



HAMMETT'S

MESTIZO

EVENTS CATALOGUE 2026





WELCOME TO MESTIZO

English /me'sti:zəu/
Spanish /mes'ti0o/

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 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 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

chanchoenpiedra tart
mini criolla salad
queso y mermelada en croute
esquite tart
roast aubergine & red pepper en croute

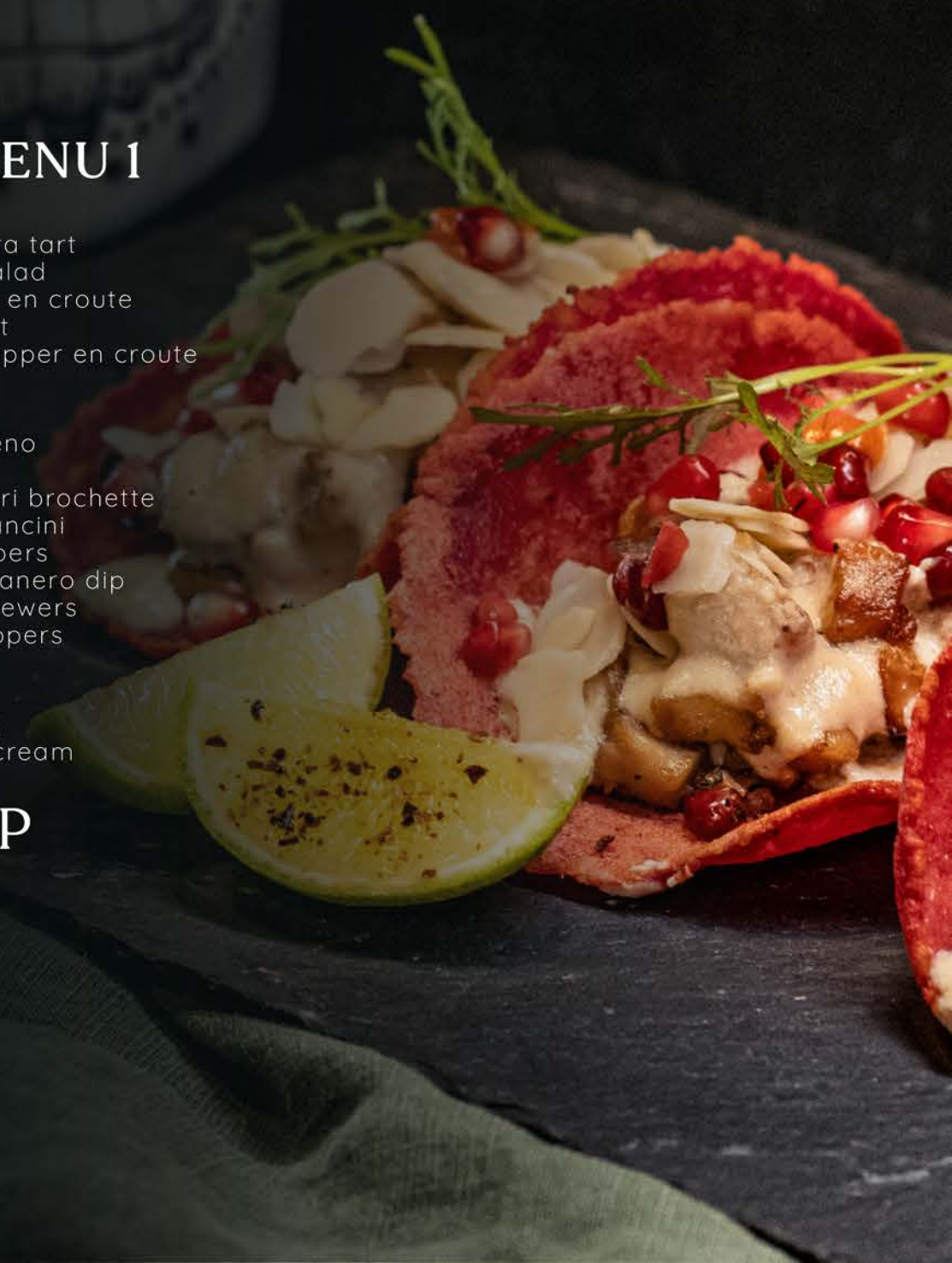
HOT

cheese tequeno
pork taco
swordfish & chimichurri brochette
bean & rice arancini
jalapeño poppers
prawn in filo w. habanero dip
chicken mojo skewers
cauliflower poppers

DESSERT

brigadeiro
strawberries & cream

€25 PP



CANAPÉ MENU 2

COLD

beef tostada
tuna tataki
queso y mermelada tart
roast aubergine & red pepper en croute

HOT

fish escabeche in croute
prawn in filo, habanero sauce
cheese tequeño
chicken mojo skewers
pork taco
swordfish & chimichurri brochette
octopus croquette
fried calamari & criolla salad
cauliflower poppers
chicharron cups

DESSERTS

dark chocolate profiterols
dulce de leche merengue
suspiro limeno

€35 PP



CANAPÉ MENU 3

COLD

guacamole corn tostada
mussels vuelve a la vida
beef tostada
esquite tart
peruvian ceviche
tuna tataki
roast aubergine & red pepper en croute

HOT

fish escabeche en croute
octopus aticucho
pork belly & spiced bean purée
pastel de choclo
picanha & chimichurri
cauliflower poppers
cheese tequeño
prawn tacos
jalea mixta cups
chicken mojo skewers

FLYING BUFFET

lomo saltado & rice

DESSERTS

chocolate & passion fruit brownie
alfajores torta
de pan

€45 PP

RECEPTION STATIONS



TACO STATION €14 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 €16 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

CHURRASCARIA STATION €25 PP

Argentinian Chorizo + Pork Collar + Chicken
Thighs + Beef Sirloin

Served with: rice & beans, roast heirloom
tomatoes with mojo verde, quinoa salad,
Caesar salad

Sauces: Chimichurri, habanero and tatemada

OUR STATIONS MUST BE ORDERED WITH
A CANAPÉ MENU

DINING MENUS

DINING MENU 1 - €40 PP

CHANCHO EN PIEDRA (V) & CHILEAN ASH BREAD
tomato, fresh chili, garlic, coriander, olive oil

QUESO Y MERMELADA (V)
sour cream, chili jam, chives

ROASTED BEETROOT AND GOAT CHEESE SALAD (V)
smoked beetroot, caramelised walnuts with panela, creamy goat cheese, spinach

TACO AL PASTOR
pork, achiote, mexican spices, corn tortilla, pineapple, onion, coriander

CHICKEN ASADO PERUANO
whole baby chicken, salsa criolla

PORK BONDIOLA
Malbec reduction with panela and criollo spices

BARBECUE CABBAGE (VG)
celeriac puree, coriander-garlic mojo

MOROS E CRISTIANOS
rice, beans, pork chicharron

MERENGON (V)
strawberry, blueberry, cream, lime, plum jam



DINING MENU 2 - €55 PP

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

CHANCHO EN PIEDRA (V)
tomato, fresh chili, garlic, coriander, olive oil

CEVICHE NIKKEI
salmon, nori, nikkei sauce, onion, mango

ARGENTINIAN VITELLO TONNATO
tuna, capers, anchovy, egg yolk, lemon, olive oil, tostada

BEEF PICANHA
chimichurri

SALMON ZARANDEADO
guajillo chiles, garlic, lime, soy sauce, worcestershire, mayo, mustard, tomato paste, oregano

ROASTED BEETROOT AND GOAT CHEESE SALAD
smoked beetroot, caramelised walnuts with panela, creamy goat cheese, spinach

SMOKED MASHED POTATO
potato, butter, milk

TRES LECHES (V)
caramelised milk, milk, cream milk, evaporated milk

DINING MENU 3 - €70 PP

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

GUACAMOLE (VG)
avocado, lime, chili, coriander, onion

CEVICHE NIKKEI
salmon, nori, nikkei sauce, onion, mango

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

OYSTER MUSHROOM TACO (VG)
oyster mushrooms, coriander pesto, pistachio, avocado, crispy onion

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

SEABASS A LAS BRASAS
matcha sauce, lemon, coriander, chives

AGED BEEF RIBEYE
chimichurri

CACHAPA
sweet corn, stracciatella cheese, pork chicharron

STEAMED RICE

TROPICAL TIRAMISU (V)
mango, passion fruit cream, coffee gelatine, cocoa crumble



BEVERAGE PACKAGES



WELCOME DRINK OPTIONS

Mulled Wine by the glass €6

Prosecco by the glass €5

Basic Cocktail €8

Champagne by the Glass €12

(Applicable with Open Bar and Seated Beverage Packages)

SEATED BEVERAGE PACKAGES

CLASSIC FOREIGN BEVERAGE PACKAGE

€15 PP

Half bottle wine

White: Montes Sauvignon Blanc

Aconcagua Costa Reserve - Chile.

Red: Estate Kaiken Malbec Mendoza -
Argentina.

Half bottle water

Coffee

SUPERIOR LOCAL BEVERAGE PACKAGE

€18 PP

Half bottle wine

Red: Eno Katerina - Gozo D.O.K.

White: Eno Chardonnay - Vermentino -
Gozo D.O.K.

Half bottle water

Coffee

PREMIUM SOUTH AMERICAN BEVERAGE & CANAPÉ PACKAGE €25 PP

Glass of Prosecco upon arrival

(Canapés upon arrival)

Half bottle South American wine
(options available)

COLD CANAPÉS (4 to choose 2)

Half bottle water
Brazilian Coffee

Roast aubergine & Esquite Tart

Beef Tostada

Smoked Swordfish &

Chimichurri en Croustade



HALF OPEN BAR UPGRADES

OPTION 1

Free Flowing Prosecco €6 pp

OPTION 2

Premium International Package €35 pp
includes free flowing:

Champagne Charles Lafitte Château Haut -
Bernat Merlot Cabernet
Franc Saint Emilion - France
Sancerre- Domaine de Cotes Blanches

OPTION 3

The South American Package €29 pp
includes free flowing:

Miolo Espumante Millésime Brut DO, Brazil
Montes Alpha- Chardonnay Lapostolle
Apalta- Cabernet, Merlot,
Carmenere, Syrah

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
€35pp

Includes free-flowing:

Champagne Charles Lafitte Château
Haut - Bernat Merlot Cabernet
Franc Saint Emilion - France
Sancerre- Domaine de Cotes Blanches

And all of our premium, organic spirits

OPTION 3

Cocktail Package €12pp
Selection of 6 to choose 4

Hammett's Mule
Jamaica Spritz
Brazilian Buck
Espresso Martini
Tequila Forest
Mango Mojito

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





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