



HAMMETT'S

MESTIZO

Our bar is all about Latin American flair with spirits—premium such as rum, tequila, mezcal, and more, carefully selected to showcase the region's rich heritage. The cocktail menu blends tradition with creativity, offering classics, our mixologist's creations, and innovative twists that bring Latin flavours to life.

Whether you're sipping a perfectly crafted mezcal Negroni or a smooth aged rum, every drink is designed to be a Latin American experience. Add an exquisite cigar selection, and you've got the ultimate Latin American indulgence.

COCKTAIL DIRECTORY



Below are explanations to understand the ingredients of our cocktail menu.

YERBA MATE

A traditional South American herbal tea made from dried leaves of the *Ilex paraguariensis* plant, known for its earthy flavour and natural caffeine boost.

ANCHO REYES VERDE

A spicy and smoky Mexican liqueur made from fire-roasted green poblano peppers, giving it a fresh, slightly vegetal heat.

MEZCAL

A smoky agave spirit from Mexico, similar to tequila but with a more intense, earthy flavour due to its traditional underground roasting process.

DEMERARA SUGAR

A raw, unrefined cane sugar with a deep caramel flavour, often used in cocktails for its rich, molasses-like sweetness.

ANGOSTURA BITTERS

A concentrated blend of herbs, spices, and botanicals, adding depth and complexity to cocktails with a slightly bitter, aromatic taste.

DULCE DE LECHE

A thick, caramel-like sauce made from slowly cooked sweetened milk, adding a creamy, rich sweetness to drinks.

CANE SUGAR

A natural sugar derived from sugarcane, often used in cocktail syrups for its clean, sweet flavour.

JALAPEÑO

A medium-spicy green chili pepper commonly used to add heat and a fresh vegetal kick to cocktails.

CACHAÇA

A Brazilian spirit distilled from fresh sugarcane juice, commonly used in the famous Caipirinha cocktail.

INOCENTES

The real deal, without the hangover



FAUJITO

jabuticaba fruit puree, mint, lime, soda, brown sugar

€7



VAYA PAPAYA

papaya juice, banana puree, passion fruit puree, fresh lime juice, soda water

€7



LATIN ICED TEA

berry compote tea, agave syrup, lemon juice
available flavours: peach, passionfruit, melon, strawberry

€7

LATIN SWEET SIPS

Little pleasures for after dinner



TIRAMISU ESPRESSO MARTINI

vodka, kahlua, baileys, vanilla, espresso, savoiardi

€11



DULCE DE LECHE

vodka, dulce de leche, sugar syrup, biscuits

€11



PASSION FRUIT MOUSSE

white rum, passion fruit puree, condensed milk, fresh lemon juice, vanilla syrup

€11

MESTIZO FUSION

A fusion of cultures of Latin America going into the history of immigration from Europe, Africa and Native American.



MONTEVIDEO BERRY €12

bourbon, passion fruit & raspberry puree, fresh lime juice, honey



HAMMETTS MULE ♦ €11

chilli & coriander infused vodka, fresh lime juice, homemade ginger syrup, ginger beer



PEPINO MULE ♦ €9

cucumber infused gin, fresh lime juice, homemade ginger syrup, ginger beer



RASPBERRY - MANGO BREEZE €12

aguardiente, raspberry puree, mango puree, fresh lime juice, soda water



MELONICA ♦ €9

vodka, fresh lime juice, melon puree, passionfruit puree, pineapple juice

FLOR DE JAMAICA

The Spanish name for hibiscus flowers, often used to make tart, floral, and vibrant red infusions in cocktails.

JABUTICABA

A unique Brazilian fruit that grows directly on tree trunks, with a sweet and tart grape-like flavour, sometimes used in liqueurs and infusions.

TÍA MARÍA

A coffee liqueur from Jamaica, made with rum, vanilla, and coffee beans, offering a rich and smooth coffee flavour.

PISCO

A spirit produced by distilling fermented grape juice, primarily from Peru and Chile, known for its smooth yet fruity character, often featured in cocktails like the Pisco Sour.

CHILCANO

A Peruvian cocktail made with pisco, ginger ale, lime, and bitters, offering a refreshing and slightly spicy kick.

AGUARDIENTE

A broad term for strong, distilled spirits, often referring to a sugarcane-based liquor popular in Latin America and Spain.

FAUJITO

A non-alcoholic version of the Mojito, made with fresh mint, lime, sugar, and soda water for a refreshing and citrusy drink.

MARACUJÁ

The Spanish name for passion fruit, known for its tropical, tangy-sweet taste.



BAR BITES

*A selection of nibbles to accompany a drink.
Or more...*



TEQUEÑOS €10

fried breaded cheese stick,
coriander garlic sauce

PORK CHICHARRON €7

fried pork jowl, lime & chili salt

CROQUETAS OF THE DAY €8

croquettes, lime mayo

CHILAQUILES €12

corn chips, red beans, pico de
gallo, sour cream, guacamole



PERU & CHILE

*Bold, citrusy, and aromatic cocktails that honour
the rich traditions of both Peru and Chile. Expect
fresh lime, fragrant bitters, Andean fruits, and
plenty of attitude.*



CHILCANO DE MESTIZO €11

lemongrass infused pisco, fresh
lemon juice, lemongrass syrup,
ginger ale



EL PERUANO SOUR ♦ €12

pisco, fresh lime juice, simple
syrup, egg white, angostura
bitters



PASSION FRUIT PISCO SOUR €12

pisco, passionfruit puree, fresh
lime juice, simple syrup, egg
white, angostura bitters



MELON CON VINO €10

vodka, melon liqueur, triple sec,
melon puree, fresh lime juice,
white wine reduction



THE HAMMETT'S HAPPY HOUR

Mon to Thurs 17:00 - 19:00
Fri to Sun 15:00 - 19:00

Cocktails marked ♦ at €6.5

Glass of prosecco and draught beers €3.5

*(Kindly enquire with your server regarding the
selection included)*



BRAZIL

Brazilian cocktails burst with tropical flair, featuring vibrant cachaça, fresh citrus, and bold fruits that embody the energy and rhythm of the country's rich culture.



MARACUJÁ CAIPIRINHA

€11

cachaca, maracuja puree, fresh lime, cane sugar



CANCHACHARA

€9

cachasa, fresh lemon juice, honey



BRAZILIAN BUCK

€10

cachasa, fresh lemon juice, angostura bitters, homemade ginger syrup, soda water



BATIDO DE COCO

€9

cashew infused cachaca, pineapple juice, coconut milk, dash vanilla syrup

SERVICIO PERFECTO

Meso-South American inspired pairings of spirits, premium mixers, spices, herbs and fruits.



CITRUSIO SPICE G&T

€10

orange skin infused gin, cinnamon stick, orange wedge, indian tonic



BAYA G&T

€10

hibiscus & strawberry infused gin, indian tonic water



LA PASIÓN DE MESTIZO G&T

€11

mango and passionfruit infused gin, indian tonic water, mango, mango skin



BOTANICO G&T

€10

pink grapefruit infused gin, indian tonic, rosemary



MARADOMENTA

€9

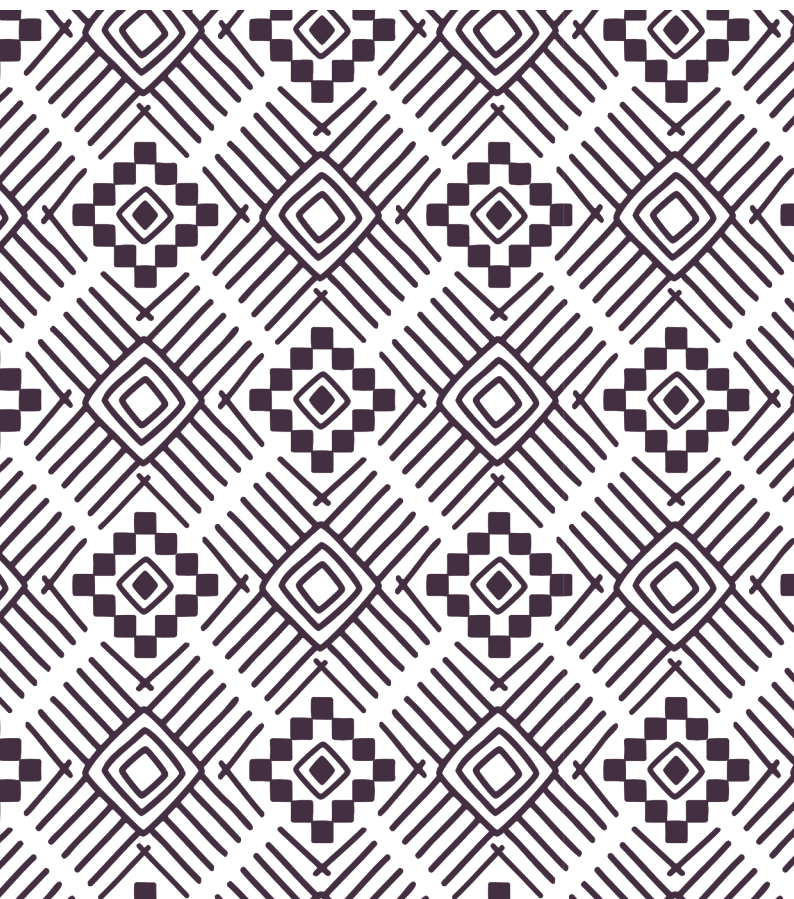
branca menta, soda water, mint, dried lime



DOMINICANO RUM & GINGER

€9

añejo rum, ginger syrup, orange bitters, fresh lime juice, ginger beer



MEXICO

Mexican cocktails highlight the rich flavors of tequila and mezcal, paired with zesty lime, chilli, smoky spices, and traditional ingredients for a bold and authentic taste experience.



MARGATURO

€11

habanero infused tequila, venturo aperitivo, fresh lime juice, agave syrup, tajin



MATA COCHINOS

€12

chilli infused tequila, fresh lime juice, homemade ginger syrup, banana & raspberry puree



TEQUILA FOREST



€9

tequila, lemongrass syrup, fresh lemon juice, fresh jabuticaba puree



PALOMA

€12

tequila blanco, mezcal, fresh lime juice, salt, grapefruit soda



GUACARITA

€12

chili infused tequila, mezcal, agave syrup, fresh lemon juice, fresh avocado

CARIBBEAN ISLANDS , CENTRAL AMERICA

Caribbean Islands cocktails bring the spirit of the tropics to life with vibrant blends of rum, coconut, and exotic fruits, capturing the essence of island paradise in every sip.



JABUTICABA



MOJITO

€11

white rum, jabuticaba puree, mint, lime, soda, brown sugar



PLATANITO FIZZ



€9

white rum, banana puree, ginger syrup, fresh lime juice, soda



CABRON SOUR



€10

charred pineapple homemade infused rum, pineapple juice, fresh lime juice, sugar syrup, egg white



SPICY MANGO MOJITO

€12

jalapeno infused rum, mango puree, mint, lime, soda, brown sugar



EL BESO DEL MONO



€10

spiced rum, banana puree, coconut milk, vanilla syrup, pineapple juice



FLOR DE JAMAICA SPRITZ

€11

strawberry gin, hibiscus syrup, fresh lemon juice, prosecco, soda water