

JAM SESSIONS







RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

SOUTHERN ROCK

Jack Daniels, Whiskey, Golden Age Apricot, Al Brandy, Cassis Liquor, Smirnoff Vodka and sour mix, topped with Sprite.

EXOTIC MARGARITA

José Cuervo Silver Tequila, Triple Seco Premium, Margarita fresh mix, finished with our signature sweet and savory rim.

🔞 TROPICAL MARGARITA

José Cuervo Silver Tequila, Triple Seco Premium, Almond syrup and the fresh flavors of guarana, pineapple and lime juice

ELECTRIC BLUES

BLACKBERRY

SPARKLING SANGRIA

Smirnoff Vodka, Bacardi Superior Rum, Bombay Gin, Blue Curaçao andhouse-made sour mix, topped with Sprite.

RHYTHM & ROSÉ MULE

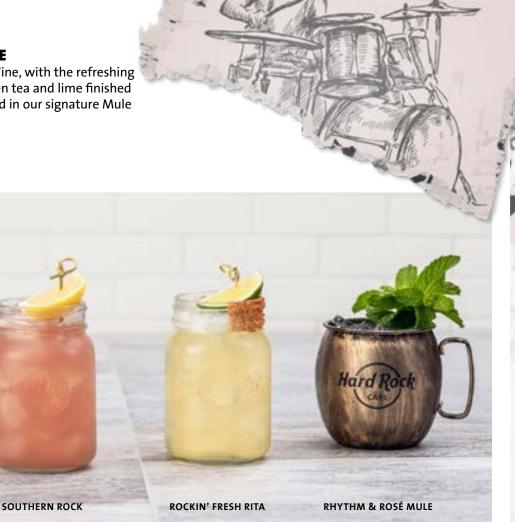
Smirnoff Vodka and Rose Wine, with the refreshing flavors of passion fruit, green tea and lime finished with Ginger Ale Soda, served in our signature Mule Mug

BLACKBERRY SPARKLING SANGRIA

Malbec wine and the fresh flavors of blackberries, cranberry juice and squeeze of orange.

PURPLE HAZE

Smirnoff Vodka, Bombay Gin, Bacardi Rum, house-made sour mix, topped with Sprite and Cassis Liquor.



SIGNATURE COCKTAILS



INCLUDES YOUR OWN COLLECTIBLE GLASS

HURRICANE

Our signature cocktail and a 1940s New Orleans classic! Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto.

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz!
Bacardi Superior Rum, fresh mint, lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle.

PINEAPPLE COCONUT MOJITO

Ron Bacardi Superior, our homemade mix of Piña colada, fresh slices of pineapple, mint and soda. Finished with toasted coconut.

BIG KABLUE-NA

Malibu Coconut Rum, Blue Curação Liquor, piña colada mix and lime juice.

BANANA BERRY COLADA

Malibu Coconut Rum, Bacardi Black Rum, fresh banana, strawberries and piña colada mix.

PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California! Bacardi Superior Rum, passion fruit and a blend of traditional Tiki flavors, topped with an Angostura touch.

BAHAMA MAMA

Bacardi Superior Rum, Malibu Coconut Rum, Banana Liquor, the fresh flavors of orange and pineapple, finished with a splash of grenadine.

FRUITAPALOOZA

Malibu, Banana liqueur, our bittersweet blend of lemon and Strawberry pulp, finished with a splash of Sprite.





WINE

Vino tinto | Vino blanco | Espumante



POP & PARTY

DV CATENA NATURE
TRUMPETER EXTRA BRUT
NAVARRO CORREAS
ALAMOS MOSCATEL DE ALEJANDRIA

BOSSA NOVA

TRUMPETER SAUVIGNON BLANC
NICASIA BLANC DE BLANCS
SAINT FELICIEN CHARDONNAY ROBLE
EL ESTECO BLANC DE BLANCS
DV CATENA CHARDONNAY - CHARDONNAY

SPRING ROCK

TRAPEZIO VINEYARD SELECTION TRUMPETER ROSÉ

REGGAE

TRAPEZIO PINOT NOIR
COSTA Y PAMPA PINOT NOIR

BLUES & JAZZ

SAINTE FELICIEN CABERNET FRANC PETIT BOBÓ BLEND RUTINI CABERNET MERLOT ANGELICA ZAPATA MALBEC ALTA

ROCK & ROLL

ELEMENTOS MALBEC
TRAPICHE PURO MALBEC
ALAMOS MALBEC RESERVE
NICASIA RED BLEND MALBEC
SAINT FELICIEN MALBEC
DV CATENA MALBEC MALBEC

HEAVY METAL

DON DAVID CABERNET SAUVIGNON
LA MASCOTA CABERNET SAUVIGNON
DV CATENA CABERNET MALBEC
ANGÉLICA CABERNET SAUVIGNON ALTA

ROCK SOLISTAS

VANTHRA MALBEC
BY FERNANDO RUIZ DIAZ
MALBECASTER
BY JUANCHI BALEIRON
COTI
BY COTI
MARCELO PELLERETTI MALBEC
BY MARCELO PELLERETTI

SWEET & LOWDOWN

DADÁ HONEY ALAMOS MOSCATEL DE ALEJANDRÍA













Our selection of beers is available in a souvenir glass, for an additional price.

DRAFT

CHOP QUILMES CRISTAL

Soft and refreshing taste. It is the classic Pilsener beer, translucent German style. It has the balance between the taste of light hops and cereal. Bright yellow-gold. 330cc.

STELLA ARTOIS

Premium Belgian, with a hops aroma and fine bitterness.

PATAGONIA AMBER

PATAGONIA PORTER

BOTTLE

BUDWEISER 350 CC.

QUILMES STOUT 340 CC.

Malts toast and creamy foam.

CORONA 355 CC.

Authentic Mexican Premium beer. Golden color, light body and very refreshing.

PATAGONIA BOHEMIAN PILSENER 355 CC.

Glossy golden maltose beer

PATAGONIA WEISSE 355 CC.

Wheat, light and refreshing, low bitterness and citrus notes



STARTERS & SHAREABLES

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



JUMBO COMBO

A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce.



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 Mozzarella cheese, and scallions, served with sour cream on the side.

Add Guacamole or Grilled Chicken or Grilled Steak*



A creamy blend of Mozzarella and cheddar cheese, chopped spinach, served with crispy tortilla chips and house-made pico de gallo on the side.



SOUTHWEST SPRING ROLLS

Crispy spring rolls with black beans, roasted corn, Mozzarella cheese, red peppers and jalapeños with a guacamole ranch dipping sauce.

THREE-CHEESE & ROMA TOMATO FLATBREAD

Mozzarella, Dambo cheese and cheddar cheese, tomatoes and fresh basil, drizzled with cilantro pesto.

SOUTHWEST CHICKEN FLATBREAD

Grilled, natural chicken, avocado, shredded mozzarella, fresh pico de gallo, diced red peppers and scallions, finished with chipotle aioli.

WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing.

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

BUFFALO-STYLE SLIDERS

Three mini-burgers with crispy onion ring, classic Buffalo sauce and blue cheese dressing on a toasted brioche bun.*

whiskey bacon Jam Sliders

Three mini-burgers with cheddar cheese, crispy onion ring and homemade Jack Daniel's Whiskey bacon jam on a toasted brioche bun.*











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. † Contains nuts or seeds. * 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.

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, 100 Fresh Certified Beef® 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

FRESH BAKER'S BUN

Fresh burgers deserve a fresh bun. Each bun is toasted to order.

SIGNATURE SAUCE

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

STEAK MATTERS

It's fresh and it's premium because flavor comes first.

GOLDEN ONION RING

It's all about the Ultimate Crunch!

DOUBLE THE CHEESE

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

BETTER WITH GREAT BACON

Everything is better with great bacon! Especially our bacon.

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your fries for Cheese Fries with Bacon or our Fresh Beet Side Salad †

ORIGINAL LEGENDARY® BURGER

The burger that started it all! 1/2-lb fresh steak burger, with bacon, cheddar cheese, crispy onion ring, leaf lettuce and tomato, served with our signature steak sauce on the side.*



1/2-lb fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, bacon, leaf lettuce and tomato.*





THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our 1/2-lb fresh steak burger, served with leaf lettuce, tomato and red onion.*

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"
One full lb. of two stacked steak burgers with cheddar cheese, mayonnaise, leaf lettuce, tomato and red onion.*



Vegetarian hamburger, homemade, mix of quinoa, cheddar cheese, mushrooms, egg, nuts and panko. Served with grilled red onion and roasted morones. In toasted homemade bread, smeared with hummus paste. Accompanied by french fries.*





LOCAL LEGENDARY®

Prepared with local flavor and flair, our Local Legendary® is unique in each of our cafes!*

Our Burger Local Tango Buenos Aires: Served with grilled sausage, creole sauce, mozzarella cheese, lettuce and tomato. Topped with fried egg. The authentic local flavor will take your experience to another level.



Bacon

Golden Onion Ring Tower

Boozy Milkshakes

(CHOOSE STRAWBERRY CHEESECAKE OR COOKIES & CREAM)



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SANDWICHES

Served with seasoned fries or substitute Cheese Fries with Bacon or Fresh Beet Side Salad †

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples.

GRILLED CHICKEN SANDWICH

8oz grilled fresh chicken with melted Mozzarella cheese, bacon, leaf lettuce and tomato, served on a toasted fresh bun with honey mustard sauce.

CLASSIC CLUB SANDWICH

8oz grilled fresh chicken, sliced and served with bacon, tomato, leaf lettuce and mayonnaise on toasted sourdough.

SALADS

GRILLED CHICKEN CAESAR SALAD

8oz fresh chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. Substitute Grilled Salmon* or Grilled Shrimp

CALIFORNIA-STYLE COBB SALAD

Grilled fresh chicken, avocado, roasted corn, black beans, Mozzarella cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing.†

📆 STEAK SALAD

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

FRESH BEET SIDE SALAD

Chilled red beets and fresh orange tossed in a medley of arugula and baby spinach with a lemon and herb vinaigrette, topped with crumbled goat cheese and toasted pepita seeds.†

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries
Fresh Vegetables
Twisted Mac & Cheese
Golden Onion Ring Tower
Yukon Mashed Potatoes









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SPECIALTY ENTRÉES

Complement with a Fresh Beet Side Salad† or a Classic Caesar Side Salad



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 ranch-style beans



Choice 16oz ribeye grilled and topped with herb butter, served with mashed potatoes and fresh vegetables.*

NEW YORK STRIP STEAK

Choice 12oz New York strip steak, grilled and topped with herb butter, served with mashed potatoesand fresh vegetables.*

FAMOUS FAJITAS

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Mozzarella and cheddar cheese, house-made guacamole, sour cream and warm tortillas.

Grilled Chicken Grilled Steak* Duo Combo Trio Combo Veggie Fajitas



100% all natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

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 ranch-style beans.

GRILLED SALMON

8oz cedar-wrapped grilled salmon with herb butter and house-made barbecue sauce, served with mashed potatoes and fresh vegetables.*

TUPELO CHICKEN TENDERS

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











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DESSERTS & MILKSHAKES

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



DESSERTS

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†



NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce.

HOMEMADE APPLE COBBLER

Old-fashioned apple cobbler with apples, baked until golden brown and topped with vanilla bean ice cream, chopped walnuts and caramel sauce.[†]

ICE CREAM

Choose from vanilla, chocolate, dulce de leche or strawberry. Small or Large



BOOZY MILKSHAKES



COOKIES & CREAM MILKSHAKE

Absolut Vanilla Vodka, vanilla bean ice cream, white chocolate and Oreo® cookies, with whipped cream.

Non-Alcoholic version, served in a

Non-Alcoholic version, served in a signature mini-milk jug



STRAWBERRY CHEESECAKE MILKSHAKE

Absolut Vanilla Vodka and vanilla ice cream blended with the flavors of strawberry cheesecake, with white chocolate whipped cream and crackers.

Non-Alcoholic version, served in a signature mini-milk jug



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ALTERNATIVE ROCK

(ALCOHOL FREE)

\$850 INCLUDES YOUR COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

A refreshing blend of strawberries and basil muddled together with our house-made lemonade.

MANGO TANGO

Red Bull® Yellow Edition, Finest Call Mango Purée and orange juice.

MANGO-BERRY COOLER

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

HOMEMADE MINI-MILKSHAKES

Our Mini-Milk jug milkshakes are a perfect way to treat yourself!



All-natural vanilla bean ice cream blended with white chocolate and Oreo® cookies, topped with whipped cream and a chocolate Oreo®

STRAWBERRY CHEESECAKE MINI-MILKSHAKE

All-natural vanilla bean ice cream blended with the flavors of strawberry & cheesecake, topped with white chocolate whipped cream and crackers.

HOT BEVERAGES

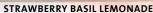
Espresso Cappuccino Caffe Lattè **Double Espresso**

Tea

Sodas Coca Cola line Mineral Water Flavoured Water Orange, Grapefruit

Energy Drink











HARD ROCK HEALS



Since 1971, Hard Rock has focused on the unifying power of music. The Hard Rock Heals Foundation provides funding for community-based music and charitable causes all over the world.



HARD ROCK EVENTS



From an intimate unplugged meeting to a full-blown production, Hard Rock's unique and comprehensive resources allow you to execute corporate meetings & events, convention receptions, incentive rewards, or even a rockin' wedding.

To find out how you can host your next event at a Hard Rock Cafe near you can contact us by writing to marketing@hardrockcafebuenosaires.com