DRINKS

@HARDROCKCAFEBUDAPEST @HARDROCKCAFEBUDAPEST

HURRICANE

SIGNATURE COCKTAILS

HURRICANE
Our signature cocktail and a 1940s New Orleans classic! Havanna 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 4 600 HUF
26oz with glass 9 800 HUF

CLASSIC CARIBBEAN MOJITO
Havanna Club 3 Years Rum, fresh mint, lime wedges and sparkling soda, with Bacardi Carta Oro floater and simple syrup. 12oz 4 900 HUF
26oz with glass 10 000 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 4 600 HUF | 26oz with glass 9 800 HUF

BAHAMA MAMA
Havanna Club 3 Years Rum, Malibu Coconut Rum, crème de banana, grenadine syrup, pineapple and orange juice. 12oz 4 600 HUF
26oz with glass 9 400 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 5 900 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. 5 600 HUF

PALOMA
A refreshing classic Mexican cocktail. Patron Silver Tequila with Fever Tree grapefruit soda and lime juice. 4 600 HUF

DIRTY MARTINI
Absolut Vodka, olive juice, Dry Vermouth, shaken and garnished with olives. 4 300 HUF

COSMOPOLITAN
Absolut Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. 4 300 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

PALOMA SMOKED OLD FASHIONED

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. 4 600 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

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 4 600 HUF | 16oz with glass 9 800 HUF

ROCKIN' FRESH RITA TROPICAL MERGARITA

ROCKIN' FRESH RITA
Olmeca 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
Olmeca 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 4 500 HUF | 16oz with glass 9 000 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 4 600 HUF | 16oz with glass 9 800 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 4 600 HUF | 16oz with glass 9 800 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 pinapple juice.
12oz 4 600 HUF | 16oz with glass 9 800 HUF

WINE

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

WHITE WINES

	Glass (100 ml)	Bottle (750 ml)
PÁTZAY CHARDONNAY	1 800 HUF	11 900 HUF
HARASZTY IRSAI OLIVÉR	1 500 HUF	9 900 HUF
BÁRDOS SAVIGNON BLANC	1 600 HUF	9 900 HUF

ROSÉ WINE

PÁTZAY ROSÉ	1 600 HUF	9 800 HUF

RED WINES

TIFFÁN PORTUGIESER	1 800 HUF	10 500 HUF
THUMMERER CABERNET FRANC – MERLOT	2 200 HUF	14 800 HUF
THUMMERER EGRI BIKAVÉR	2 400 HUF	15 800 HUF
ATTILA GERE CABERNET SAVIGNON	3 000 HUF	19 700 HUF

BUBBLY

	Glass (150 ml)	Bottle (750 ml)
TÖRLEY GÁLA (DRY)	1 900 HUF	7 900 HUF
TÖRLEY CHARMANT (SWEET)	1 900 HUF	7 900 HUF
HUNGARIA EXTRA DRY	2 400 HUF	11 300 HUF

BEER

ADDITIONAL 5 500 HUF INCLUDES YOUR 20OZ COLLECTIBLE PINT GLASS
Our selection of beer may be available in bottles or on draught.

DRAUGHT

	300 ml	500 ml
DREHER CLASSIC	1 600 HUF	2 200 HUF
DREHER ANTL	2 200 HUF	3 000 HUF
DREHER BAK	1 800 HUF	2 400 HUF
DREHER SOUR CHERRY	2 100 HUF	2 900 HUF
PILSNER URQUELL	2 000 HUF	2 700 HUF
HOFFBRAU MÜNCHNER WEISSE	2 000 HUF	3 000 HUF

BOTTLE

SOMERSBY APPLE CIDER (330 ML)	2 100 HUF
DREHER 24 (NON-ALCOHOLIC / 330ML)	1 600 HUF
MILLER GENUINE (330ML)	2 400 HUF
BEERTAILOR HUNGARIAN CRAFT BEER (330ML)	3 200 HUF

Proudly serving Dreher *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. 3 900 HUF
with Classic shot glass 5 300 HUF

B52 LEMON DROP BUBBLEGUM

GREEN TEA
Peachtree Liqueur, Jameson Irish Whiskey, house-made sour mix. 3 900 HUF | with Classic shot glass 5 300 HUF

CRAN-A-KAZE
Absolut Vodka, Cointreau, lime and cranberry juices.
3 900 HUF | with Classic shot glass 5 300 HUF

LEMON DROP
Absolut Citron Vodka, sugar rim and a lemon wedge.
3 900 HUF | with Classic shot glass 5 300 HUF

BUBBLEGUM
Bailey's Irish Cream, Blue Curacao and crème de banana.
3 900 HUF | with Classic shot glass 5 300 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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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 1 800 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, fresh pico de gallo, 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

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

FRIED CHICKEN SLIDERS

MARGHERITA FLATBREAD

ONE NIGHT IN BANGKOK SPICY SHRIMP

WINGS

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

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EXPERIENCE THE TASTE OF VICTORY

MADE FOR YOU BY LEO MESSI

SCAN THE QR CODE 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

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

NEW YORK STRIP STEAK (GF)
280g 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*	***10 100 HUF***
Veggie Fajitas[#Δ] (V, VG-A)	***8 100 HUF***

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]
9 700 HUF

TUPELO CHICKEN TENDERS
Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 6 300 HUF

BABY BACK RIBS

RIBEYE

FAMOUS FAJITAS

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries[#] (VG) 1 900 HUF
Twisted Mac & Cheese[#] (V) 2 300 HUF
Golden Onion Ring 2 600 HUF
Side Caesar Salad[Δ] (GF-A) 2 600 HUF
Side House Salad[Δ] (GF-A) 2 600 HUF
Golden Mashed Potatoes (GF, V) 1 900 HUF
Steamed Vegetables (GF, V) 1 900 HUF
Cheese Fries with Smoked Bacon (GF, V-A) 2 600 HUF
Cucumber Tomato Salad (V) 2 600 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
7 800 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 8 300 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 7 800 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 7 800 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

BBQ BACON CHEESEBURGER

THE CLASSIC BURGER

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

SPICY DIABLO BURGER

TURN IT UP A NOTCH

Add Smoked Bacon 800 HUF
Add Onion Rings 2 600 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) 800 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] 6 200 HUF

BBQ PULLED PORK SANDWICH

GRILLED CHICKEN SANDWICH

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] 7 700 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

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. 4 500 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

NEW YORK CHEESECAKE

BEVERAGES

PROUDLY SERVING PEPSI PRODUCTS

FOR OUR GLUTEN-FREE OPTIONS SCAN HERE

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EVENT
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