



HAMMETT'S

# MESTIZO

PRIVATE EVENTS CATALOGUE

2024





# 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.*

# 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.

A person wearing a grey long-sleeved shirt and a blue denim apron is holding a silver tray. The tray contains several small appetizers, possibly ceviche or shrimp, garnished with red onions and served on wooden skewers. A stack of white napkins is also visible on the tray. The background is dark and out of focus.

# 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 capper 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

OUR STATIONS MUST BE ORDERED WITH A CANAPÉ MENU



### 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



# DINING MENUS



# DINING MENU 1 - €35PP

## GUACAMOLE (VG)

avocado, lime, chili, coriander, onion - served with corn tostadas

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## TOMATO SALAD (V)

feta cheese, mint and watermelon gazpacho

## ENSALADA CRIOLLA (VG)

quinoa, avocado, palm heart puree, tomato, onion, coriander

## TOSTADAS DE CAMARON

prawn, onion, chili, clamato sauce, leek ash mayonnaise

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## CERDO AL CACAO

pork ham hock, cocoa pork jus, fennel salad

## CASAMIENTO SALVADOREÑO (V)

red beans, rice, plantain, sour cream, cheese, pico de gallo

## AUBERGINE EN NOGADA (V)

ricotta, almond, pomegranate, garlic

## TUNA STEAK

lima beans puree, soy sauce, lime juice

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## SEASONAL SORBET (VG)

## DINING MENU 2 - €45PP

### GUACAMOLE (VG)

avocado, lime, chili, coriander, onion - served with corn tostadas

### MANTEQUILLA DE GUAYABA (V)

guava butter, chili, salt - served with amasado bread

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### CEVICHE CLASICO

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

### TOMATO SALAD (V)

feta cheese, mint and watermelon gazpacho

### BRISKET TACOS

beef, chili, pickles, onion, radish

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### CASAMIENTO SALVADOREÑO (V)

red beans, rice, plantain, sour cream, cheese, pico de gallo

### MARISCO SALTADO

prawns, calamari, mussels, potato, onion, tomato, coriander, soy sauce

### CACHAPA

sweet corn, stracciatella cheese, pork chicharron

### ASADO DE TIRA

slow-cooked short ribs, celeriac puree, mojo verde

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### MANJAR DE COCO (V)

coconut custard, pineapple jam, lima gel, meringue, hazelnut sponge cake

# DINING MENU 3 - €60PP

## GUACAMOLE (VG)

avocado, lime, chili, coriander, onion - served with corn tostadas

## MANTEQUILLA DE GUAYABA (V)

guava butter, chili, salt - served with amasado bread

## CAULIFLOWER HABANERO DIP (V)

cauliflower, habanero, lime - served with tortilla de rescoldo

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## CEVICHE CLASICO

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

## ENSALADA CRIOLLA (VG)

quinoa, avocado, palm heart pure, tomato, onion, coriander

## TUNA TIRADITO

yellowfin tuna, yellow chili, lime, chalaca salad, corn

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## AUBERGINE EN NOGADA (V)

ricotta, almond, pomegranate, garlic

## CASAMIENTO SALVADOREÑO (V)

red beans, rice, plantain, sour cream, cheese, pico de gallo

## CERDO AL CACAO

pork ham hock, cocoa pork jus, fennel salad

## CACHAPA

sweet corn, stracciatella cheese, pork chicharron

## PICANHA

beef rump, chimichurri sauce

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## FONDANT DULCE DE LECHE (V)

caramelised milk, ice cream

# 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

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### 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.

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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

## OPEN BAR OVERTIME

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.

# FULL OPEN BAR

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

VO URS	€22.00	25 - 49 pax
	€21.00	50 - 99 pax
	€19.00	100 - 250 pax
REE URS	€26.00	25 - 49 pax
	€24.50	50 - 99 pax
	€22.00	100 - 250 pax
JR URS	€30.00	25 - 49 pax
	€28.00	50 - 99 pax
	€25.00	100 - 250 pax
VE URS	€34.00	25 - 49 pax
	€31.50	50 - 99 pax
	€28.00	100 - 250 pax

## (AFTER FIVE HOURS)

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

# 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

# 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

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## 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



