

hammett's
MONASTIK



private events catalogue
2024



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welcome





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.

THE BAR

The unique and innovative cocktail selection of Monastik is based on fresh, seasonally available fruits and herbs, paired with a remarkable selection of organic liquors. From timeless classics to adventurous gastronomic cocktails, our selection spans a wide range of drinks to suit every occasion.

**Menus may be subject to seasonality change*

stand up events



CANAPE MENU 1

COLD

hummus & sundried tomato tart (vg)
tuna tartare
roast beef & mustard en crute
smoked aubergine & cress en crute (vg)

HOT

arancini napolitana
jalapeno poppers
bacon quiche
octopus croquette
beef croquettes & pea puree
chicken liver parfait & chutney en croute

DESSERT

mini panacotta
mini brownie

PRICE - €25.00 per person

CANAPE MENU 2

COLD

olive tapenade & pepper en croute (vg)
gbejna mouse & caper on cucumber (v)
fish escabeche bowl
honey tuna & caper bite
smoked swordfish, saffron alioli
prosciutto & truffle cream en croute
steak tartare
smoked duck & fig tart
gammon apple chutney en croute

HOT

fried pecorino & honey
mushroom voulevant
artichoke bites, tartare sauce
bbq swordfish skewer
brendade
torpedo prawn
scallops, cauliflower puree
mini cheeseburger
lamb kofta, cucumber yogurt
beef croquettes & pea puree

DESSERT

mini chocolate mouse
mini fruit tart

PRICE - €40.00 per person

CANAPE MENU 3

COLD

hummus & sundried tomato tart (vg)
smoked aubergine & cress en croute (vg)
olive tapenade & pepper en croute (vg)
gbejna mousse & caper on cucumber (v)
tuna tartare
roast beef & mustard en croute
octopus saladette
prosciutto & truffle cream en croute
smoked duck & fig tart

HOT

arancini napolitana
jalapeno poppers
zucchini and walnut quiche
mushroom vol au vent
prawn & chorizo skewer
octopus croquette
scallops, cauliflower puree
beef croquettes & pea puree
chicken liver parfait & chutney en croute
bacon quiche
mini cheeseburger

FLYING BUFFET

mushroom risotto
braised beef & mash or
pork belly & celeriac

DESSERT

berry cheesecake
mini brownie

price - €55.00 per person

stand up stations



LIVE GRILL - TO CHOOSE FROM PORK/BEEF/LAMB/FISH

pork	€22 per person
beef	€29 per person
lamb	€29 per person
fish	€35 per person

SALADS – 6 COLD OPTIONS TO CHOOSE 3

GREEN BEAN SALAD

french beans, mangetout, hazelnuts, orange, garlic, chive

POTATO & PESTO SALAD

GRILLED BROCCOLI, ROMESCO & FETA

BEETROOT, GOAT CHEESE, APPLE AND WALNUT SALAD

CAULIFLOWER POMEGRANATE AND PISTACHIO

roasted cauliflower, pomegranate, coriander, pistachio, orange

LEAFY GREEN SALAD

tomato, spring onion, capers, sundried tomato, lemon vinaigrette

VEGETABLES (HOT) – 4 OPTIONS TO CHOOSE 2

GRILLED ZUCCHINI

lemon, olive oil, cumin

BBQ CARROTS

sesame paste, coriander, pomegranate

ROAST PUMPKIN

honey, seeds and chives

AUBERGINE

chimichurri, olive, capers, bread crumbs

Our stations must be ordered with a canapé menu

Only available with exclusive use of the venue

Minimum 50 pax

seated events



DINING MENU 1

MONASTIK SOURDOUGH BUN (V)
local butter, herbs, caramelized onion

PRESSED TOMATO TART (V)
local ricotta, radish, pickled onion, olive oil powder, capers

TUNA ESCABECHE
smoked aubergine, carrots, herbs

SAFFRON RISOTTO
rossi prawns, straciatella

POLENTA GNOCCHI
kefir, local pecorino, saurkraut

SAUTED MUSHROOMS (V)
garlic, thyme, white wine, butter, parsley

BRAISED BEEF
mashed potato, sweet onion, jus

TIRAMISU

PRICE - €35.00 per person



DINING MENU 2

KEFIR CHEESE DIP (V)
local honey

BEETROOT DIP (V)
gremolata, garlic

SOURDOUGH FOCACCIA

BONE MARROW STEAK TARTARE
pickled onion, caper, sundried tomato, aioli, egg yolk, garlic

PRESSED TOMATO TART (V)
local ricotta, radish, pickled onion, olive oil powder, capers

SAFFRON RISOTTO
rossi prawns, stracciatella

VEAL MILANESE
rocket & tomato salad

AUBERGINE (V)
saffron yoghurt, basil, pomegranate, lemon juice

TARTIFLETTE
potato gratin, local pecorino, guanciale

BRAISED BEEF
mashed potato, sweet onion, jus

MELON PAVLOVA

PRICE - €50.00 per person

DINING MENU 3

AMOUSE BOUCHE

MONASTIK SOURDOUGH BUN (V)
local butter, herbs, caramelized onion

FAVETTA BEAN DIP (VG)
chili, capers, grilled bell pepper

BONE MARROW STEAK TARTARE
pickled onion, capers, sundried tomato, aioli, egg yolk, garlic

DUCK SALAD
cured duck, green beans, foie gras, hazelnut dressings

TUNA ESCABECHE
smoked aubergine, carrots, herbs

SAFFRON RISOTTO
rossi prawns, stracciatella

SAUTEED MUSHROOMS (V)
garlic, thyme, white wine, butter, parsley

CARAMELIZED CARROTS (VG)
tahini, orange, coriander, pomegranate

MONKFISH
bell peppers, borlotti beans

RABBIT
pulled rabbit, courgette, tahini, jus

SMOKED MASHED POTATO

AGED BEEF RIBEYE ON THE BONE

PISTACCHIO FONDANT

PETIT FOURS

PRICE - €65.00 per person



BOUNTY OF THE SEA

Tasting Menu - Individually Served

BREAD BASKET

TARAMASALA

OYSTER - BEEF TALLOW
chermoula

TUNA ESCABECHE
smoked aubergine, 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



SEATED BEVERAGE PACKAGES

All includes half bottle of wine, half bottle of water and a coffee per person

CLASSIC FOREIGN WINE PACKAGE

€16 pp

Care Blanco
~
Maro el Tinto

LOCAL WINE PACKAGE

€25 pp

Ulysses Blanc
~
Laurenti Red

PREMIUM FOREIGN WINE PACKAGE

€44 pp

Petit Chablis
~
Ch. Haut Bernat

PREMIUM LOCAL WINE PACKAGE

€38 pp

Isis
~
Melquart



UPGRADE OPTIONS

for Seated Dining Menus

1. Welcome Canapes €9

Canapes 8 to choose 4

Olive tapenade & pepper en crouete (v)

Prosciutto & truffle cream en crouete

Salami & fig tart

Chicken liver parfait & chutney en crouete

Octopus croquette

Bbq swordfish skewer

Fried gbejna & honey (v)

Arancini napolitana (v)

2. Glass of Prosecco €5

3. Glass of Champagne €12

4. Basic Cocktail €8

5. Liqueur at the end €4

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*

HALF OPEN BAR UPGRADES

FREE FLOWING PROSECCO €6 pp

PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:

Champagne Baron Albert

Chateau Haut Bernat

Petit Chablis Moillard



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 Baron Albert

Chateau Haut Bernat

Petit Chablis Moillard

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
Hendricks/ Gin Mare/ Vovis Dry/ Duke Munich Dry

WHISKY BAR €9pp

Selection of 9 Premium Whiskies to choose 4
Aberfeldy 12YO Single Malt Irish / Ardbeg 10YO Single Malt Scotch / Glenmorangie 10YO Single Malt Scotch / Knockando 12YO Single Malt / Glen Deveron 10YO Single Malt / Bulleit Kentucky Bourbon / Johnnie Walker Gold Blended Scotch / Chivas Regal 12YO Blended Scotch / Jack Daniels Single Barrel Select - Tenessey

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



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