

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. 99.90 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. 49.90 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. 34.90 PLN

WINGS

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. 42.90 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. 46.90 PLN

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* 62.90 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











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Please talk to your server to arrange any dietary needs.

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.*
62.90 PLN

ORIGINAL LEGENDARY® BURGER

BAKER'S BUN

Each brioche 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.

CHIPOTLE AIOLI SAUCE

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

GOLDEN ONION RING

It's all about the ultimate crunch!

BETTER WITH GREAT BACON

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



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.* 64.90 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.*
62.90 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.* 84.90 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. 62.90 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 12 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 Chipotle Aioli sauce.* 64.90 PLN

SWISS MUSHROOM BURGER (GF-A)

Two smashed & stacked burgers seasoned and seared mediumwell, with Swiss cheese and sautéed mushrooms, leaf lettuce, vine-ripened tomato, and mayonnaise. Served with Chipotle Aioli sauce on the side* 64.90 PLN

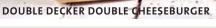
SPICY DIABLO BURGER (GF-A)

Two smashed & stacked burgers seasoned and seared mediumwell, with Monterey Jack cheese, pickled jalapeños, leaf lettuce, vine-ripened tomato, spicy mayonnaise and served with Chipotle Aioli sauce on the side.* 64.90 PLN











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SANDWICHES

Served with seasoned fries or upgrade to Cheese and Smoked Bacon fries (12 PLN)

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork (5 oz) with our house-made barbecue sauce, served on a toasted fresh brioche bun with coleslaw, ranch beans and pickles. 46.90 PLN

GRILLED CHICKEN SANDWICH

Grilled chicken (8 oz) with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh brioche bun with coleslaw and honey mustard sauce. 46.90 PLN

FRIED CHICKEN SANDWICH

Crispy buttermilk-marinated chicken breast (5 oz) 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 (8 oz), 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 (6.5 oz)* + 20.00 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.*69.90 PLN

SOUTHWESTERN CHICKEN BOWL (GF-A)

Fajita-spiced chicken (5 oz), 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) 14.90 PLN
Cheese and Smoked Bacon fries 24.90 PLN
Twisted Mac & Cheese (V) 19.90 PLN
Golden Onion Rings (V) 27.90 PLN
Garlic toast (V) 10.90 PLN
Grilled shrimps (GF-A) 29.90 PLN
Guacamole (VG) 13.90 PLN

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.*145.90 PLN Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™, add 29.90 PLN

FILET MIGNON (GF-A)

230g grilled filet mignon topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 145.90 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 (8 oz) 74.90 PLN
Grilled Steak* (8 oz) 84.90 PLN
Duo Combo 79.90 PLN
Veggie Fajitas^{#∆} (∨, ∨G-A) 54.90 PLN

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast (5 oz), sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. 54.90 PLN

SMOKEHOUSE BBO 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. 74.90 PLN

GRILLED SALMON (GF-A)

180g grilled salmon with spicy mustard glaze, served with golden mashed potatoes and fresh vegetables.* 79.90 PLN

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 49.90 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



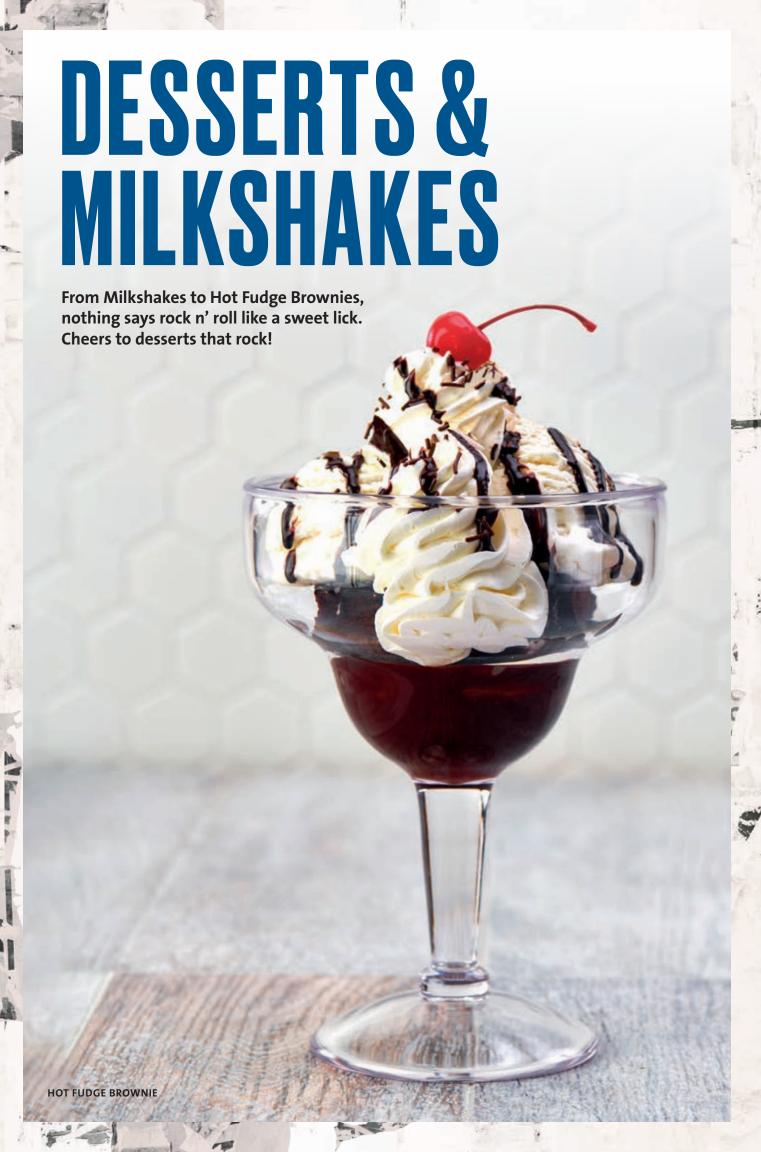






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HOT FUDGE BROWNIE

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. 27.90 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 ZERO SUGAR* (450 ML)**
 17.00 PLN
 RED BULL® (250 ML)
 19.00 PLN

 COCA-COLA ORIGINAL TASTE* (450 ML)**
 17.00 PLN
 RED BULL® SUGARFREE (250 ML)
 19.00 PLN

 FANTA*, SPRITE* (450 ML)**
 17.00 PLN
 RED BULL® YELLOW EDITION (250 ML)
 19.00 PLN

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





COFFEE & TEA

AMERICANO (150 ML)	13.00 PLN	ESPRESSO DOPPIO (50 ML)	15.00 PLN
WHITE COFFEE (170 ML)	14.00 PLN	ESPRESSO MACCHIATO (30 ML)	13.00 PLN
CAFFE LATTE (250 ML)	17.00 PLN	ICED COFFEE (335 ML)	17.00 PLN
CAPPUCCINO (200 ML)	17.00 PLN	MATCHA LATTE (335 ML)	19.00 PLN
CAPPUCCINO DOPPIO (200 ML)	20.00 PLN	TEA (250 ML)	12.00 PLN
FLAT WHITE (170 ML)	18.00 PLN	EXTRA SHOT ESPRESSO (25 ML)	+ 5.00 PLN
ESPRESSO (25 ML)	12.00 PLN	Ask us for plant-based milk.	

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ALL IS ONE



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. 32.00 PLN (105 ml)

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 (105 ml)

BAHAMA MAMA

Bacardi Carta Blanca Rum, Malibu Coconut Rum, Marie Brizard Banana liqueur, grenadine, pineapple and orange juices. 32.00 PLN (135 ml)

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 (250 ml)

CLASSIC COCKTAILS

SMOKED OLD FASHIONED

A smoky version of an 1800s vintage whisky beverage. Maker's Mark, house-made brown sugar simple syrup, cherry bitters and a cherry garnish. 43.00 PLN (70 ml)

PALOMA

A refreshing classic Mexican cocktail. Sierra Blanco Tequila with grapefruit juice, agave syrup and a hint of lime, topped with club soda. 43.00 PLN (175 ml)

DIRTY MARTINI

Orkisz Vodka, olive juice, Martini Ambrato, shaken and garnished with green olives. 35.00 PLN (100 ml)

COSMOPOLITAN

Citrus Vodka, Cointreau, lime and cranberry juice, shaken and served chilled. 39.00 PLN (110 ml)

WHISKEY SOUR

A favourite amongst sailors in the 1800s and beyond. Jim Beam, lemon juice and egg whites shaken until frothy and chilled.* 37.00 PLN (125 ml)

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. 41.00 PLN (115 ml)

ROCKIN' FRESH RITA

Sierra Blanco Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. 46.00 PLN (100 ml)

TROPICAL MARGARITA

Sierra Blanco Tequila, house-infused with fresh strawberries, Cointreau Orange Liqueur, and the fresh flavours of guava, pineapple and lime juice. 46.00 PLN (110 ml)

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 (215 ml)



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 (170 ml)

ESPRESSO MARTINI

Amundsen Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. 35.00 PLN (125 ml)

MANHATTAN

A NYC classic originating in the 1800s. Jim Beam Rye, sweet Martini Rosso Vermouth, cherry bitters and finished with a cherry garnish. 43.00 PLN (85 ml)



ULTIMATE LONG ISLAND ICED TEA

Orkisz Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum and Cointreau Orange Liqueur made with house-made sour mix and a splash of Coca-Cola. 42.00 PLN (115 ml)

PURPLE HAZE

Amundsen Vodka, MIllhill's London Dry Gin and Bacardi Carta Blanca Rum mixed with house-made Sour Mix, topped with Sprite and Chambord Black Raspberry Liqueur. 35.00 PLN (115 ml)

ELECTRIC BLUES

Amundsen Vodka, Bacardi Carta Blanca Rum, Millhill's Gin and De Kuyper Blue Curaçao with Sour Mix and topped with Red Bull® Yellow Edition. 35.00 PLN (115 ml)

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WINE

All wines are available by the bottle, 500 ml carafe or 120ml glass, except where noted.



BUBBLY	glass	carafe	bottle
MARTINI PROSECCO (11.5%)	24 PLN	94 PLN	140 PLN
GRAN BACH CAVA BRUT (11.5%)	29 PLN	99 PLN	150 PLN
MARTINI ASTI (7.5%)			150 PLN
MARTINI ROSE (11.5%)			150 PLN
MARTINI BRUT (11.5%)			150 PLN
PROSECCO STOCK TREVISO (11.0%)			160 PLN
PROSECCO STOCK BRUT NATURE (11.0%)			170 PLN
MOËT & CHANDON BRUT IMPERIAL (12.5%)			599 PLN
WHITE WINES	glass	carafe	bottle
HOUSE WINE (11.5%)	17 PLN	65 PLN	
ERNST LUDVIG, RIESLING (11.0%) Germany	29 PLN	99 PLN	150PLN
WINNICE PRADOLINY, SOLARIS BIO (13.0%) Poland	32 PLN	120 PLN	180PLN
LA DI MOTTE, PINOT GRIGIO (12.5%) Italy			170 PLN
TUSSOCK JUMPER, SAUVIGNON BLANC (12.5%) New Zealand			190 PLN
RED WINES	glass	carafe	bottle
HOUSE WINE (12.5%)	17 PLN	65 PLN	
AMODO, PRIMITIVO (13.5%) Italy	26 PLN	99 PLN	145 PLN
TUSSOCK JUMPER, MALBEC (13.0%) Argentina	29 PLN	99 PLN	150 PLN
ROPITEAU, MERLOT (13.0%) France			150 PLN
COCOON, ZINFANDEL (11.5%) USA, California			180 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 (5.5%)

13.00 PLN (0.3 L)

20.00 PLN (0.5 L)

ŻYWIEC IPA (5.0%)

21.00 PLN (0.4 L)

ŻYWIEC APA (5.4%)

21.00 PLN (0.4 L)

ŻYWIEC BIAŁE (4.9%)

14.00 PLN (0.3 L)

21.00 PLN (0.5 L)

ŻYWIEC CIEMNE (3.8%)

14.00 PLN (0.3 L)

21.00 PLN (0.5 L)

HEINEKEN (5.0%)

16.00 PLN (0.25 L)

24.00 PLN (0.5 L)

MURPHY'S IRISH STOUT (4.0%)

16.00 PLN (0.25 L)

28.00 PLN (0.5 L)

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BOTTLED

ŻYWIEC (5.5%) 16.00 PLN (0.33 L)

ŻYWIEC PORTER (9.5%) 21.00 PLN (0.5 L)

ŻYWIEC JASNE LEKKIE (4.5%) 20.00 PLN (0.5 L)

HEINEKEN (5.0%)

24.00 PLN (0.5 L)

DESPERADOS

CLASSIC (5.9%) CUBA LIBRE (4.5%)

22.00 PLN (0.4 L)

PAULANER

NATURTRÜB (5.5%) DUNKEL (5.3%)

27.00 PLN (0.5 L)

CORONA EXTRA (4.5%) 19.00 PLN (0.33 L)

NON-ALC

ŻYWIEC (0.0%) 16.00 PLN (0.33 L)

ŻYWIEC BIAŁE (0.0%) 20.00 PLN (0.5 L)

ŻYWIEC JASNE LEKKIE

LEMONŽ (0.0%)

TROPIKAŻ (0.0%) MALINAŻ (0.0%)

MIĘTAŻ (0.0%)

20.00 PLN (0.5 L)

HEINEKEN (0.0%) 24.00 PLN (0.5 L)

CORONA CERO (0.0%) 19.00 PLN (0.33 L)



ALTERNATIVE

75 PLN INCLUDES YOUR COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

A refreshing lemonade with agave nectar muddled with fresh strawberries and basil. 27.00 PLN (160 ml)

MANGO TANGO

Red Bull®, Mango Purée and orange juice. 27.00 PLN (155 ml)

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made Sour Mix topped with Sprite. 29.00 PLN (170 ml)





GREEN TEA

De Kuyper Peach Tree, Dubliner Whiskey, house-made Sour Citrus Vodka, sugar rim & lemon wedge. Mix. 19.00 PLN (40 ml) | 55.00 PLN with glass

CRAN-A-KAZE

Amundsen Vodka, De Kuyper triple sec, lime and cranberry juices. 19.00 PLN (40 ml) | 55.00 PLN with glass

LEMON DROP

19.00 PLN (40 ml) | 55.00 PLN with glass

BUBBLEGUM

Baileys Irish Cream, De Kuyper Blue Curaçao, Marie Brizard Banana. 21.00 PLN (40 ml) | 55.00 PLN with glass

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