

STARTERS & SHAREABLES

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



Quality service is customarily acknowledged by a gratuity of 10%. For groups of 5 and more, a 10% gratuity is included for your convenience. Thank you!

CLASSIC NACHOS

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. 89.90 PLN

CLASSIC NACHOS (V, GF-A)

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. 59.90 PLN

Add Guacamole 13.90 PLN or Grilled Chicken 69.90 PLN or Pulled Pork 69.90 PLN or Grilled Steak* 74.90 PLN

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of creamy coleslaw. 45.90 PLN

SOUTHWEST SPRING ROLLS (V)

Crispy spring rolls with black beans, corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce topped with diced red peppers and green onion. 29.90 PLN

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. 32.90 PLN

NINGS

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. 39.90 PLN

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. 44.90 PLN

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* 58.90 PLN

CHAR-GRILLED QUESADILLA

Chili-dusted grilled tortilla, filled with pineapple and grilled chicken 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.
45.90 PLN





BALSAMIC TOMATO BRUSCHETTA





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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 Chipotle Aioli sauce on the side.*
59.90 PLN

ORIGINAL LEGENDARY® BURGER

BAKER'S BUN

Each brioche bun is toasted to order.

CHIPOTLE AIOLI SAUCE

Creamy, slightly spicy and little smoky designed to complement our steak burgers.

STEAK MATTERS

It's premium because flavour 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 smoked bacon.



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STEAK BURGERS

All Legendary® Steak Burgers are served with a fresh toasted brioche bun and seasoned fries.

Change grilled beef for Linda McCartney veggie patty.

BBQ BACON CHEESEBURGER

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 Chipotle Aioli sauce on the side.*59.90 PLN

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 Chipotle Aioli sauce on the side.*
59.90 PLN

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 Chipotle Aioli sauce on the side.* 79.90 PLN

LINDA'S VEGGIE BURGER (V)

Vegetarian burger with spinach and kale leaves, pickled red onion, guacamole, cheddar cheese, vegan tofu "bacon" slices, crispy onion and tartar sauce. 59.90 PLN

SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw and served with Chipotle Aioli sauce on the side.* 69.90 PLN

Add an upgrade to your Steak Burger

Add smoked bacon 6 PLN
Add cheddar cheese 6 PLN
Upgrade to Cheese and Smoked Bacon fries 10 PLN

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 and served with a side of sweet relish.* 59.90 PLN

SWISS MUSHROOM BURGER (GF-A)

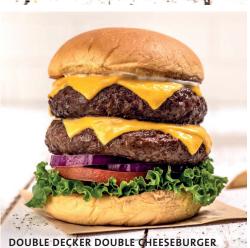
Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese and sautéed mushrooms, leaf lettuce, vineripened tomato, and mayonnaise.* 59.90 PLN

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.* 59.90 PLN









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SANDWICHES

Served with seasoned fries or upgrade to Cheese and Smoked Bacon fries (10 PLN)

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh brioche bun with coleslaw and pickles. 46.90 PLN

GRILLED CHICKEN SANDWICH

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. 46.90 PLN

FRIED CHICKEN SANDWICH

Crispy buttermilk-marinated chicken breast with leaf lettuce, vine-ripened tomato and ranch dressing, served on a toasted fresh brioche bun. 46.90 PLN Spice it up with our classic Buffalo sauce upon request!

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. 59.90 PLN **Substitute Grilled Salmon*** 74.90 PLN

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.* 56.90 PLN

SOUTHWESTERN CHICKEN BOWL (GF-A)

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing. 39.90 PLN



FOR OUR
GLUTEN-FREE
OPTIONS
SCAN HERE







SAVE THE PLANET

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries (VG) 13.90 PLN
Cheese and Smoked Bacon fries 24.90 PLN
Twisted Mac & Cheese (V) 19.90 PLN
Golden Onion Rings (V) 24.90 PLN
Garlic toast (V) 10.90 PLN
Grilled shrimps (GF-A) 29.90 PLN
Guacamole (VG) 13.90 PLN

SPECIALITY 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 ranch-style beans. 89.90 PLN

RIBEYE (GF-A)

34og grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables.*139.90 PLN Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™, add 29.90 PLN

FILET MIGNON (GF-A)

230g grilled topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 139.90 PLN Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™, add 29.90 PLN

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 72.90 PLN
Grilled Steak* 82.90 PLN
Duo Combo 77.90 PLN
Veggie Fajitas^{#∆} (V, VG-A) 52.90 PLN

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. 54.90 PLN

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 specialities, served with seasoned fries, coleslaw and ranch-style beans. 72.90 PLN

GRILLED SALMON (GF-A)

180g grilled salmon with herb butter and spicy mustard glaze, served with golden mashed potatoes and fresh vegetables.* 76.90 PLN

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 47.90 PLN

BEER BATTERED FISH & CHIPS

Beer battered cod fish fried golden brown, served with fries, a citrus spiked tartar sauce and homemade coleslaw. 49.90 PLN



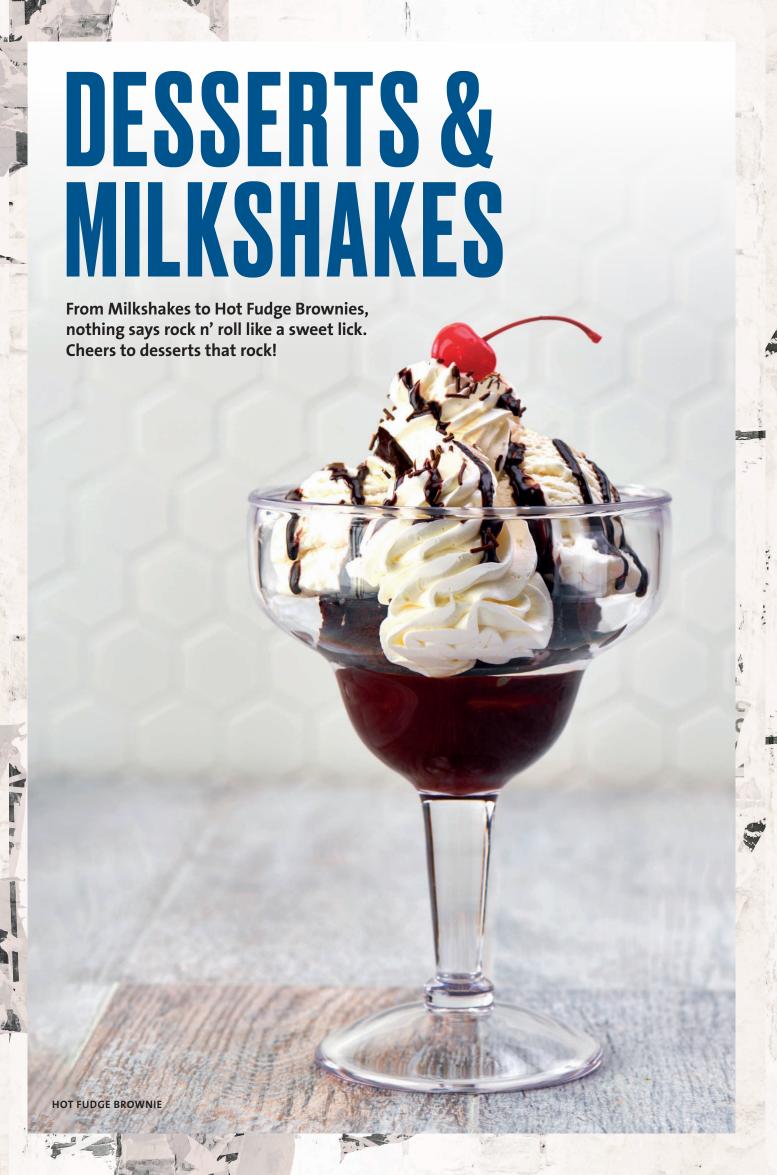






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HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry. 36.90 PLN

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with caramel and chocolate sauce and fresh whipped cream.† 29.90 PLN

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. 25.90 PLN

ICE CREAM

Choose from vanilla or chocolate. 14.90 PLN

MILKSHAKES

COOKIES & CREAM MILKSHAKE

Madagascar vanilla bean ice cream blended with white chocolate and Oreo cookies, finished with fresh whipped cream and a sugar-dusted brownie square. 19.90 PLN





COLD BEVERAGES

COCA-COLA ORIGINAL TASTE* (16 OZ) 16.00 PLN RED BULL® (8.5 OZ) 19.00 PLN COCA-COLA ZERO SUGAR* (16 OZ) 16.00 PLN RED BULL® SUGARFREE (8.5 OZ) 19.00 PLN FANTA*, SPRITE* (16 OZ) 16.00 PLN RED BULL® YELLOW EDITION (8.5 OZ) 19.00 PLN

* with free refill. Please see the Drinks Menu for our specific selection.





HOT BEVERAGES

AMERICANO ESPRESSO 12.00 PLN 10.00 PLN WHITE COFFEE **ESPRESSO DOPPIO** 14.00 PLN 13.00 PLN **CAFFE LATTE** 16.00 PLN **ESPRESSO MACCHIATO** 11.00 PLN CAPPUCCINO 16.00 PLN **COLD BREW** 16.00 PLN CAPPUCCINO DOPPIO 19.00 PLN HOT CHOCOLATE 19.00 PLN **FLAT WHITE** 17.00 PLN TEA 10.00 PLN

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CLASSIC CARIBBEAN MOJITO

A treasured favourite with a little extra jazz!
Bacardi Carta Blanca Rum, fresh mint, lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. 31.00 PLN (12 oz)

PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California! Bacardi Spiced Rum, passion fruit purée and a blend of traditional Tiki flavours.[†] 36.00 PLN (12 oz)

BAHAMA MAMA

Bacardi Carta Blanca Rum, Malibu Coconut Rum, Banana liqueur, grenadine, pineapple and orange juices. 31.00 PLN (12 oz)

RHYTHM & ROSÉ MULE

Amundsen Vodka and crisp rosé wine with the refreshing flavours of passion fruit, green tea and lime, finished with ginger beer. Served in a Mule Mug. 48.00 PLN (16 oz)

CLASSIC COCKTAILS

SMOKED OLD FASHIONED

A smoky version of an 1800s vintage whisky beverage. Jim Beam, house-made brown sugar simple syrup, cherry bitters and a cherry garnish. 43.00 PLN

PALOMA

A refreshing classic Mexican cocktail. Salitos Silver Tequila with grapefruit juice, agave syrup and a hint of lime, topped with club soda. 43.00 PLN

DIRTY MARTINI

Amundsen Vodka, olive juice, Martini Ambrato, shaken and garnished with green olives. 35.00 PLN

COSMOPOLITAN

Amundsen Vodka, Cointreau, lime and cranberry juice, shaken and served chilled. 37.00 PLN

WHISKEY SOUR

A favourite amongst sailors in the 1800s and beyond. Jim Beam, lemon juice and egg whites shaken until frothy and chilled.* 35.00 PLN

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

SOUTHERN ROCK

Jim Beam, Southern Comfort, Chambord Liqueur mixed with Amundsen Vodka, house-made sour mix and topped with Sprite. 39.00 PLN (120z) | 90.00 PLN (16 oz) with glass

ROCKIN' FRESH RITA

Salitos Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim.

46.00 PLN (12 oz) | 95.00 PLN (16 oz) with glass

TROPICAL MARGARITA

Salitos Silver Tequila, house-infused with fresh strawberries, triple sec liqueur, and the fresh flavours of guava, pineapple and lime juice. 44.00 PLN (12 oz) | 95.00 PLN (16 oz) with glass

BLACKBERRY SPARKLING SANGRIA

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

36.00 PLN (120z) | 90.00 PLN (16 oz) with glass



GIN & TONIC

Originally served for medicinal purposes, this 'G&T' is just what the doctor ordered! Bombay Sapphire gin and Kinley Elderflower tonic, served with juniper berries, cucumber & lime. 38.00 PLN

ESPRESSO MARTINI

Amundsen Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. 34.00 PLN

MANHATTAN

A NYC classic originating in the 1800s. Jim Beam, sweet Martini Rosso Vermouth, cherry bitters and finished with a cherry garnish. 43.00 PLN



ULTIMATE LONG ISLAND ICED TEA

Amundsen Vodka, Millhill's Gin, Bacardi Spiced Rum and triple sec liqueur made with house-made sour mix and a splash of Coca-Cola.

39.00 PLN (12 oz) | 90.00 PLN (16 oz) with glass

PURPLE HAZE

Amundsen Vodka, Millhill's Gin and Bacardi Carta Blanca Rum mixed with house-made Sour Mix, topped with Sprite and Chambord Black Raspberry Liqueur. 34.00 PLN (12 oz) | 90.00 PLN (16 oz) with glass

ELECTRIC BLUES

Amundsen Vodka, Bacardi Carta Blanca Rum, Millhill's Gin and blue curaçao with Sour Mix and topped with Red Bull® Yellow Edition.

34.00 PLN (12 oz) | 90.00 PLN (16 oz) with glass

WINE

All wines are available by the bottle, 300 ml carafe or 150ml glass, except where noted.

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BUBBLY		Glass	Bottle
MIONETTO PROSECCO EXTRA DRY		29 PLN	140 PLN
STOCK PROSECCO TREVISO		23 PLN	130 PLN
MARTINI PROSECCO			145 PLN
MARTINI ASTI			165 PLN
MARTINI BRUT			165 PLN
MARTINI ROSE			165 PLN
MOET & CHANDON BRUT IMPERIAL			540 PLN
WHITE & ROSE WINES	Glass	Carafe	Bottle
WINO DOMU BIAŁE	21 PLN	37 PLN	120 PLN
RIOJA MALVASIA	34 PLN	64 PLN	150 PLN
RIESLING ABTEI HIMMEROD	36 PLN	67 PLN	159 PLN
SAVEE SEA SAUVIGNON BLANC	41 PLN	76 PLN	180 PLN
SOLARIS TURNAU			250 PLN
CALVET ROSE D'ANJOU	36 PLN	67 PLN	160 PLN
RED WINES	Glass	Carafe	Bottle
WINO DOMU CZERWONE	21 PLN	37 PLN	120 PLN
MERLOT MARQUIS DE GOULAIN	27 PLN	48 PLN	120 PLN
ZINFANDEL JAIL BREAK	28 PLN	50 PLN	125 PLN
ACE OF SPADES CARMENERE	35 PLN	62 PLN	140 PLN
CONTRADA PRIMITIVO	36 PLN	64PLN	50 PLN



BEER

75.00 PLN INCLUDES DRAUGHT BEER WITH YOUR COLLECTIBLE PINT GLASS (20 oz)Our selection of beer may be available in bottles or on draught.

DRAUGHT

ŻYWIEC FULL LIGHT

13.00 PLN (0.3 L) 20.00 PLN (0.5 L) 52.00 PLN (1.5 L)

ŻYWIEC BIAŁE

14.00 PLN (0.3 L) 21.00 PLN (0.5 L) 52.00 PLN (1.5 L)

ŻYWIEC IPA

21.00 PLN (0.4 L)

HEINEKEN

15.00 PLN (0.3 L) 22.00 PLN (0.5 L) 57.00 PLN (1.5 L)

MURPHY 'S IRISH STOUT

16.00 PLN (0.25 L) 28.00 PLN (0.5 L)

BOTTLED

ŻYWIEC APA 21.00 PLN (0.5 L) **ŻYWIEC PORTER** 21.00 PLN (0.5 L)

ŻYWIEC JASNE LEKKIE 20.00 PLN (0.5 L)

ŻYWIEC JASNE LEKKIE ORANŻ

LIMONŻ 20.00 PLN (0.5 L)

HEINEKEN 22.00 PLN (0.5 L)

PAULANER 27.00 PLN (0.5 L)

DESPERADOS 22.00 PLN (0.4 L)

CORONA EXTRA 19.00 PLN (0.33 L)

NON-ALCOHOLIC

ŻYWIEC BIAŁE 0,0% 20.00 PLN (0.5 L)

ŻYWIEC JASNE LEKKIE LEMONŻ 0,0% TROPIKAŻ 0,0% GREJPFRUŻ 0,0% 20.00 PLN (0.5 L)

HEINEKEN 0,0% 21.00 PLN (0.5 L)

CORONA CERO 19.00 PLN (0.33 L)

CIDERS

CYDR LUBELSKI 19.00 PLN (0.4 L)



ALTERNATIVE ROCK

75 PLN INCLUDES YOUR COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

A refreshing lemonade with agave nectar muddled with fresh strawberries and basil. 25.00 PLN (16 oz)

MANGO TANGO

Red Bull®, Mango Purée and orange juice. 27.00 PLN (16 oz)

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made Sour Mix topped with Sprite. 27.00 PLN (16 oz)





GREEN TEA

Peach Schnapps, Jameson Irish Whiskey, house-made Sour Mix.

19.00 PLN (1,5 oz) | 55.00 PLN with glass

CRAN-A-KAZE

Amundsen Vodka, triple sec, lime and cranberry juices. 19.00 PLN (1,5 oz) | 55.00 PLN with glass

LEMON DROP

Stock Prestige Lemon Vodka, sugar rim & lemon juice. 19.00 PLN (1,5 oz) | 55.00 PLN with glass

BUBBLEGUM

Baileys Irish Cream, Blue Curaçao, Crème de Banana. 19.00 PLN (1,5 oz) | 55.00 PLN with glass

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