

# GLUTEN-FREE MENU

THE CLASSIC BURGER



## STARTERS

### WINGS

Our signature slow-roasted wings tossed with your choice of sauce and served with celery and blue cheese dressing. 5 600 HUF

## SALADS & BOWLS

### GRILLED CHICKEN CAESAR SALAD

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese. Δ 7 700 HUF  
*With Grilled Steak for 9 600 HUF, Grilled Salmon\* for 8 800 HUF, Grilled Shrimp\* for 8 500 HUF, no proteins for 5 800 HUF*

### SOUTHWESTERN CHICKEN BOWL

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing. 9 000 HUF

## SMASHED & STACKED

*All Smashed & Stacked Burgers are served with seasoned fries.*

### THE CLASSIC BURGER

Two smashed & stacked burgers seared with shaved white onion to medium-well, with American cheese, leaf lettuce, vine-ripened tomato, pickles and legendary sauce.\* 7 800 HUF

### SWISS MUSHROOM BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese, sautéed mushrooms, leaf lettuce, vine-ripened tomato, and dijonnaise.\* 7 800 HUF

### SPICY DIABLO BURGER

Two smashed & stacked burgers seasoned and seared to medium-well, with Pepper jack cheese, chipotle onions, leaf lettuce, vine-ripened tomato and spicy mayonnaise.\* 7 800 HUF

## SANDWICHES

*All Sandwiches are served with seasoned fries.*

### BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted bun with coleslaw, pickles and onions. 7 000 HUF

### GRILLED CHICKEN SANDWICH

Grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a fresh toasted bun with honey mustard sauce. 6 200 HUF

## LEGENDARY® STEAK BURGERS

*All Legendary® Steak Burgers are served with seasoned fries.*

### ORIGINAL LEGENDARY® BURGER

*The burger that started it all!* Steak burger, with smoked bacon, Cheddar cheese, leaf lettuce and vine-ripened tomato.\* 7 800 HUF

### THE BIG CHEESEBURGER

Two slices of Cheddar cheese melted on our fresh steak burger with leaf lettuce, vine-ripened tomato, grilled onions and legendary sauce.\* 7 800 HUF

### BBQ BACON CHEESEBURGER

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, Cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato. 8 300 HUF

## ENTRÉES

### BABY BACK RIBS

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and smokehouse beans. 11 600 HUF

### RIBEYE

397g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables. 17 200 HUF

### NEW YORK STRIP STEAK

340g New York strip steak, grilled and topped with herb butter, served with golden mashed potatoes and fresh vegetables. 15 500 HUF

### GRILLED SALMON

Grilled Norwegian salmon, served with sweet & spicy mustard glaze, served with golden mashed potatoes and fresh vegetables. 9 300 HUF

### SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and smokehouse beans. 9 700 HUF

## DESSERTS

### HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry. 5 100 HUF

### ICE CREAM

Choose from vanilla bean or rich chocolate. 2 900 HUF

### DINER-STYLE MILKSHAKE

Your choice of Madagascar vanilla bean or rich chocolate ice cream blended thick and finished with fresh whipped cream. 2 600 HUF

15% service charge will be added to the final bill.

We are providing this information for items on the Hard Rock menu which are made without gluten so that our guests with food allergies can make informed food selections. Because we rely on our suppliers for accurate information, our made from scratch menu and normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, we cannot completely eliminate the risk of food items coming in contact with other food products or the risk of inaccurate allergen information being provided to us. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. \*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. 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 time of order. †Contains nuts or seeds. ‡Upcharge applies.

