

DRINKS



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 4 500 HUF 26oz with glass 9 500 HUF



CLASSIC CARIBBEAN MOJITO

Havana Club 3 Years Rum, fresh mint, lime wedges and sparkling soda, with Bacardi Carta Oro floater and simple syrup. 12oz 4 800 HUF | 26oz with glass 9 900 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 4 500 HUF | 26oz with glass 9 700 HUF

BAHAMA MAMA

Havana Club 3 Years Rum, Malibu Coconut Rum, crème de banana, grenadine syrup, pineapple and orange juice. 12oz 4 500 HUF 26oz with glass 9 200 HUF

RHYTHM & ROSÉ MULE

Absolut Vodka and rosé wine with the refreshing flavours of passion fruit, green tea and lime finished with ginger beer, served in our signature Mule Mug. 24oz 5 800 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. 5 500 HUF

PALOMA

A refreshing classic Mexican cocktail. Patron Silver Tequila with Fever Tree grapefruit soda and lime juice. 4 500 HUF

DIRTY MARTINI

Absolut Vodka, olive juice, Dry Vermouth, shaken and garnished with olives. 4 200 HUF

COSMOPOLITAN

Absolut Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. 4 200 HUF

WHISKEY SOUR

A favourite amongst sailors in the 1800s and beyond. Maker's Mark Bourbon, lemon juice and egg whites shaken until frothy and chilled.* 6 200 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 4 500 HUF | 16oz with glass 9 500 HUF

ROCKIN' FRESH RITA

Olmecca Silver Tequila, lime juice and agave syrup, finished with our signature sweet and savoury rim. 12oz 5 800 HUF | 16oz with glass 10 900 HUF

TROPICAL MARGARITA

Olmecca Silver Tequila, house-infused with fresh strawberries, Cointreau, and the fresh flavours of guava, pineapple and lime juice. 12oz 5 900 HUF | 16oz with glass 10 900 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 4 200 HUF | 16oz with glass 8 800 HUF



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. 6 700 HUF

ESPRESSO MARTINI

Absolut Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. 4 500 HUF

MANHATTAN

A NYC classic originating in the 1800s.

Maker's Mark Bourbon, Sweet Vermouth, cherry bitters and finished with a cherry garnish. 5 900 HUF



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 4 500 HUF | 16oz with glass 9 500 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 4 500 HUF | 16oz with glass 9 300 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® and pineapple juice. 12oz 4 500 HUF | 16oz with glass 9 600 HUF

WINE

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



WHITE WINES

PÁTZAY CHARDONNAY

HARASZTY IRSAI OLIVÉR

BÁRDOS SAVIGNON BLANC

Glass (100 ml) Bottle (750 ml)

1 700 HUF 11 700 HUF

1 300 HUF 9 100 HUF

1 400 HUF 9 400 HUF

ROSÉ WINE

PÁTZAY ROSÉ

1 500 HUF 9 600 HUF

RED WINES

TIFFÁN PORTUGIESER

THUMMERER CABERNET FRANC – MERLOT

THUMMERER EGRI BIKAVÉR

ATTILA GERE CABERNET SAVIGNON

1 700 HUF 10 300 HUF

2 100 HUF 14 600 HUF

2 300 HUF 15 500 HUF

2 900 HUF 19 400 HUF

BUBBLY

TÖRLEY GÁLA (DRY)

TÖRLEY CHARMANT (SWEET)

HUNGARIA EXTRA DRY

Glass (150 ml) Bottle (750 ml)

1 900 HUF 7 900 HUF

1 900 HUF 7 900 HUF

2 300 HUF 11 200 HUF



BEER

ADDITIONAL 5 500 HUF INCLUDES YOUR 200Z COLLECTIBLE PINT GLASS
Our selection of beer may be available in bottles or on draught.

DRAUGHT

DREHER CLASSIC

DREHER ANTL

DREHER BAK

DREHER SOUR CHERRY

PILSNER URQUELL

HOFFBRAU MÜNCHNER WEISSE

300 ml	500 ml
1 600 HUF	2 200 HUF
2 200 HUF	3 000 HUF
1 800 HUF	2 400 HUF
2 100 HUF	2 900 HUF
2 000 HUF	2 700 HUF
2 000 HUF	3 000 HUF

BOTTLE

SOMERSBY APPLE CIDER (330 ML)

DREHER 24 (NON-ALCOHOLIC / 330ML)

MILLER GENUINE (330ML)

BEERTAILOR HUNGARIAN CRAFT BEER (330ML)

2 100 HUF
1 600 HUF
2 400 HUF
3 200 HUF

Proudly serving



products.



ALTERNATIVE ROCK

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.

16oz 3 700 HUF | 20oz with glass 8 700 HUF

MANGO TANGO

Red Bull®, Mango Purée and orange juice.

16oz 3 600 HUF | 20oz with glass 8 600 HUF

MANGO-BERRY COOLER

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

16oz 4 000 HUF | 20oz with glass 9 300 HUF



STRAWBERRY BASIL LEMONADE

SHOTS

AVAILABLE IN A SOUVENIR CLASSIC SHOT GLASS

B52

Kahlúa Coffee Liqueur, Bailey's Irish Cream and Grand Marnier. 3 800 HUF with Classic shot glass 6 400 HUF



B52

LEMON DROP

BUBBLEGUM

GREEN TEA

Peachtree Liqueur, Jameson Irish Whiskey, house-made sour mix. 3 800 HUF | with Classic shot glass 5 200 HUF

CRAN-A-KAZE

Absolut Vodka, Cointreau, lime and cranberry juices. 3 800 HUF | with Classic shot glass 5 200 HUF

LEMON DROP

Absolut Citron Vodka, sugar rim and a lemon wedge. 3 800 HUF | with Classic shot glass 5 200 HUF

BUBBLEGUM

Bailey's Irish Cream, Blue Curacao and crème de banana. 3 800 HUF | with Classic shot glass 5 200 HUF

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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. We stand for food that's bold, drinks that are cold and styles that are timeless. Nothing is more classic than our Logo-T. Stop by our Rock Shop for yours today.

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and feel the thrill of
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For more information visit
unitybyhardrock.com

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.

HUNGRY FOR SOME LOCAL FLAVOURS?



GOURMET BURGER

Indulge in our gourmet burger creation featuring a toasted artisan bun with savoury flavors! Steakburger patty with mint mango mayonnaise, arugula, grilled pear slices and mangalitsa ham, topped with creamy goat cheese and red wine jam. Served with seasoned fries. 8 100 HUF

STARTERS & SHAREABLES

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



LEGENDARY NACHOS

LEGENDARY NACHOS (V)

Crispy tortilla chips layered with black beans and queso, topped with fresh pico de gallo, spicy jalapenos, melted Cheddar and Monterey Jack cheese, pickled red onions, green onions and topped with lime crema.[#] 6 700 HUF
with Grilled Chicken for 8 500 HUF
or Grilled Steak for 9 700 HUF*
Add Guacamole for 1 700 HUF

FRIED CHICKEN SLIDERS

Three fried chicken sliders topped with jalapeño coleslaw, crunchy pickles and spicy honey. 6 900 HUF

LITTLE LEGENDS

Three mini-burgers with Cheddar cheese, pork belly, pickles and dijonnaise on toasted artisan buns. 7 600 HUF

MARGHERITA FLATBREAD (V)

A blend of mozzarella, Parmesan and Romano cheeses, topped with Roma tomatoes and fresh basil, drizzled with cilantro pesto.[#] 5 900 HUF

PEPPERONI FLATBREAD

Melted mozzarella, Parmesan and Romano cheeses, layered with sliced pepperoni and traditional pizza sauce, topped with a sprinkle of grated Romano cheese. 5 900 HUF

LOCAL FLATBREAD

Melted mozzarella with sausage and bacon, red onion and diced red pepper with our garlic-dill sour cream. Served with fresh green onion. 5 900 HUF

LOADED TOTS

Golden tater tots layered with pulled pork, cilantro, pickled onions, lime crema and beer cheese sauce. 6 600 HUF

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy shrimp, tossed in a creamy, spicy orange sauce, topped with green onions, served on a bed of creamy coleslaw. 6 700 HUF



FRIED CHICKEN SLIDERS



MARGHERITA FLATBREAD



ONE NIGHT IN BANGKOK SPICY SHRIMP



WINGS

WINGS

Your choice of our signature slow-roasted **WINGS** or our crispy **BONELESS TENDERS** tossed in your choice of sauce and served with celery and blue cheese dressing.

WINGS[#] (GF) 5 600 HUF

BONELESS TENDERS 6 100 HUF

SAUCES:

Classic Buffalo

Sweet & Spicy Tangy

House-made Barbecue

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EXPERIENCE THE TASTE OF VICTORY

MADE FOR YOU BY LEO MESSI



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TO PLAY THE NEW
MESSI EXPERIENCE



MESSI BURGER

A double stack of the finest beef, with Provolone cheese, sliced chorizo, caramelised red onion, and our signature spicy, smoky sauce. Served with seasoned fries.* 7 300 HUF
Elevate your experience by adding a cage-free egg for only 500 HUF

MESSI CHICKEN SANDWICH

Our Milanese style crispy Chicken Sandwich served on a toasted artisan bun with provolone cheese, herb aioli, tomato, arugula. Served with seasoned fries. 7 200 HUF

SPECIALITY ENTRÉES

Complement with a Classic Caesar Side Salad^Δ 2 600 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 smokehouse beans.[#] 11 600 HUF



BABY BACK RIBS

RIBEYE (GF)

350g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables.^{*#} 17 200 HUF

Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp[™], add 3 200 HUF



RIBEYE

NEW YORK STRIP STEAK (GF)

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

Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp[™], add 3 200 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 8 900 HUF

Grilled Steak* 10 500 HUF

Duo Combo* 9 800 HUF

Veggie Fajitas^{#Δ} (V, VG-A) 7 800 HUF



FAMOUS FAJITAS

GRILLED SALMON (GF)

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

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a cheese sauce with diced red peppers. 6 600 HUF

SMOKEHOUSE BBQ COMBO (GF-A)

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.^Δ 9 500 HUF

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 6 200 HUF

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries[#] (VG) 1 800 HUF

Twisted Mac & Cheese[#] (V) 2 000 HUF

Golden Onion Ring 2 700 HUF

Side Caesar Salad^Δ (GF-A) 2 600 HUF

Side House Salad^Δ (GF-A) 1 800 HUF

Golden Mashed Potatoes (GF, V) 1 600 HUF

Fresh Vegetables (GF, V) 1 800 HUF

Cheese Fries with Smoked Bacon (GF, V-A) 2 400 HUF

Cucumber Tomato Salad (V) 2 500 HUF

Smokehouse Beans 1 900 HUF

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 (GF-A)

The burger that started it all!

Steak burger, with smoked bacon, Cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.*^Δ

7 700 HUF

ORIGINAL LEGENDARY® BURGER

ARTISAN BUN

Fresh burgers deserve a flavourful artisan bun. Each bun is toasted to order.

STEAK MATTERS

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

DOUBLE THE CHEESE

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

STEAK BURGERS

All *Legendary® Steak Burgers* are served with *toasted artisan buns and seasoned fries.*

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 and vine-ripened tomato.*^Δ 8 100 HUF

THE BIG CHEESEBURGER (GF-A)

Two slices of Cheddar cheese melted on our steak burger with leaf lettuce, vine-ripened tomato, grilled onions and legendary sauce.*^Δ 7 700 HUF

MOVING MOUNTAINS® BURGER (V-A, VG-A)

100% plant-based patty, topped with Cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.^Δ 7 700 HUF

SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.* 8 500 HUF

SMASHED & STACKED

All *Smashed & Stacked burgers* are on *toasted artisan buns and served with seasoned fries.*

THE CLASSIC BURGER (GF-A)

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

SWISS MUSHROOM BURGER (GF-A)

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

SPICY DIABLO BURGER (GF-A)

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



BBQ BACON CHEESEBURGER



THE CLASSIC BURGER



SPICY DIABLO BURGER

TURN IT UP A NOTCH

Add Smoked Bacon 750 HUF

Add Onion Rings 2 700 HUF

Upgrade to Cheese and Smoked Bacon fries^{#Δ} (GF, V-A)
700 HUF

FRY DIPS 600 HUF

Legendary Sauce[#] (GF)

Spicy Mayo[#] (GF)

Dijonnaise[#] (GF)

Herb Aioli[#] (GF)

Buffalo Sauce[#] (GF)

Barbecue Sauce[#] (GF)

Garlic Aioli[#] (GF)

Mayonnaise[#] (GF)

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SANDWICHES

Served with seasoned fries or upgrade to Cheese Fries with Smoked Bacon^{#Δ} (GF, V-A) 700 HUF

BBQ PULLED PORK SANDWICH (GF-A)

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

FRIED CHICKEN SANDWICH

Crispy buttermilk-marinated chicken breast with leaf lettuce, vine-ripened tomato and ranch dressing, served on a fresh toasted bun. 6 600 HUF

BUFFALO CHICKEN SANDWICH

Buttermilk-marinated fried chicken tossed with our classic buffalo sauce with leaf lettuce, vine-ripened tomato and ranch dressing, served on a fresh toasted bun. 6 600 HUF

GRILLED CHICKEN SANDWICH (GF-A)

Grilled fresh chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a fresh toasted bun with honey mustard sauce.^Δ 5 800 HUF

SALADS & BOWLS

STEAK COBB SALAD

Grilled steak on a bed of fresh mixed greens with cucumber, hard boiled egg, corn, smoked bacon, grilled onions, tomatoes and tossed in ranch dressing and crumbled blue cheese.* 9 200 HUF

GRILLED SALMON 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. 8 900 HUF *With Grilled Steak for 9 000 HUF, Grilled Chicken for 7 800 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. 8 200 HUF *With Grilled Steak for 9 000 HUF*

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 7 600 HUF *With Grilled Steak for 9 600 HUF, Grilled Salmon* for 8 700 HUF, Grilled Shrimp* for 8 500 HUF, no proteins for 5 800 HUF*



BBQ PULLED PORK SANDWICH



GRILLED CHICKEN SANDWICH



STEAK COBB SALAD



GRILLED SALMON NOODLE BOWL

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DESSERTS & BEVERAGES

From Milkshakes to Hot Fudge Brownies, nothing says rock n' roll like a sweet encore. 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.^Δ
5 100 HUF

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce, fresh whipped cream and mint leaves. 4 400 HUF

HOME-MADE 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. 4 500 HUF

ICE CREAM (GF)

Choose from vanilla or chocolate.[#] 2 900 HUF

DINER-STYLE MILKSHAKE (GF)

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



HOME-MADE APPLE COBBLER

BEVERAGES

PROUDLY SERVING  PRODUCTS



FOR OUR
GLUTEN-FREE
OPTIONS
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NEW YORK CHEESECAKE

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ELEVATE YOUR NEXT EVENT

**BOOK YOUR PRIVATE EVENT
AT HARD ROCK CAFE**



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