



DESSERTS

JALEA DE MANGO (V) €8
mango gel, chamoy, cream cheese, fresh mango, cookie crumble

TRES LECHE (V) €9
condensed milk, evaporated milk, meringue, vanilla sponge cake, cinnamon

FONDANT DULCE DE LECHE (V) €9
caramelised milk, ice cream

MANJAR DE COCO (V) €8
coconut custard, pineapple jam, lime gel, meringue

SEASONAL SORBET (VG) €6
Please ask your server about the flavours available

RUM & CHOCOLATE PAIRING TROLLEY *per 100g* €9
selection of South America's finest single-origin cacao paired with a fine selection of rums

KINDLY INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

AFTER DINNER SUGGESTIONS

WINES, SHERRIES AND PORTS (75ml)

Gold Label Aszú 6 Puttonyos (Tokaj - Hungary) €22.00
Royal Tokaji - Furmint €8.00
10yo Tawny Port - Graham's, Douro Portugal €14.00
Ben Rye Passito di Pantelleria - Zibibbo - (Sicily - Italy) €8.00
Xixarito 12yo - Pedro Ximenez - (Sherry - Spain)

SPIRITS & LIQUEURS (25ml)

Diplomático Reserva Exclusiva, Venezuela Rum €5.00
Plantation 20 Year Anniversary XO, Barbados Rum €6.00
Ron Zacapa XO, Guatemala Rum €12.00
Hennessy VS €4.00
Hennessy VSOP €6.00
Remy Martin XO €24.00
Glenfiddich 12yo, Speyside Single Malt €5.00
Talisker 10yo, Isle of Skye Single Malt €7.00
Lagavulin 16 YO Islay €9.00

MEZCAL (25ml)

Bruxo N2 Pechuga (Oaxaca) €6.50
Montelobos Tobala (Santiago Matatlan) €11.00
De Maguey Single Village (Chichicapa) €7.00

Please ask the staff for the cigar selection & full spirits menu.



HAMMETT'S

MESTIZO

DESSERT MENU

