



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 Yoghurt  
Torpedo Prawns, Harissa Dip  
Mini Cheese & 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

GARGANELLI  
TRUFFLE MUSHROOM CREAM

STROZZAPRETI  
ALLA GENOVESE GREEN BEANS,  
GRANA CHEESE

PACCHERI  
GUANCIALE AND TOMATO RAGOUT

PRICE - €12.50 PER PERSON

### 2. CARVING STATION

SLOW-ROASTED BEEF SIRLOIN OR  
ROASTED

PORK SHOULDER

YORKSHIRE PUDDINGS

ROASTED VEGETABLES AND POTATOES

ROAST GRAVY

PRICE - €27.00 PER PERSON

### 3. GRILLING STEAK STATION

PORK LOIN MEDALLIONS €19.00 PER PERSON

FILLET OF SALMON €27.00 PER PERSON

ENGLISH STYLE ROASTED BEEF €29.00 PER PERSON

COLD SALAD (CHOOSE 3)

MIXED LEAFY SALAD, PICKLED VEGETABLES, LEMON DRESSING

TABBOULEH COUSCOUS SALAD, DRIED FRUIT, NUTS, LEMON AND  
HERBS

GERMAN POTATO SALAD, MUSTARD, BACON, SHREDDED HERBS

SLOW ROASTED BEETROOT, HAZELNUT FLAKES, ORANGE  
VINAIGRETTE

GRILLED VEGETABLE SALAD, RED ONIONS, BALSAMIC VINAIGRETTE

HOT SIDE DISHES (CHOOSE 2)

GARLIC AND HERB ROASTED NEW POTATOES

MARINATED OYSTER MUSHROOMS, HOUSE MIXED SPICE WITH  
CHIMICHURRI

SEASONAL VEGETABLES PANACHE, OLIVE OIL AND MALDON SALT

CREAMY BROCCOLI AND CAULIFLOWER BAKE

## SEATED EVENTS



## DINING MENU 1

### WOOD-BAKED FOCACCIA

Kefir Dip + Olive Oil

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### COUNTRY PORK PATE

pickled cornichon, date chutney, melba toast

### AUBERGINE CARPACCIO

carob syrup, pistachio, creamed tahini

### SEASONAL FISH TARTARE

potato and shallot cake, spiced garlic aioli

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### GRILLED SWORDFISH STEAK

sauteed zucchini, anise beurre blanc

### BRAISED BEEF

cauliflower puree grain mustard, and red wine jus

### LEMON ORZOTTO

barley risotto, fresh lemon zest, pecorino cheese

### OYSTER MUSHROOMS

house mixed spice, chickpea cream, chimichurri

### HERB ROASTED POTATOES

garlic olive oil

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### BAKED BASQUE CHEESECAKE

seasonal fruit compote

PRICE - €35.00 PER PERSON



## DINING MENU 2

PRICE - €50.00 PER PERSON

### WOOD-BAKED FOCACCIA

Kefir Dip + Olive Oil

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### SEASONAL FISH CRUDO

sauce vierge, salted cucumber

### SAFFRON RISOTTO

overnight cherry tomatoes, stracciatella cheese, herbs

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### SEASONAL LINE CAUGHT FISH

sauteed zucchini, herb beurre blanc

### VEAL MILANESE

mixed leaf salad

### HONEY ROASTED PUMPKIN

cream cheese and yogurt, pinenuts, smoked butter

### HERB ROASTED POTATOES

garlic olive oil

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### CHOCOLATE GANACHE TART

salted caramel sauce

### ASSORTED PETIT FOURS

## DINING MENU 3

PRICE - €65.00 PER PERSON

### WOOD-BAKED FOCACCIA

Kefir Dip + Olive Oil

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### FRESH MARKET FISH CRUDO

salted cucumber and preserved lemon, sauce vierge, fresh herbs

### BONE MARROW STEAK TARTARE

cornichon and caper relish, garlic aioli, fine herbs

### AUBERGINE CARPACCIO

carob syrup, pistachio, creamed tahini

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### GRILLED PRIME RIB EYE OF BEEF

sauteed green beans, peppercorn sauce

### FRESH FISH COULIBIAC

rice pilaff, sauteed spinach, sour cream, and dill cream sauce

### LEMON ORZOTTO

barley risotto, fresh lemon zest, pecorino cheese

### WOOD FIRED BROCCOLI

smoked romesco sauce, olive pan gratato

### OYSTER MUSHROOMS

house mixed spice, chickpea cream, chimichurri

### TARTIFLETTE

creamy potatoes, gorgonzola dolce, guanciale

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### WARM PISTACHIO FONDANT

dark chocolate ganache sauce

### ASSORTED PETIT FOURS

# BOUNTY OF THE SEA

## TASTING MENU- INDIVIDUALLY SERVED

### WOOD BAKED FOCACCIA

Kefir dip, Olive Oil

### FRESH SHUCKED OYSTERS

Shallot -Sherry Vinaigrette

### OYSTERS ROCKEFELLER

### GAMBERI ROSSI CRUDI

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### HOUSE SMOKED FISH RILLETTE

potato cake, sour cream, Asetra caviar

### WOOD FIRE GRILLED SEASONAL FISH

blistered broccoli, celeriac cream, anise beurre blanc

### PAN SEARED KING SCALLOP

green herb orzotto, lemon caper butter sauce

### LIMONCELLO GRANITE, CRYSTALISED LEMON

### GRILLED HALF LOBSTER

glazed with Gruyere mousse, oyster mushroom fricassee, thermidor sauce

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### CARAMELISED WHITE CHOCOALTE SOUFFLE

dark chocolate ganache sauce, carob & espresso gelato

PRICE - €100.00 PER PERSON



A hand with light-colored nail polish holds a faceted crystal glass filled with a light-colored beverage, ice, and a green lime wedge. A vibrant pink flower is perched on the rim of the glass. The background is a soft-focus bokeh of warm, golden lights, suggesting an evening event. The top of the image features a decorative pattern of thin, wavy lines in a light brown color.

## BEVERAGE PACKAGES

### WELCOME DRINK OPTIONS

\*Applicable with Open Bar and  
Seated Beverage Packages

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

Pinot Grigio (Fidora)

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Primitivo (Doppa Passio)

Half bottle water

Coffee

## LOCAL WINE PACKAGE

€27 PP

Half bottle wine

1919 Girgentina

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1919 Gellweza

Half bottle water

Coffee

## PREMIUM FOREIGN WINE PACKAGE

€44 PP

Half bottle wine

Sancerre Domaine Côtes Blanches

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Chateau Haut Bernat - 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 croustade (v)  
Prosciutto & truffle cream en croustade  
Salami & fig tart  
Chicken liver parfait & chutney en croustade

2. Glass of Prosecco €5

3. Glass of Champagne €12

4. Basic Cocktail €8

5. Liqueur or Digestif €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

- Hammetts mule
- Seasonal Frutini
- Margarita
- Bramble
- Limoncello Thyme Spritz
- Seasonal Mojito

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<br>pax | 50 - 99<br>pax | 100 - 250<br>pax |
|------|----------------|----------------|------------------|
| FULL | €6.00pp        | €5.00pp        | €4.50pp          |
| HALF | €5.00pp        | €4.00pp        | €3.50pp          |

