

Hammett's
MONASTIK

PRIVATE EVENTS
CATALOGUE 2026



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THE CONCEPT

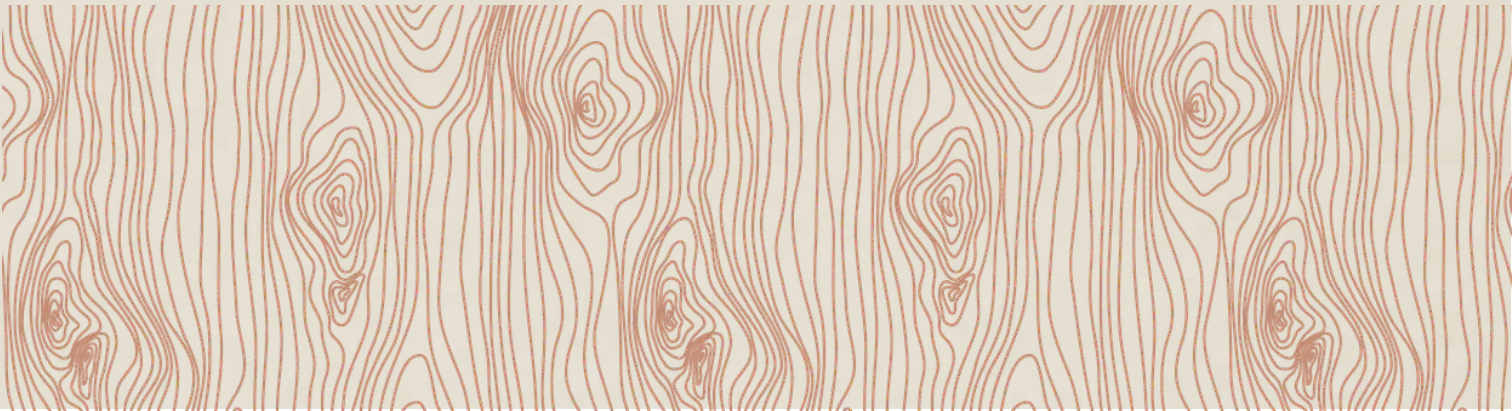
At Hammett’s Monastik we invite you to embark on a culinary journey through the rich and diverse traditions of continental Europe. Our menu is rooted in a deep commitment to local, sustainable, and biodynamic practices, ensuring that every dish celebrates the bounty of our region while honoring the timeless techniques of European cuisine.

Our culinary approach is inspired by the changing seasons, much like the European regions that experience cold winters and hot summers. We emphasize the use of fresh, seasonal produce, often sourced from local farms and foraged from nearby landscapes. To extend the flavors of summer into the colder months, we embrace ancient preservation methods such as fermenting, pickling, and conserving, reminiscent of the storied monasteries of Europe.

A centerpiece of our kitchen is the wood fire, which infuses our dishes with a distinct, smoky flavor that harks back to traditional cooking methods. This technique not only enhances the taste but also connects us to the rustic, hearty essence of continental European cuisine.

Our dining experience is designed to foster a sense of community and conviviality, with a focus on sharing. We encourage guests to enjoy a variety of dishes together, allowing for a richer and more interactive culinary experience.

**Menus may be subject to seasonality change*



STAND UP EVENTS



CANAPE MENU 1

COLD

- Hummus & Sun-Dried Tomato Tartlet (VG)
- Fish & Caper Tartare, Crostini
- Roast Beef & Caramelised Onion, Mustard Crostini
- Aubergine Caviar, Garlic Crostini (VG)

HOT

- Funghi & Mozzarella Arancini (V)
- Mini Falafel, Creamed Tahini (VG)
- Cheddar & Chives Quiche (V)
- Fish Bites, Tartare Sauce
- Chicken Skewers, Garlic Aioli
- Braised Beef Croquettes, Dijon Mustard Dip

DESSERT

- Mqaret, Date Fritters
- Mini Ricotta Cannoli

PRICE - €25.00 PER PERSON

CANAPE MENU 2

COLD

Hummus & Sun-Dried Tomato Tartlet (VG)
Smoked Duck, Date Chutney Tartlet
Fish & Caper Tartare, Crostini
Roast Beef & Caramelised Onion, Mustard Crostini
Aubergine Caviar, Garlic Crostini (VG)
Smoked Salmon & Saffron Lemon Aioli Crostini
Smoke Paprika Devilled Eggs

HOT

Funghi & Mozzarella Arancini (V)
Breaded Goat's Cheese with Honey (V)
Mini Falafel, Creamed Tahini (VG)
Cheddar & Chives Quiche (V)
Fish Bites, Tartare Sauce
Chicken Skewers, Garlic Aioli
Kofta Skewer, Cucumber Yogurt
Torpedo Prawns, Harissa Dip
Mini Cheese and Beef Burger
Scallops and Champagne Money Bags, Chive Beurre Blanc

DESSERT

Mini Ricotta Cannoli
Assorted Mini Desserts

PRICE - €40.00 PER PERSON



CANAPE MENU 3

COLD

Hummus & Sun-Dried Tomato Tartlet (VG)
Smoked Duck, Date Chutney Tartlet
Fish & Caper Tartare, Crostini
Roast Beef & Caramelised Onion, Mustard Crostini
Aubergine Caviar, Garlic Crostini (VG)
Smoked Salmon and Saffron Lemon Aioli Crostini
Shrimp Cocktail Cup, Horseradish & Red Pepper Cocktail Sauce
Smoke Paprika Devilled Eggs (V)

HOT

Funghi & Mozzarella Arancini (V)
Breaded Goat's Cheese with Honey (V)
Mini Falafel, Creamed Tahini (VG)
Olives Stuffed with Minced Beef
Cheddar & Chives Quiche (V)
Chicken Skewers, Garlic Aioli
Prawn & Chorizo Skewers, Chimichurri Dressing
Scallops & Champagne Money Bags, Chive Beurre Blanc
Mini Cheese & Beef Burger
Mini Beef Croquettes, Dijon Mustard Dip

FLYING BUFFET

Garganelli, Truffle Mushroom Fricassee
Braised Beef, Cauliflower Puree, Mustard Jus

DESSERT

Mini Ricotta Cannoli
Berry Cheesecake Cup
Chocolate Sacher Torte

PRICE - €55.00 PER PERSON



STAND UP STATIONS

1. PASTA STATION

MUSHROOM, TRUFFLE RISOTTO
STROZZAPRETI SALMON CREAM
GARGANELLI WILD BOAR RAGU

PRICE - €12.00 PER PERSON

2. YORKSHIRE ROAST STATION

YORKSHIRE PUDDINGS

STUFFING, CRANBERRY SAUCE, GRACY

CHOICE OF: PULLED PORK OR BEEF

PRICE - €20.00 PER PERSON

3. LIVE GRILL

TO CHOOSE FROM: Pork €25 per person
Salmon €25 per person
Upgrade to beef for €8 supplement

SALADS - 5 COLD OPTIONS TO CHOOSE 3

GREEN BEAN SALAD

FRENCHBEANS, MANGETOUT, HAZELNUTS, ORANGE, GARLIC, CHIVE

POTATO XMAS SALAD

GRILLED BROCCOLI, ROMESCO & FETA

BEETROOT, GOAT CHEESE, APPLE AND WALNUT

CAULIFLOWER POMEGRANATE AND PISTACHIO

ROSTED CAULIFLOWER, POMEGRANATE, CORIANDER, PISTACHIO, ORANGE

COUS-COUS, SUGARSNAP & POMEGRANATE

VEGETABLES (HOT) - 4 OPTIONS TO CHOOSE 2

OYSTER MUSHROOMS, HUMMUS & CHIMICHURRI

HONEY ROASTED CARROTS & PARSNIPS

ROAST POTATOES

RED CABBAGE BRAISED WITH APPLE & SPICES

SEATED EVENTS



DINING MENU 1

KEFIR CHEESE DIP (V)

local honey, sourdough focaccia

POTTED CONFIT DUCK

fermented date chutney, house pickles, melba toast

AUBERGINE CARPACCIO (V)

carob molasses, pistacchio, gbejna, tahini, buckwheat

TUNA CRUDO

pickled onions, mediterranean herb olive oil, citrus vinaigrette

JERUSALEM ARTICHOKE ORZOTTO (V)

barley, goat cheese, peanut- parsley pesto

GRILLED SWORDFISH SKEWERS

beetroot puree, bisque- pernod sauce

OYSTER MUSHROOMS (V)

house-mixed spice, chickpeas, chimichurri

ROAST POTATOES

garlic & rosemary butter

BRAISED BEEF

cauliflower puree, red wine jus

WHITE CHOCOLATE MOUSSE

almond crumble, fruit coulis

PRICE - €35.00 PER PERSON



DINING MENU 2

PRICE - €50.00 PER PERSON

KEFIR CHEESE DIP (V)

local honey, sourdough focaccia

FAVETTA DIP (V)

chili, caper, grilled bell pepper

CHICKPEA & CARROT SALAD (VG)

bullhorn peppers, dill, paprika dressing

FISH CRUDO

pickled onions, mediterranean herb olive oil, citrus vinaigrette

GRILLED SWORDFISH

mangetout & chorizo chimichurri

VEAL MILANESE

mixed leaf salad

CHARRED CABBAGE (V)

spicy tomato emulsion, pecorino cream, lemon pangrattato

OYSTER MUSHROOMS (V)

house- mixed spice, chickpeas, chimichurri

BRAISED BEEF

cauliflower puree, red wine jus

PAVLOVA

strawberry, cream, berry compote reduction

DINING MENU 3

PRICE - €65.00 PER PERSON

AMUSE BOUCHE KEFIR

CHEESE DIP (V)

local honey, sourdough focaccia

FAVETTA BEAN DIP (VG)

chili, caper, grilled bell pepper, sourdough focaccia

AUBERGINE CARPACCIO (V)

carob molasses, pistacchio, gbejna, tahini, buckwheat

MOZZARELLA & RED PRAWN

stracciatella, cherry tomato, aged balsamic, olive oil, micro basil

BONE MARROW STEAK TARTARE

pickled onion, caper, tomato aioli, egg yolk

JERUSALEM ARTICHOKE ORZOTTO (V)

barley, goat cheese, peanut- parsley pesto

CHARRED CABBAGE (V)

spicy tomato emulsion, pecorino cream, lemon pangrattato

BROCCOLI ROMESCO (V)

tomato, peppers, garlic, hazelnut, sheep cheese

TARTIFLETTE

potato gratin, local pecorino, guanciale

GILLED PRIME DRY-AGED RIBEYE

green beans, bernaïse

FRESH FISH WELLINGTON

spinach, herbs, beurre blanc

BASQUE CHEESECAKE

chocolate sauce

PETIT FOURS

BOUNTY OF THE SEA

TASTING MENU- INDIVIDUALLY SERVED

BREAD BASKET

TARAMASALA OYSTER -

BEEF TALLOW

chermoula

TUNA ESCABECHE

smokedaubergine,carrots, herbs

SMOKED MACKAREL & POTATO CAVIAR

PRAWN IN TARRAGON CREAM

OCTOPUS

peppers, cherry tomato, olives. garlic-onion foam

LEMONGRASS GRANITE

RED MULLET

potato gratin, cream of caviar

LEMON SOUFFLE

PRICE - €95.00 PER PERSON



BEVERAGE PACKAGES



WELCOME DRINK OPTIONS

*Applicable with Open Bar and
Seated Beverage Packages

Mulled Wine €5

Prosecco €5

Basic Cocktail €8

Champagne €12

**All prices are by the glass*

SEATED BEVERAGE PACKAGES

CLASSIC FOREIGN WINE PACKAGE

€16 PP

Half bottle wine

Falanghina (Orneta)

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Primitivo (Doppa Passio)

Half bottle water

Coffee

LOCAL WINE PACKAGE

€25 PP

Half bottle wine

Eno Chardonnay- Vermentino Gozo D.O.K.

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Eno Katerina Gozo D.O.K.

Half bottle water

Coffee

PREMIUM FOREIGN WINE PACKAGE

€44 PP

Half bottle wine

Sancerre Domaine Côtes Blanches

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St. Emillion

Half bottle water

Coffee

PREMIUM LOCAL WINE PACKAGE

€38 PP

Half bottle wine

Isis

~

Melquart

Half bottle water

Coffee



UPGRADE OPTIONS

for Seated Dining Menus

1. Welcome Canapes €9

Olive tapenade& pepper en croute (v)
Prosciutto & truffle cream en croute
Salami & fig tart Chicken liver parfait &
chutney en croute

2. Glass of Prosecco €5

3. Glass of Champagne €12

4. Basic Cocktail €8

5. Liqueur or Digestiv €5

HALF OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:

- Champagne Charles Lafitte
- Chateau Haut Bernat- St. Emillion
- Sancerre Domaine Côtes Blanches



HALF OPEN BAR

A selection of international red, white & rose wine, beer, soft drinks, juices and water.

25 - 49	€18.00
50 - 99	€17.00
100 - 250	€15.00

TWO
HOURS

25 - 49	€22.00
50 - 99	€20.00
100 - 250	€17.50

THREE
HOURS

25 - 49	€26.00
50 - 99	€23.00
100 - 250	€20.00

FOUR
HOURS

25 - 49	€30.00
50 - 99	€26.00
100 - 250	€22.00

FIVE
HOURS

FULL OPEN BAR

A selection of leading spirits, foreign wine and beer, soft drinks, juices and water.

25 - 49	€24.00
50 - 99	€22.50
100 - 250	€21.00

25 - 49	€27.50
50 - 99	€26.00
100 - 250	€24.50

25 - 49	€33.00
50 - 99	€31.00
100 - 250	€29.00

25 - 49	€39.00
50 - 99	€37.00
100 - 250	€35.00

FULL OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL BAR UPGRADE €29pp

PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:

- Champagne Charles Lafitte
- Chateau Haut Bernat- St. Emillion
- Sancerre Domaine Côtes Blanches
- And all of our premium, organic spirits

COCKTAIL PACKAGE €12pp

Selection of 6 to choose 4

- Hammett’s mule
- Maltese Island Ice Tea
- GnG Fizz
- London Mule
- Limoncello Thyme Spritz
- Pomegranate Mimosa

PREMIUM GIN BAR €12pp

Served with premium tonics and garnished with paired botanicals according to the individual gin
Mermaid Classic / Mermaid Pink / Biostilla / Island8
Maltese Recipe / Vovis Dry Maltese Recipe / Nordes
/ Gin Mare / Greenalls Sloe Gin / Hendricks /
Tanqueray London Dry

WHISKY BAR €9pp

Selection of 9 Premium Whiskies to choose 4
Ardbeg Islay Single Malt 10yo / Brenne French
Single Malt Cognac Cask / Bulleit Kentucky
Bourbon / Glenmorangie Highland Bourbon
Cask Single Malt 12YO / Jack Daniel’s Old No.7
Tennessee Whiskey / Jameson Black Barrel Irish
Whiskey / Johnnie Walker Red Label /
Johnnie Walker Black Label / The Classic Laddie
Islay Single Malt / Wild Turkey Bourbon

OPEN BAR OVERTIME RATE AFTER 5 HOURS

Additional hours commence after the end time stipulated in the timings section charged at the following rates, based on the original amount of people booked.

	25 - 49 pax	50 - 99 pax	100 - 250 pax
FULL	€6.00pp	€5.00pp	€4.50pp
HALF	€5.00pp	€4.00pp	€3.50pp

