

LEGENDARY



ORIGINAL LEGENDARY® BURGER

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 programs in over 75 countries. Today, through our Turn It Up! Campaign, you can play your part in our philanthropic efforts by making a contribution to Hard Rock Heals by simply rounding up your final bill. 100% of your gift will be used to support Autism services, Music Therapy, Elderly Care, and so much more.

LOVE ALL SERVE ALL



STARTERS & SHAREABLES

The best ingredients, handcrafted by artists formerly known as chefs. This is what you came here for. Let's get this party started.



JUMBO COMBO

STARTERS & SHAREABLES

JUMBO COMBO

A collection of our popular items and perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and bruschetta. Served with our honey mustard, barbecue and blue cheese dressings.

CLASSIC NACHOS

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, served with sour cream on the side.

Add fresh guacamole
Add grilled chicken
Add flat iron steak

SPINACH & ARTICHOKE DIP

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and pico de gallo on the side.

New SPICY SHRIMP

225g of crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions and sesame seeds, served on a bed of creamy coleslaw.

WINGS

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

SOUTHWEST SPRING ROLLS

Served crispy with black beans, roasted corn, Monterey Jack cheese, crushed red pepper and jalapeño with a guacamole ranch dipping sauce.

FLATBREADS

THREE CHEESE & ROMA TOMATO

Mozzarella, Monterey Jack and cheddar cheese, Roma tomatoes, fresh basil, drizzled with cilantro pesto.

SOUTHWEST CHICKEN FLATBREAD

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

SLIDERS

ALL-AMERICAN SLIDERS

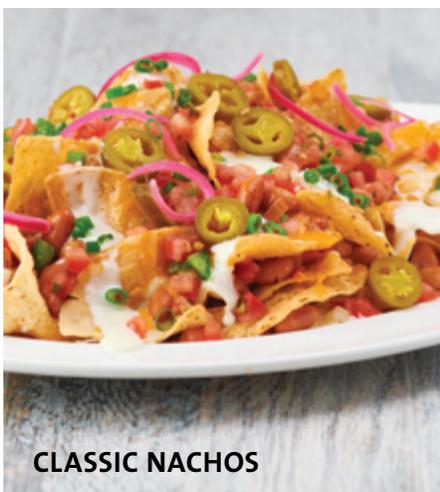
Three grass-fed burger patties topped with melted American cheese and crispy onion rings, served over creamy coleslaw on a toasted brioche bun.

New BUFFALO-STYLE SLIDER

Three grass-fed burger patties with crispy onion rings, classic Buffalo sauce and blue cheese dressing on a toasted brioche bun.

New WHISKEY BACON JAM SLIDERS

Three grass-fed burger patties topped with melted cheddar cheese, crispy onion rings, and our homemade Jack Daniels whiskey bacon jam, served on a toasted brioche bun.



CLASSIC NACHOS



SOUTHWEST CHICKEN FLATBREAD



BUFFALO-STYLE SLIDERS

Food allergies and intolerances.

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LEGENDARY[®] BURGERS

A legendary burger since 1971, every fresh 227g steak burger is made with the highest quality Certified Angus Beef[®] blend for maximum flavor and freshness.



ORIGINAL LEGENDARY[®] BURGER

LEGENDARY® BURGERS

Our fresh burgers are seasoned and seared to perfection and served with seasoned fries.

Upgrade fries to cheese fries

Complement with a Caesar or House Salad

or with a Beet Salad

ORIGINAL LEGENDARY® BURGER

The burger that started it all! A 227g fresh Certified Black Angus steak burger, topped with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side.

New

BBQ BACON CHEESEBURGER

227g fresh Certified Black Angus steak burger, basted with our house-made barbecue sauce and our signature "Love All" spice blend, topped with crispy shoestring onions, cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.

THE BIG CHEESEBURGER

Three thick slices of cheddar cheese melted on our 227g signature Certified Black Angus steak burger, served with leaf lettuce, vine-ripened tomato and red onion on a toasted bun.

Add bacon

DOUBLE DECKER DOUBLE CHEESEBURGER

Inspired by our London heritage, the "Down Home Double Burger" was an original on our first menu from 1971. 454g of two steak burgers stacked and topped with American cheese, mayonnaise, lettuce, tomato, and red onion, served on a toasted bun.

MOVING MOUNTAINS BURGER

100% plant-based vegetarian patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato on a toasted bun.

LOCAL LEGENDARY®

Our Local Legendary® 225g burger cranks our Original Legendary up a notch to the next level. Prepared with local flavor and flair, our "Local Legendary" is unique in each of our cafes!

Upgrade any Legendary® Burger with these premium add-ons

- Bacon
- Mushrooms
- Shoestring Onion Rings
- Homemade milkshake
- Fresh Beet Salad
- Cheese Fries
- Golden Onion Rings



BBQ BACON CHEESEBURGER



DOUBLE DECKER DOUBLE CHEESEBURGER



MOVING MOUNTAINS BURGER

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ENTRÉES

It doesn't get any better than this: grilled, signature seasonings, fresh ingredients. A feast fit for a rock star.



COWBOY RIBEYE

ENTRÉES

Complement with a Caesar or House Salad or with a Beet Salad

FAMOUS FAJITAS

Your choice of grilled chicken, steak or shrimp, served with pico de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas.

- grilled chicken
- grilled veggie
- grilled flat iron
- grilled shrimp
- duo combo

TWISTED MAC, CHICKEN & CHEESE

227g grilled chicken breast, sliced and served on cavatappi macaroni tossed in a four-cheese sauce blend with diced red peppers.

Substitute BBQ pulled pork

VEGAN MAC & CHEESE



A creamy cheese sauce, durum wheat penne pasta, roasted red peppers, topped with sautéed mushrooms and grilled smoked tofu.

GRILLED VEGAN PASTA



Durum wheat penne pasta with grilled, seasonal vegetables in a slightly spicy fresh creamy tomato sauce served with sautéed mushrooms.

Add grilled smoked tofu

BEAN STEW



Homemade style, creamy bean stew with pinto beans, yellow corn and white cabbage, finished with peanut butter and topped with roasted mixed nuts and coriander. Served with artisan bread.

GRILLED NORWEGIAN SALMON

227g cedar-wrapped grilled salmon, finished with herb butter, house-made barbecue sauce, served with golden mashed potatoes and fresh vegetables.

COWBOY RIBEYE

397g ribeye grilled and finished with herb butter, served with golden mashed potatoes and fresh vegetables.

Surf n' Turf style, topped with Shrimp Scampi

NEW YORK STRIP STEAK

340g New York Strip steak, seasoned and fire-grilled. Topped with herb butter, served with Gold mashed potatoes and fresh vegetables.

Surf n' Turf style, topped with Shrimp Scampi

FRESH TUPELO CHICKEN TENDERS

Hand-breaded, lightly fried, tenders of chicken, served with seasoned French fries, honey mustard and our signature BBQ sauce.

PREMIUM SIDES

add a la carte to any entrée

- Seasoned french fries
- Fresh seasonal vegetables
- Twisted mac & cheese
- Golden onion rings
- Gold mashed potatoes



GRILLED NORWEGIAN SALMON



FAMOUS FAJITAS



TWISTED MAC, CHICKEN & CHEESE

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SMOKEHOUSE, SALADS & SANDWICHES

Get your napkins ready, because our fork-tender signature smokehouse specialties are marinated in awesomeness before they're slow-cooked, right here in our own in-house smokers.



BABY BACK RIBS

SMOKEHOUSE

Served with seasoned fries, ranch-style beans and coleslaw.

Complement with a Caesar or House Salad
or with a Beet Salad

New **BABY BACK RIBS**

Tender Baby Back Ribs, seasoned with our signature "Love All" spice blend, then glazed with our signature barbecue sauce and grilled to perfection, served with seasoned fries, creamy coleslaw and ranch beans.

SMOKEHOUSE BARBECUE COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our signature barbecue sauce. - The perfect combination of our smokehouse specialties, served with seasoned fries, creamy coleslaw and ranch beans.

SANDWICHES

Served with seasoned fries or substitute for golden onion rings.

Complement with a Caesar or House Salad
or with a Beet Salad

New **BBQ PULLED PORK SANDWICH**

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

CLASSIC CLUB SANDWICH

Grilled and sliced chicken breast, with smoked bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough.

GRILLED CHICKEN SANDWICH

227g chicken breast, grilled and served with melted Monterey Jack cheese, smoked bacon, crisp lettuce, vine-ripened tomato, served on a toasted bun with honey mustard sauce.

THE ATOMIC CHICKEN BURGER

Buttermilk fried chicken, topped with spicy fried onions, fried jalapeños, Monterey Jack cheese with crisp lettuce, vine-ripened tomato and chipotle aioli.

SALADS

CAESAR SALAD 

Freshly chopped romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese.

Add tofu 

Add grilled chicken

Add grilled shrimp

Add grilled salmon

New **CALIFORNIA-STYLE COBB SALAD**

Grilled chicken, fresh avocado, corn, black beans, Monterey Jack cheese, pomegranate seeds, and crispy pepitas on a bed of fresh baby spinach and chopped kale tossed in a creamy ranch dressing.[†]

New **STEAK SALAD**

227g of marinated flat iron steak, grilled and served over a bed of kale, spinach and romaine lettuce tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes. Finished with crispy shoestring onions and blue cheese crumbles.



BBQ PULLED PORK SANDWICH



CALIFORNIA-STYLE COBB SALAD



GRILLED CHICKEN SANDWICH

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DESSERTS

Rich gooey chocolate, creamy ice cream.
Nothing says rock'n'roll like a sweet lick.



HOT FUDGE BROWNIE

DESSERTS

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. † (enough to share)

HOMEMADE APPLE COBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla ice cream, walnuts and caramel sauce. †

NY-STYLE CHEESECAKE

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

ICE CREAM

Choose from chocolate or vanilla.

MILKSHAKES

BOOZY COOKIES N' CREAMY MILKSHAKE

Absolut Vanilla vodka, vanilla bean ice cream, white chocolate and Oreo cookies, with whipped cream and a Cookies & Cream Kit Kat.

Forget the Booze, Non-Alcoholic, served in a signature milk jug glass

BOOZY STRAWBERRY CHEESECAKE MILKSHAKE

Absolut Vanilla vodka, vanilla bean ice cream, blended with the flavors of strawberry cheesecake, with whipped cream and frosted animal crackers.

Forget the Booze, Non-Alcoholic, served in a signature milk jug glass

COOKIES N' CREAMY MILKSHAKE



STRAWBERRY CHEESECAKE MILKSHAKE



NY-STYLE CHEESECAKE

We are often asked about gratuities.

A discretionary 12.5% service charge will be added to your bill that is distributed to the Rockstars that have contributed to your journey.

Food allergies and intolerances.

†Contains nuts or seeds. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Hard Rock REWARDS



Sign up for Hard Rock Rewards® today! Exclusive offer at cafes & rock shops.

Annual Birthday Offer • Member Experiences • Exclusive Offers • Earn First Available priority seating. Ask you Server or visit hardrockrewards.com

ROCK SHOP®



No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, the best selling souvenir on earth. Please feel free to stop by the Rock Shop® for yours.

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 visit www.hardrockmeetings.com or email us at Hard Rock hotel directly: reservations@hrhlondon.com