab Salad  **G** 450

Avocado, Mixed Salad, Cherry Tomato, Onion Pickle, Miso Dressing

BBQ Pork Belly Salad  420

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

Jicama Mango Salad   360

Avocado, Mango, Confit Tomato, Calamansi Citrus

Croquetas De Cangrejo  **G**  450

Crab Croquettes, Tarragon Mayonnaise, Chives

Churros de Papa y Queso  **G**  400

Crispy Potato and Manchego Cheese Croquettes, Truffle Mayonnaise

Chilean Blue Mussels "Mejillones"   **G** 500

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



Signature



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy



Gluten



Lactose

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Prawns Tostada “Al Pastor”  G   450

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

Chipotle Barracuda Tostada G  340

Crispy Corn Tortillas, Barracuda, Chipotle Sauce, Avocado Cream, Salmon Roe, Lime

Chipotle Mushrooms “Adobo” Tostada G   320

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

Jalapeño Peppers “Relleno”  G   450

Crispy Jalapeño Peppers, Melting Cheese, Feta, Togarashi



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CRUDO Y MARINADO

RAW & MARINATED

Toda La Vida Ceviche **G**  590

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

Nikkei Style Scallops Tiradito  **G** 690

Wakame Tiger Milk, Red Onion, Chili, Coriander, Oba Leaves Tempura

Lima Style Seabass Ceviche 420

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

Tataki De Atun Rojo **G**  490

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

Barracuda "Tosa-Mi" **G** 520

Torched Barracuda, Ponzu and Garlic Sauce, Crispy Shallot, Smoked Salmon Roe

Mushroom and Asparagus Ceviche  350

Mushrooms, Asparagus, Coconut Tiger Milk, Red Onion, Coriander

ACEVICHADO

SUSHI ROLLS

Spicy Tuna Miso Roll 550

Miso Marinated Tuna, Pickled Cucumber, Furikake, Spicy Miso Mayo

Salmon Nikkei Roll Plancha 650

Salmon, Avocado, Rainbow Sesame Seeds, Jalapeño Mayo

Wagyu Beef and Chipotle Mayo Roll    850

Wagyu Beef Brisket, Pickled Jalapeño, Yellow Pepper, Asparagus, Togarashi Cream Cheese



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MAR Y TIERRA

SEA AND LAND

Lubina Chilena Y Cartagena Rice   	1,500
Roasted Chilean Seabass, Peruvian Seafood Rice, Rock Fish Sauce	
Seabass with Tucuman Lemon Sauce	680
Seabass Cooked in Banana Leaf with Broccolini	
Red Snapper “A la Plancha” 	750
Red Snapper, Yellow Salsa De Aji Limo Amarillo, Cherry Tomatoes, Shallots, Clams	
Langosta Al “Fat Bastard” Barbecue 	2,500
Grilled Lobster, Salsa Roja Y Aji Panca, Coriander and Onion Pickles	
Australian Wagyu T-Bone Grade 5 (500 gr to share) 	3,500
Grilled Potatoes, Yellow Chilli Sauce, Chimichurri	
Brazilian Style Wagyu Grade 9 Picanha 	1,800
Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Lollipop	
Black Angus Beef Fillet Chimichurri	1,400
Char-Grilled Beef Tenderloin, Chimichurri Sauce, Grilled Eggplant	
Smoked Hibachi BBQ Pork Belly   	950
Spiced Marinated Pork Belly, Chef’s Secret Sauce, Grilled Jalapeño Peppers	
Argentinian Style Lamb Chops “Al Malbec”   	1,750
Char-Grilled Lamb Chops, Spicy Chili Marinated, Taro Purée, Malbec Sauce	
Oaxacan Style Baked Sweet Potatoes 	450
Oaxaca Mole, Baked Sweet Potatoes, Zucchini, Corn, Mushroom, Coriander	



ACOMPañAMIENTO




SIDES

Espárragos A La Brasa   200


Grilled Asparagus, Chipotle Dressing, Parmesan

Patatas Bravas   200

Crispy Sweet Potatoes, Huancaína Sauce

Cartagenera Rice    200


Peruvian Style Rice enhanced with Rock Fish Flavors

Broccolini   200

Sprouting Broccolini, Chili Garlic Butter, Sesame Seeds

Mazorca A La Parilla     200

Spicy Chipotle Baby Corn Tempura, Parmesan Cheese

Papas Colombianas  200

Baby Colombian Potatoes, Maldon Salt, Chimichurri



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POSTRES

DESSERTS

Signature Guilty Ice Cream “Popsicles”  G   450

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

Churros de Naranja  G 250



Orange and Lime Churros, Dulce De Leche and Chocolate Sauce

El Dorado Chocolate Sphère  G  400

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

Tres Leches   G  320

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

Break it Up!   G   1,500

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 CREAM PER SCOOP   G 110

Vanilla, Chocolate, Strawberry, Hazelnut, Cookies ‘N’ Cream

SORBET PER SCOOP 110

Mango, Passion Fruit, Raspberry, Yuzu



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