



HAMMETT'S

# MESTIZO

## COCKTAIL LIST

### SERVICIO PERFECTO

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

<b>PEAR TIME G&amp;T</b> homemade pear and thyme infused gin, indian tonic, dried pear, thyme	€11
<b>NEGRITA G&amp;T</b> homemade bayleaf and blackberries infused gin, indian tonic, dried bayleaf, blackberries	€11
<b>BAYA G&amp;T</b> gin'ca peruvian berry gin, indian tonic, blueberries, raspberries, lime	€14
<b>CONQUISTADOR G&amp;T</b> nordes atlantic gin, indian tonic, grapes, mint	€13
<b>ROMERITO G&amp;T</b> homemade peach and rosemary infused gin, indian tonic, dried peach, rosemary	€11
<b>PLATANITO FIZZ</b> charred pineapple homemade infused rum, banana & raspberry puree, ginger syrup, fresh lime juice, soda	€11
<b>L.M. ICE TEA</b> pisco, tequila, ancho reyes, aguardiente, cachaca, fresh lime juice, agave syrup, kinnie	€14
<b>DOMINICANO RUM &amp; GINGER</b> añejo rum, ginger syrup, orange bitters, fresh lime juice, ginger beer	€10
<b>PALOMA</b> tequila blanco, mezcal, fresh lime juice, agave syrup, grapefruit soda	€12

### SOURS

*One of the most famous cocktail families with a Latin American touch*

<b>EL CHILENO SOUR</b> chilean pisco, fresh lime juice, sugar syrup, egg white	€11
<b>EL PERUANO SOUR</b> peruvian pisco, fresh lime juice, simple syrup, egg white, angostura bitters	€11
<b>CABRON SOUR</b> charred pineapple homemade infused rum, pineapple juice, fresh lime juice, sugar syrup, egg white	€11
<b>PINK G SOUR</b> homemade strawberry infused gin, campari, fresh lime juice, egg white, sugar syrup	€11
<b>ESPIRULINA SOUR</b> tequila, fresh lime juice, pineapple juice, Epirulina	€11

### DE AUTOR

*Signature recipes from our mixologists, inspired from the Meso-South American drinking culture.*

<b>NIÑA DULCE</b> aguardiente, fresh lime juice, dulce de leche, berries and ginger espuma	€12
<b>SIERRA NEGRA</b> tequila, mezcal, fernet branca, berries tea syrup, fresh lime juice	€12
<b>PISCO SPRITZ</b> peruvian pisco, fresh lime juice, falernum syrup, prosecco, soda	€12
<b>DESSERT MARTINI</b> vodka, dulce de leche, frangelico, vanilla syrup, nutella, walnuts	€11
<b>MELON CON VINO</b> vodka, melon liqueur, triple sec, melon puree, fresh lime juice, white wine syrup	€11
<b>TEQUILA FOREST</b> tequila, lemon grass syrup, fresh lemon juice, fresh cranberry puree	€11
<b>MONTEVIDEO BERRY</b> wild turkey bourbon, passion fruit & raspberry puree, fresh lime juice, honey	€12
<b>THE GRAN CHACO</b> homemade yerba mate infused gin, mango puree, fresh lemon juice, egg white, sugar syrup, orange bitter	€11
<b>C.C. RAVEN</b> homemade coffee and cinnamon infused bourbon, sugar syrup, fresh lemon juice, egg white	€12

### HAPPY HOUR

*Monday to Saturday 17.00 to 19.00 • Sunday 15.00 to 19.00*

*half price on bar bites, draft beers, prosecco by the glass and all cocktails*

### INOCENTES

*The real deal, without the hangover.*

<b>AMAZONIA ICE TEA</b> sugar syrup, berries tea, fresh lime juice	€6
<b>CLEAR &amp; STORMY</b> maple syrup, fresh lime juice, vanilla syrup, ginger beer	€7
<b>VAYA PAPAYA</b> papaya juice, banana & passionfruit puree, fresh lemon juice, soda	€6

### CLÁSICOS

*Classic recipes, with a twist*

<b>MARACUJÁ CAIPIRINHA</b> cachaca, maracuja puree, fresh lime, sugar	€10
<b>LESS IS MORE</b> cognac, orgeat syrup, fresh lemon juice, lemon zest	€11
<b>MATA COCHINOS</b> homemade chilli infused tequila, fresh lime juice, ginger syrup, banana & raspberry puree	€11
<b>CHURRASCO MOJITO</b> charred pineapple homemade infused rum, cinnamon syrup, mint, lime, soda, brown sugar	€10
<b>BATIDO DE COCO</b> homemade cashew and brazilian nut infused cachaca, coconut, pineapple juice, sugar syrup, nut bitters	€11
<b>ORINOCO</b> vodka, fresh lime juice, strawberry puree, honey, balsamic vinegar	€11
<b>CHILI RITA</b> homemade chilli infused tequila, ancho reyes liquer, triplec sec, fresh lime juice, pineapple juice	€11
<b>MULA CUBANA</b> aged rum, fresh lime juice, ginger syrup, ginger beer	€10

### GASTRONOMICOS

*Umami, savoury and all the smoky flavors of Mezcal, mixology meets culinary arts.*

<b>TROPICAL MEZCAL</b> mezcal, fresh lime juice, pineapple honey syrup, pineapple juice, spice bitters	€12
<b>MEZCAL NEGRONI</b> mezcal, homemade rosemary infused campari, antica formula vermouth rosso	€12
<b>MICHELADA</b> mezcal, mexican lager, IPA reduction syrup, tomato juice, lime, spiced salt	€12
<b>CHICHA PUNCH</b> mezcal, homemade chilli infused tequila, egg white, fresh lemon juice, ginger syrup, fried pork powder	€12
<b>PURPLE MEZCAL</b> mezcal, berries tea syrup, fresh lemon juice, lemon espuma	€13