



HAMMETT'S

MESTIZO

PRIVATE EVENTS CATALOGUE

2025



WELCOME TO MESTIZO

English /me'sti:zəu/

Spanish /mes'tiθo/

Mestizo is a term historically used in Spain and Latin America, that originally referred to a person of combined European and Indigenous American descent, regardless of where the person was born.

**Food is referential. Brochures & menus change seasonally.*

A chef wearing a blue apron over a light blue shirt is holding a black tray filled with several small, square appetizers. The appetizers appear to be a mix of ingredients, possibly including cheese, onions, and herbs, served on wooden skewers. The background is dark and out of focus, suggesting a restaurant or bar setting.

THE CUISINE

Hammett's Mestizo is a vibrant Meso-South American inspired fusion social dining and drinking experience, with culinary influences expanding from Central America to the Caribbean and from the Andes to Amazon and Patagonia.

The menu is constructed by a multi-award winning team, led by talented Venezuelan Head Chef Jorge Lugo and directed by multi-award winning Chef and restaurateur Chris Hammett.

The food menu offers a plates-to-share concept that aims to explore the authentic flavours of Hispanic American cuisine and re-introduce them as a refined casual dining experience.

THE BAR

Respectively, head sommelier Fernando Blanco curated a wine list featuring some of the best examples of South American winemaking, while the bar is showcasing a unique selection of premium Latin American spirits and inspired cocktails.

The caper to the concept is the sourcing of single origin, specialty coffees and chocolates from small farms, along with an exquisite cigar selection, available for the true connoisseurs and the adventurous to savour.



CANAPÉ MENUS

CANAPÉ MENU 1

COLD

guacamole corn tostada
lamb taco
chancho en piedra tart
mini criolla salad
queso y mermelada en croute

HOT

cheese tequeno
bean & rice arancini
jalapeño poppers
prawn in filo w. habanero dip
chicken mojo skewers
cauliflower poppers

DESSERT

mini fruit salad
coconut pannacotta

€25



CANAPÉ MENU 2

COLD

guacamole corn tostada
pulled pork & avocado tortilla
cucumber & mango salad
beef tartare
lamb taco

HOT

fish escabeche en croute
prawn in filo, habanero sauce
tequeño
chicken mojo skewers
pork chicharron
beef arepa
fried calamari & criolla salad
cauliflower poppers

DESSERTS

dark chocolate profiterols
mini banoffee
cocoflan

€35



CANAPÉ MENU 3

COLD

guacamole corn tostada
mussels vuelve a la vida
cucumber & mango salad
beef tartare
peruvian ceviche

HOT

fish escabeche en croute
octopus aticucho
fish croquette
pork belly & spiced bean purée
pastel de choclo
beef arepa
fried calamari & criolla salad
picanha & chimichurri
cauliflower poppers
cheese tequeño

FLYING BUFFET

beef cheek & mash

DESSERTS

chocolate & passion fruit brownie
mango sorbet
torta de pan

€45



RECEPTION STATIONS

TACO STATION €18 PP

To choose 2 from: Beef, Chicken, Pork and Fish
Vegan option: Black Beans
Corn tortillas
Taco salad (Onion & coriander)
Habanero spicy sauce
Green tomatillo sauce
Guacamole
Sour cream
Pico de gallo

CEVICHE CLASICO STATION €14 PP

White fish of the day
Criolla salad (onion, chili, coriander)
Cancha (fried corn)
Picadillo sauce (ginger, chili, celery)
Lime
Sweet potato
Leche de tigre sauce

CEVICHE MIXTO STATION €16 PP

White fish of the day, Prawns, calamari and octopus
Criolla salad (onion, chili, coriander)
Cancha (fried corn)
Picadillo sauce (ginger, chili, celery)
Lime
Sweet potato
Leche de tigre sauce

OUR STATIONS MUST BE ORDERED WITH A CANAPÉ MENU



DINING MENUS

DINING MENU 1 - €35PP

GUAYABA BUTTER & CHILEAN FLAT BREAD (V)
guava, butter, chili, salt

CRIOLLA SALAD (VG)
quinoa, avocado, palm heart puree, tomato, onion

LOMO EN ESCABECHE
smoked pork loin, vinegar, olive oil, carrot, onion, garlic, chili

TACOS AL PASTOR
pork leg, pineapple, chili, pickles, onion, radish

PRAWN MOQUECA
chili, paprika, tomato, capsicum, coconut milk, lime

PORCHETTA
crispy pork belly, baby carrot, pear onion

STEAMED RICE

LENTILS SALTADAS (V)
puy lentils, fried potato, oyster mushroom, onions, tomato, soy sauce, soft egg

SORBET (VG)

DINING MENU 2 - €45PP

GUAYABA BUTTER & CHILEAN FLAT BREAD (V)
guava, butter, chili, salt

RED BELL PEPPER DIP & CHILEAN FLAT BREAD (V)
smoked red peppers, peanut, pomegranate syrup

CEVICHE CLASICO
fresh local fish, lime, onion, ginger, coriander, corn

CRIOLLA SALAD (VG)
quinoa, avocado, palm heart puree, tomato, onion

TACOS AL PASTOR
pork leg, pineapple, chili, pickles, onion, radish

CACHAPA
sweet corn, stracciatella cheese, pork chicharron

LENTILS SALTADAS (V)
puy lentils, fried potato, oyster mushroom, onions, tomato, soy sauce, soft egg

PRAWN MOQUECA
chili, paprika, tomato, capsicum, coconut milk, lime

PORCHETTA
crispy pork belly, baby carrot, pear onion

STEAMED RICE

TRES LECHES

DINING MENU 3 - €60PP

GUAYABA BUTTER & CHILEAN FLAT BREAD (V)
guava, butter, chili, salt

GUACAMOLE & CORN TOSTADAS (VG)
avocado, lime, chili, coriander, onion

CEVICHE CLASICO
fresh local fish, lime, onion, ginger, coriander, corn

BEEF TIRADITO NIKKEI
soy sauce, ginger, oyster sauce, lime, sesame oil

OYSTER MUSHROOM CARNITAS (VG)
oyster mushrooms, garlic, onion, cumin, orange, lime, soy sauce

COCOA TAMAL
corn, cocoa, smoked lamb, mole, sour cream

AUBERGINE NOGADA (V)
smoked aubergine, nogada sauce, pomegranate, crispy kale leaf

GRILLED CABBAGE (VG)
celeriac, coconut miso sauce, kale, coriander oil

BEEF PICAHNA

SEABASS A LAS BRASAS
catch of the day, macha sauce, lemon, coriander, chives

COCOFLAN

SEATED BEVERAGE PACKAGES

CLASSIC FOREIGN BEVERAGE PACKAGE

€15 PP

Half bottle wine

*White: Montes Sauvignon Blanc
Aconcagua Costa Reserve - Chile.
Red: Estate Kaiken Malec Mendoza -
Argentina.*

Half bottle water
Coffee

SUPERIOR LOCAL BEVERAGE PACKAGE

€18 PP

Half bottle wine

*White: Ulysses Blanc Marsovin Chenin
Blanc & Chardonnay
Red: Laurenti Camillieri wines Merlot C.
Sauvignon*

Half bottle water
Coffee

PREMIUM SOUTH AMERICAN BEVERAGE & CANAPÉ PACKAGE €25 PP

Glass of Prosecco upon arrival

(Canapés upon arrival)

COLD CANAPÉS *(4 to choose 2)*

guacamole corn tostada
mini criolla salad
peruvian ceviche
pulled pork & avocado tortilla

HOT CANAPÉS *(4 to choose 2)*

cauliflower poppers
cheese tequeño
beef arepa
prawn in filo with habanero sauce

Half bottle South American wine
(options available)

Half bottle water
Brazilian Coffee





BEVERAGE PACKAGES



WELCOME DRINK OPTIONS

Prosecco by the glass €5
Basic Cocktail €8
Champagne by the Glass €12

(Applicable with Open Bar and Seated Beverage Packages)

HALF OPEN BAR UPGRADES

OPTION 1

Free Flowing Prosecco €6 pp

OPTION 2

Premium International Package €29 pp

includes free flowing:

Champagne Baron Albert, France

Villa Maria Private Bin,
New Zealand- Sauvignon Blanc

Château Haut - Bernat Merlot Cabernet
Franc Saint Emilion - France

OPTION 3

The South American Package €29 pp

includes free flowing:

Miolo Espumante Millésime Brut DO 2015,
Brazil

Alta Reserva Gimenez Mendez Sauvignon
Blanc

Canelones - Uruguay

Norton Altura Malbec, Argentina

HALF OPEN BAR

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

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

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

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

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

TWO
HOURS

THREE
HOURS

FOUR
HOURS

FIVE
HOURS

FULL OPEN BAR

A selection of leading spirits, foreign wine and local beers, soft drinks, juices, coffee and water.

€22.00 25 - 49 pax
€21.00 50 - 99 pax
€19.00 100 - 250 pax

€26.00 25 - 49 pax
€24.50 50 - 99 pax
€22.00 100 - 250 pax

€30.00 25 - 49 pax
€28.00 50 - 99 pax
€25.00 100 - 250 pax

€34.00 25 - 49 pax
€31.50 50 - 99 pax
€28.00 100 - 250 pax

FULL OPEN BAR UPGRADES

OPTION 1

Free Flowing Prosecco €6 pp

OPTION 2

Premium International Bar Upgrade
€29pp

Premium International Package €29 pp

Includes free-flowing:

Champagne Baron Albert
Chateau Haut Bernat
Petit Chablis Moillard

And all of our premium, organic spirits

OPTION 3

Cocktail Package €12pp

Selection of 6 to choose 4

MARGARITA
PISCO SOUR
MOJITO
CAIPIRINHA
DOMINICAN RUM & GINGER
HAMMETT'S MULE

OPEN BAR OVERTIME (AFTER FIVE 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.

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

COCKTAIL MASTERCLASS €35PP

Dive into the heart of Latin American culture as we unlock the secrets behind a different classic spirit, from the sultry depths of mezcal to the fiery passion of rum.

Our masterclass is not just about learning; it's about experiencing.

We start with an introduction and history of the spirit, followed by a demonstration of different techniques and classic cocktails that can be prepared with this spirit. But the real highlight is when everyone gets the chance to prepare their cocktail with the assistance of our experienced team.

It's a hands-on experience that will truly immerse you in the world of mixology.



CHOOSE YOUR SPIRIT:

Tequila | Mezcal | Pisco | Rum

ADD-ONS:

Welcome drink (inspired by your spirit selection) €8 pp

Canapes (selection of 4 canapes) €15 pp

1 Hour Full Open bar (after masterclass) €25 pp

Upgrade your masterclass to premium spirits €20 pp



