

HUNGRY FOR SOME **LOCAL FLAVOURS?**

CAMEMBERT BACON BURGER

6900HUF

served with fries

If you love unique flavours, you can't miss our new Local Burger! Our Camembert Bacon Burger is with a unique flavour, featuring a beef patty accompanied by strawberry onion jam, crispy bacon and fried camembert cheese, topped with fresh arugula.





Rewards
built
around U.

ENROLL TODAY



Must be at least eighteen (18) years old to enroll. Additional terms and conditions apply.
Visit unitybyhardrock.com for full terms and conditions and participating locations.

LEGENDARY



From the moment you step inside Hard Rock Cafe, you're in the presence of greatness. There are legends on the walls, in the speakers, behind the bar, and at the grill. Since 1971, we've stood for food that's bold, drinks that are cold, and music that's loud. It all attracts a certain kind of guest. Those that aren't afraid to get up and rock out. Because nothing is more legendary than the spirit of rock n' roll.

 [HARDROCKCAFEBUDAPEST](#)

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STARTERS & SHAREABLES

Flavour, spice and an extra helping of attitude.
That's worth celebrating.



CLASSIC NACHOS (GF, V)

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and green onions, served with sour cream on the side. 6 350 HUF

With Grilled Chicken for 7 800 HUF or Grilled Steak for 9 350 HUF*
Add Guacamole for 1 650 HUF

ONE NIGHT IN BANGKOK SPICY SHRIMP™

227g crispy shrimp, tossed in a creamy, spicy orange sauce, topped with green onions, served on a bed of creamy coleslaw. 6 450 HUF

BALSAMIC TOMATO BRUSCHETTA (V)

Roma Tomatoes marinated in balsamic vinegar and fresh basil topped with grated Romano served with a stack of toasted artisan bread and shaved parmesan on the side. 5 800 HUF

WINGS (GF)

Our signature slow-roasted wings tossed with your choice of classic Buffalo, sweet & spicy Tangy, or house-made Barbecue sauce, served with celery and blue cheese dressing. 5 150 HUF

BONELESS BODACIOUS TENDERS

Our crispy Tupelo Chicken Tenders tossed with your choice of classic Buffalo, sweet & spicy Tangy, or house-made Barbecue sauce, served with celery and blue cheese dressing. 5 900 HUF

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* 6 650 HUF

CHAR-GRILLED QUESADILLA

Chili-dusted grilled tortilla, filled with pineapple and your choice of grilled chicken or pulled pork, tossed in our sweet & spicy Tangy sauce with melted Jack and cheddar cheese. Served with shredded lettuce, fresh pico de gallo, guacamole, and sour cream. 6 050 HUF



**FOR OUR
GLUTEN FREE
OPTION PLEASE
SCAN HERE**



ONE NIGHT IN BANGKOK SPICY SHRIMP™



BALSAMIC TOMATO BRUSCHETTA



WINGS



ALL-AMERICAN SLIDERS

12% service charge will be added to the final bill. Thank you!
We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, **please ensure that your server is aware at the time of order.** * These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LEGENDARY® STEAK BURGERS

Since 1971, we've been serving burgers to legends who love great taste and Rock n' Roll. We're proud to serve premium, steak burgers.

Just like the strings of a guitar must be perfectly tuned to play a great melody, every detail matters for Hard Rock's Legendary® Steak Burgers.



ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature chipotle aioli on the side.*^Δ 7 090 HUF

ORIGINAL LEGENDARY® BURGER

REAL BAKER'S BUN

Real burgers deserve a real brioche bun. Each bun is toasted to order.

STEAK MATTERS

It's premium because flavour comes first.

DOUBLE THE CHEESE

Not one slice but two slices on each and every steak burger.

SIGNATURE SAUCE

Spicy and a little smoky, designed to complement each steak burger.

GOLDEN ONION RING

It's all about the ultimate crunch!

BETTER WITH GREAT BACON

Everything is better with great bacon! Especially our smoked bacon.

MESSI BURGER

EXPERIENCE THE TASTE OF VICTORY

LIVE GREATNESS



A double stack of the finest beef, with provolone cheese, sliced chorizo, caramelized red onion, and our signature spicy, smoky sauce.* 7 050 HUF
Elevate your experience by adding a cage-free egg for only 500 HUF



STEAK BURGERS

All Legendary® Steak Burgers are served with a fresh toasted brioche bun and seasoned fries or upgrade to Cheese and Smoked Bacon Fries 600 HUF

BBQ BACON CHEESEBURGER (GF-A)

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, smoked bacon, leaf lettuce, vine-ripened tomato and served with our bbq sauce on the side.* 7 200 HUF

THE BIG CHEESEBURGER (GF-A)

Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato, red onion and served with our signature chipotle aioli on the side.* 7 100 HUF

DOUBLE DECKER DOUBLE CHEESEBURGER (GF-A)

A tribute to our 1971 "Down Home Double Burger"

Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato, red onion and served with our signature chipotle aioli on the side.* 9 150 HUF

MOVING MOUNTAIN BURGER (GF-A, V)

100% plant-based patty, topped with Cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato. 6 700 HUF

SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw and served with our signature chipotle aioli on the side.* 8 200 HUF

Add extras to your Steak Burger

Add smoked bacon 700 HUF

Add onion rings 2 600 HUF

Add cheese fries with smoked bacon 2 300 HUF



BBQ BACON CHEESEBURGER



THE BIG CHEESEBURGER



DOUBLE DECKER DOUBLE CHEESEBURGER



COUNTRY BURGER

SMASHED & STACKED

COUNTRY BURGER (GF-A)

Two smashed & stacked burgers seasoned and seared medium-well, with American cheese, leaf lettuce, vine-ripened tomato, red onion, pickles, house-made burger sauce.*^Δ 6 950 HUF

SPICY DIABLO BURGER (GF-A)

Two smashed & stacked burgers seasoned and seared medium-well, with Monterey Jack cheese, pickled jalapeños, leaf lettuce, vine-ripened tomato, and spicy mayonnaise.*^Δ 7 000 HUF

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SANDWICHES

Served with seasoned fries or upgrade to Cheese and smoked bacon fries^Δ for 600 HUF

BBQ PULLED PORK SANDWICH (GF-A)

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh brioche bun with coleslaw and pickles.^Δ 6 750 HUF

GRILLED CHICKEN SANDWICH (GF-A)

Grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh brioche bun with honey mustard sauce.^Δ 5 100 HUF

FRIED CHICKEN SANDWICH

Crispy buttermilk-marinated chicken breast with leaf lettuce, vine-ripened tomato and ranch dressing, served on a toasted fresh brioche bun. 5 950 HUF

Spice it up with our classic Buffalo sauce upon request!



BBQ PULLED PORK SANDWICH



STEAK SALAD

SALADS & BOWLS

GRILLED CHICKEN CAESAR SALAD (GF-A)

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese.^Δ 6 650 HUF

With Grilled Steak for 7 700 HUF,

Grilled Salmon for 8 050 HUF,*

Grilled Shrimp for 6 850 HUF,*

no protein for 5 300 HUF

STEAK SALAD (GF-A)

8oz grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.*^Δ 8 750 HUF

ASIAN NOODLE BOWL

Ramen noodles tossed in a sesame-soy dressing over a bed of mixed greens topped with edamame, julienned carrots, red peppers, red cabbage, and green onions, served with grilled salmon. 7 750 HUF

SOUTHWESTERN CHICKEN BOWL (GF)

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing. 7 950 HUF

PREMIUM SIDES SERVED À LA CARTE

Seasoned fries (✓) 1 700 HUF

Fresh vegetables (GF, ✓) 1 650 HUF

Twisted Mac & Cheese (✓) 1 750 HUF

Golden Onion Ring (✓) 2 600 HUF

Golden Mashed potatoes (GF, ✓) 1 550 HUF

Side Caesar Salad (GF-A) 2 390 HUF

Side House Salad (GF-A) 1 750 HUF

SPECIALITY ENTRÉES

Complement with a Classic Caesar Side Salad ^A (GF-A) (2 390 HUF)

BABY BACK RIBS (GF)

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.* 10 200 HUF



BABY BACK RIBS

RIBEYE STEAK (GF)

397g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 15 900 HUF
Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™, add 3100 HUF



RIBEYE STEAK

NEW YORK STRIP STEAK (GF)

340g New York strip steak, grilled and topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 14 900 HUF
Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™, add 3100 HUF

FAMOUS FAJITAS

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas.
Grilled Chicken 8 250 HUF
Grilled Steak 9 250 HUF*
Duo Combo 9 050 HUF
Veggie Fajitas 6 550 HUF



FAMOUS FAJITAS

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. 6 150 HUF

BARBECUE CHICKEN (GF)

Half chicken, brined then basted with our house-made barbecue sauce and roasted until fork-tender. Served with seasoned fries, coleslaw and ranch-style beans. 6 950 HUF

SMOKEHOUSE BBQ COMBO (GF-A)

Choose from slow-cooked Baby Back Ribs, Barbecue Chicken or hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans.

Duo Combo: 8 350 HUF

Trio Combo: 8 990 HUF

GRILLED NORWEGIAN SALMON (GF)

Norwegian Salmon char-grilled with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.* 9 000 HUF

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 5 400 HUF



TWISTED MAC, CHICKEN & CHEESE

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DESSERTS & MILKSHAKES

From Milkshakes to Hot Fudge Brownies, nothing says rock n' roll like a sweet lick. Cheers to desserts that rock!



HOT FUDGE BROWNIE

DESSERTS

HOT FUDGE BROWNIE (GF-A)

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry 4 900 HUF

HOMEMADE APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla bean ice cream and caramel sauce. 4 100 HUF

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce and fresh whipped cream. 3 900 HUF

ICE CREAM (GF)

Choose from vanilla or chocolate. 2 000 HUF

CLASSIC MILKSHAKES

COOKIES & CREAM MILKSHAKE

Vanilla bean ice cream blended with white chocolate and Oreo cookies, finished with fresh whipped cream and a sugar-dusted brownie square. 3 750 HUF

DINER-STYLE MILKSHAKE

Your choice of vanilla bean or rich chocolate ice cream blended thick and finished with fresh whipped cream. 2 400 HUF



HOMEMADE APPLE COBBLER



NEW YORK CHEESECAKE



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LEGENDARY

ROCK SHOP®



No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, one of the best selling t-shirts on earth. Please feel free to stop by the Rock Shop® for yours.



SIGNATURE COCKTAILS

HURRICANE

*Our signature cocktail and a 1940s New Orleans classic! Havana Club 3 Years Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Carta Negra Rum and Amaretto liqueur.**

12oz 3 900 HUF | 26oz with glass 9 200 HUF



CLASSIC CARIBBEAN MOJITO

Havana Club 3 Years Rum, fresh mint, lime juice and sparkling soda, with Bacardi Carta Oro floater and a powdered sugar sprinkle.

12oz 4 600 HUF | 26oz with glass 9 600 HUF

PASSION FRUIT MAI TAI

*A Tiki classic invented in the 1940s in California! Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavours, almond syrup, lime juice, Angostura Bitters and topped with a pineapple wedge.**

12oz 4 200 HUF | 26oz with glass 9 400 HUF

BAHAMA MAMA

Havana Club 3 Years Rum, Malibu Coconut Rum, Crème de Bananes, Grenadine Syrup, pineapple and orange juice.

12oz 3 900 HUF | 26oz with glass 8 900 HUF

RHYTHM & ROSÉ MULE

Absolut Vodka and Rosé with the refreshing flavours of passion fruit, green tea and lime finished with ginger beer, served in our signature Mule Mug.

24oz 8 200 HUF

CLASSIC COCKTAILS

SMOKED OLD FASHIONED

A smoky version of an 1800s vintage whisky beverage. Wood-smoked Maker's Mark Bourbon, house-made brown sugar simple syrup, cherry bitters and a cherry garnish. 5 200 HUF

PALOMA

A refreshing classic Mexican cocktail. Olmeca Tequila with grapefruit juice, Agave Syrup and a hint of lime, topped with club soda. 4 100 HUF

DIRTY MARTINI

Absolut Vodka, olive juice, Dry Vermouth, shaken and garnished with olives. 3 100 HUF

COSMOPOLITAN

Absolut Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. 4 000 HUF

WHISKEY SOUR

A favourite amongst sailors in the 1800s and beyond. Maker's Mark Bourbon, lime and egg whites shaken until frothy and chilled.* 5 900 HUF



PALOMA

SMOKED OLD FASHIONED

GIN & TONIC

Originally served for medicinal purposes, this 'G&T' is just what the doctor ordered! Hendrick's Gin and Fever-Tree Elderflower Tonic, served with juniper berries, cucumber & lime. 6 400 HUF

ESPRESSO MARTINI

Absolut Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. 4 200 HUF

MANHATTAN

A NYC classic originating in the 1800s. Maker's Mark Bourbon, Sweet Vermouth, cherry bitters and finished with a cherry garnish. 5 600 HUF

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

SOUTHERN ROCK

Jack Daniel's Whiskey, Southern Comfort, Chambord Raspberry Liqueur and Absolut Vodka, mixed with house-made sour mix and topped with 7UP.

12oz 4 000 HUF | 16oz with glass 9 200 HUF

ROCKIN' FRESH RITA

Olmeca Silver Tequila, lime juice and agave syrup, finished with our signature sweet and savoury rim.

12oz 5 500 HUF | 16oz with glass 10 600 HUF

TROPICAL MARGARITA

Strawberry infused Olmeca Silver tequila, Cointreau, and the fresh flavours of guava, pineapple and lime juice.

12oz 5 600 HUF | 16oz with glass 10 600 HUF

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with sparkling wine.

14oz 3 500 HUF | 16oz with glass 8 500 HUF



ROCKIN' FRESH RITA

TROPICAL MARGARITA

ULTIMATE LONG ISLAND ICED TEA

Absolut Vodka, Beefeater Gin, Havana 3 Years Rum, Cointreau, house-made sour mix finished with a splash of Pepsi.

12oz 4 000 HUF | 16oz with glass 9 200 HUF

PURPLE HAZE

Absolut Vodka, Beefeater Gin and 3 Years old Havana Rum mixed with house-made sour mix, topped with 7UP and Chambord Raspberry Liqueur.

12oz 4 000 HUF | 16oz with glass 9 000 HUF

ELECTRIC BLUES

Absolut Vodka, Havana Club 3 Years Rum, Beefeater Gin, Blue Curaçao mixed with house-made sour mix and topped with Red Bull®.

12oz 3 900 HUF | 16oz with glass 9 300 HUF

WINE

Our wines are listed progressively from light-bodied, sweet and fruity to full-bodied, dry and rich.



WHITE WINES

- PÁTZAY CHARDONNAY
- HARASZTHY SIR IRSAI
- BÁRDOS SAVIGNON BLANC

Glass (100 ml)	Bottle (750 ml)
1 600 HUF	11 200 HUF
1 250 HUF	8 700 HUF
1 300 HUF	9 000 HUF

ROSÉ WINE

- PÁTZAY ROSÉ

1 400 HUF	9 200 HUF
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RED WINES

- TIFFÁN PORTUGIESER
- THUMMERER CABERNET FRANC – MERLOT
- THUMMERER EGRI BIKAVÉR
- ATTILA GERE CABERNET SAVIGNON

1 600 HUF	9 900 HUF
2 000 HUF	14 000 HUF
2 200 HUF	14 900 HUF
2 750 HUF	18 600 HUF

BUBBLY

- TÖRLEY GÁLA (dry)
- TÖRLEY CHARMANT (sweet)
- HUNGARIA EXTRA DRY

Glass (150 ml)	Bottle (750 ml)
1 750 HUF	7 600 HUF
1 750 HUF	7 600 HUF
2 200 HUF	10 700 HUF



BEER

ADDITIONAL 5 500 HUF INCLUDES YOUR 20OZ COLLECTIBLE PINT GLASS

DRAUGHT

	300 ml	500 ml
DREHER CLASSIC	1 400 HUF	2 000 HUF
DREHER ANTL	2 000 HUF	2 800 HUF
DREHER BAK	1 600 HUF	2 200 HUF
DREHER SOUR CHERRY	1 900 HUF	2 700 HUF
PILSNER URQUELL	1 800 HUF	2 500 HUF
HOFBRÄU MÜNCHNER WEISSE	1 800 HUF	2 800 HUF

BOTTLE

STRONGBOW(330ML)	2 600 HUF
DREHER 24 (NON-ALCOHOLIC / 330ML)	1 500 HUF
MILLER GENUINE (330ML)	2 300 HUF
BEERTAILOR HUNGARIAN CRAFT BEER (330ML)	3 000 HUF



ALTERNATIVE ROCK

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.*

16oz 3 300 HUF 20oz with glass 8 300 HUF

MANGO TANGO

Red Bull®, Mango Purée and orange juice.

16oz 2 600 HUF | 20oz with glass 8 200 HUF

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made sour mix topped with 7UP.

16oz 3 800 HUF | 20oz with glass 8 900 HUF



STRAWBERRY BASIL LEMONADE

SHOTS

AVAILABLE IN A SOUVENIR CLASSIC SHOT GLASS

B52

Kahlúa Coffee Liqueur, Bailey's Irish Cream and Grand Marnier.

3 200 HUF | with Classic shot glass 6 200 HUF



B52

LEMON DROP

BUBBLEGUM

GREEN TEA

Peachtree Liqueur, Jameson Irish Whiskey, house-made sour mix.

1 800 HUF | with Classic shot glass 4 800 HUF

CRAN-A-KAZE

Absolut Vodka, Cointreau, lime and cranberry juices.

1 500 HUF | with Classic shot glass 4 500 HUF

LEMON DROP

Absolut Citron Vodka, sugar rim and a lemon wedge.

2 100 HUF | with Classic shot glass 5 100 HUF

BUBBLEGUM

Bailey's Irish Cream, Blue Curacao and Crème de Bananes.

2 000 HUF | with Cassic shot glass 5 000 HUF

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