FRESH GRILL
LEGENDARY
BURGERS HAND-CRAFTED

ORIGINAL LEGENDARY® BURGER
The best ingredients in authentic creations, handcrafted by artists formerly known as chefs. This is what you came here for. Let’s get this party started.
STARTERS

JUMBO COMBO
A collection of our most popular appetizers: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and Brushchetta. Served with our homemade honey mustard, hickory barbecue and blue cheese dressings.*

WINGS
Jumbo wings, coated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of Buffalo style or grilled with our Classic Rock, Tangy or Heavy Metal sauces or dry seasoned.

CAULIFLOWER WINGS
Crispy Buffalo style cauliflower “wings” served with blue cheese, celery and carrot sticks.

BALSAMIC TOMATO BRUSCHETTA
Toasted artisan bread topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

CHICKEN CAESAR SALAD
Romaine lettuce tossed in our homemade caesar dressing, topped with garlic croutons, shaved parmesan cheese and grilled chicken breast.*
substitute the chicken for grilled beef *

COBB SALAD
Mixed greens topped with grilled chicken, avocado, tomatoes, red onions, egg, smoked bacon and Monterey Jack and Cheddar cheeses. Served with choice of dressing.*

CLASSIC NACHOS
Tortilla chips piled high and layered with three bean mix, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream.

Add side of guacamole
Add grilled chicken *
or fajita steak *

TUPELO CHICKEN TENDERS
Hand-breaded, lightly fried tenderloins of chicken, served with honey mustard and hickory barbecue sauces. *

SANTA FE SPRING ROLLS
Rolls stuffed with spinach, black beans, japs, corn, monterey jack cheese, cheddar cheese, served with guacamole chipotle ranch sauce.

GRILLED CHICKEN ARUGULA SALAD
Baby arugula, grilled chicken, spicy pecans, dried cranberries and fresh oranges tossed in lemon balsamic vinaigrette, topped with crumbled feta cheese.*

HAYSTACK CHICKEN SALAD
Fresh mixed greens, carrots, corn, pico de gallo and shredded mix cheese. Topped with Tupelo fried chicken or grilled chicken breast. Tossed with ranch dressing, spicy pecans and crisp tortilla straws.*

†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

© 2019 Hard Rock International - EU 04/19
You know how phenomenal artists take something real and raw and make it legendary? Yeah, our burgers are like that.
LEGENDARY® BURGERS
Every fresh quarter-pound burger is made with proprietary blend of premium grade beef. Grilled medium well (unless you say otherwise) and served on fresh brioche bun with seasoned fries. Add a side Caesar or House Salad.

HICKORY BARBECUE BACON CHEESEBURGER
Basted with hickory barbecue sauce and topped with caramelized onions, cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato.*

ATOMIC BURGER
Topped with spicy fried onions, fried jalapeños, pepperjack cheese with arugula, vine ripened tomato and sriracha mayo.*

GUINNESS® BACON CHEESEBURGER
Topped with Jameson bacon jam and GUINNESS® cheese sauce, served with crisp lettuce, vine-ripened tomato.*

QUINOA BURGER
A house made Patty of quinoa, red onion, portobello mushrooms, eggs, Cheddar, pecan, barley, soy sauce and breadcrumbs, topped with hummus, Aurugula, tomato and grilled red onion.*

LOCAL LEGENDARY®
Prepared with local flavor and flair, our "Local Legendary" is unique in each of our cafes!* Ask your server for more details.

UPGRADE any Legendary® burger with these premium sidekicks
Bacon
Braised mushrooms
Caramelized onions
Guacamole

Substitute your french fries for sweet potato fries

HARD ROCK’S SAVORY ARTISAN FRIES
Choose from the following:
CHILI SPICED FRIES WITH CHIPOTLE GARLIC KETCHUP
PARMESAN ROMANO FRIES WITH GARLIC AIOLI
HERB & GARLIC FRIES WITH CHIMICHURRI MAYO

ORIGINAL LEGENDARY® BURGER
The burger that started it all! A juicy 1/2-lb burger topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato.*

JAVA LAVA BURGER
Awakened with espresso rub and house-made lava sauce, crunchy java onions, melted Tillamook cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato, garnished with a fried jalapeño.*

THE BIG CHEESEBURGER
Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss cheese, served with crisp lettuce, vine-ripened tomato and red onion.*

†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
PULLED HICKORY SMOKEHOUSE BARBECUE HAND-CRAFTED

HICKORY-SMOKED RIBS
SMOKEHOUSE

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.

Served with seasoned fries, cowboy beans and citrus coleslaw. Complement with a Caesar or House Salad.

HICKORY-SMOKED RIBS
Fall-off-the-bone tender BBQ pork ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce.

HICKORY-SMOKED BARBECUE COMBO
Perfect for people who want it all — your choice of ribs, chicken or pulled pork.

duo combo
trio combo

BARBECUE CHICKEN
Half chicken, brined then basted with our hickory barbecue sauce and roasted until fork-tender.

SANDWICHES
Served with seasoned fries, cowboy beans (The Texan) and citrus coleslaw. Sub onion rings or add a Caesar or House Salad.

HONEY MUSTARD GRILLED CHICKEN SANDWICH
Toasted brioche bun with honey mustard, topped with grilled chicken, smoked bacon, melted Jack cheese, dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.*

THE TEXAN
Hickory-smoked pulled pork with chipotle barbecue sauce, cheddar and Monterey Jack cheeses, crispy fried jalapeños and onions, piled high on toasted brioche.
The Texan
Go big (10-oz)

CLASSIC CLUB SANDWICH
Grilled chicken, smoked bacon, vine-ripened tomato, iceberg lettuce and rich mayonnaise on toasted sourdough bread.*

†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

© 2019 Hard Rock International - EU 04/19
ENTRÉES
It doesn’t get any better than this: the freshest ingredients, sourced directly by our chefs and transformed into a feast fit for a rock star.

Add a side Caesar or House Salad.

NEW YORK STRIP STEAK
Big and juicy certified angus New York strip steak seasoned and fire-grilled just the way you like it. Topped with maitre d’butter and served with golden mashed potatoes and seasonal veggie.

GRILLED FILLET STEAK
A 227 gr (8 oz) fillet steak, grilled to perfection, topped with herb garlic butter. Served with Yukon mashed potatoes and seasonal vegetables.*

GRILLED SALMON
8-oz filet, grilled tender and drizzled with sweet and spicy barbecue sauce with maitre butter. Served with Yukon Gold mashed potatoes and seasonal veggie. *

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

grilled chicken
fajita beef
duo combo
fajita veggie

TWISTED MAC, CHICKEN & CHEESE
Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.*

PASTA ARRABIAETA
Penne pasta tossed with a fiery fresh tomato & garlic sauce with seasonal vegetables, fresh chili and olive oil. Served with Parmesan cheese and garlic toast.*

Add grilled chicken

SIDES
SEASONED FRENCH FRIES
SWEET POTATO FRIES
FRESH SEASONAL VEGETABLES
TWISTED MAC & CHEESE
ONION RINGS
YUKON GOLD MASHED POTATOES
SIDE HOUSE SALAD
SIDE CAESAR SALAD

HARD ROCK’S SAVORY ARTISAN FRIES
CHILI SEASONED FRIES WITH CHIPOTLE GARLIC KETCHUP
PARMESAN ROMANO FRIES WITH GARLIC AIOLI
HERB & GARLIC FRIES WITH CHIMICHURRI MAYO

†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

© 2019 Hard Rock International - EU 04/19
Rich gooey chocolate, creamy Ben & Jerry’s® ice cream. Nothing says rock’n’roll like a sweet lick.
DESSERTS

CHEESECAKE MADE WITH OREO® COOKIE PIECES
A rich and creamy NY-style cheesecake baked with a generous helping of Oreo® cookies, drizzled with chocolate sauce with a decadent Oreo® cookie crust.

HOMEMADE APPLE COBBLER
Thick, juicy apples are mixed with the finest spices and baked until golden brown. Our apple cobbler is so good you’ll think your grandmother made it! Served warm with vanilla ice cream, topped with walnuts and GHIRARDELLI® caramel sauce. †

ICE CREAM
Choose from: chocolate, vanilla or strawberry. †

HOT FUDGE BROWNIE
Vanilla ice cream and hot fudge on a dense chocolate brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. † (enough to share)

CLASSIC DINER-STYLE MILK SHAKES
Your choice of vanilla, strawberry or chocolate ice cream. Another Hard Rock Cafe legend. Put it in a souvenir 23 oz. hurricane glass or 20 oz. pint and keep the glass (additional fee).

Upgrade your milkshake for a little extra:
Add homemade brownie
Add oreo cookies

†Contains nuts or seeds.
SOFT DRINKS
HARD ROCK CAFÉ SERVES
THE FOLLOWING BEVERAGES
SODAS
WATER BOTTLE
SPARKLING WATER BOTTLE
HOMEMADE ICE TEA
RED BULL ENERGY DRINKS
GINGER ALE
BITTER ROSSO

HOT BEVERAGES
ESPRESSO
COFFEE WITH MILK
LATTE
AMERICANO
CAPPUCCINO
REVOLUTION SPECIALITY TEA

Group parties or special events available.

Please call +34 971 306 805 - e-mail: smm@hrcibiza.com

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