

STARTERS & SHAREABLES

WINGS

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

6 pcs - ₺3000
12 pcs - ₺4500
18 pcs - ₺6000
24 pcs - ₺7500

SOUTHWEST SPRING ROLLS

Crispy spring rolls with black beans, roasted corn, mixed cheddar cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. ₺5000

SOUTHWEST CHICKEN FLATBREAD

Grilled chicken, avocado, shredded mozzarella, fresh pico de gallo, diced red peppers and green onions, finished with chipotle aioli. ₺5500

NEW THREE-CHEESE & ROMA TOMATO FLATBREAD

Mozzarella and mixed cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto. ₺5000

GRILLED CHICKEN SUYA

Classic Nigerian Suya spice rubbed chicken skewers with a Hard Rock twist. ₺5000

SALADS

GRILLED CHICKEN CAESAR SALAD

227g chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. ₺6000

CALIFORNIA-STYLE COBB SALAD

Grilled chicken, avocado, roasted corn, black beans, white cheddar cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing. † ₺6000

STEAK BURGERS

ORIGINAL LEGENDARY® BURGER

The burger that started it all! burger, with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side. ₺7000

NEW BBQ BACON CHEESEBURGER

Fresh buffalo 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.* ₺8000

THE BIG CHEESEBURGER

Three thick slices of cheddar cheese melted on our fresh buffalo steak, served with leaf lettuce, vine-ripened tomato and red onion.* ₺6800

NEW DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"
Two stacked fresh buffalo steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.* ₺8500

CAULIFLOWER BURGER

A house-made patty of cauliflower, garlic, egg, goat cheese oregano & breadcrumbs top with grilled zucchini, squash and Monterey jack cheese with arugula, tomato and garlic aioli* ₺6000

SPECIALTY ENTRÉES

BABY BACK RIBS

Pork 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
half - ₺9500
Full - ₺13000

HICKORY-SMOKED BARBECUE CHICKEN

Half chicken, brined then basted with our hickory barbecue sauce and roasted until fork-tender.* ₺6500

HICKORY-SMOKED BARBECUE SUYA SPICE CHICKEN

Nigerian-styled spiced rubbed half chicken, grilled and basted with pepe sauce. Served with seasoned fries, cowboy beans and coleslaw. ₺6200

GRILLED NORWEGIAN SALMON

227g cedar-wrapped grilled salmon with herb butter and house-made barbecue sauce, served with golden mashed potatoes and fresh vegetables.* ₺11500

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. ₺5500

SPICY JOLLOF RICE

Grilled Suya Chicken ₺6500
Grilled Prawns ₺7500

DESSERTS

NEW NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of butterscotch. ₺5500

ORDER NOW VIA:



LANDMARK VILLAGE WATER
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YOUR SAFETY IS OUR PRIORITY

-  TEMPERATURE MONITORING OF TEAM MEMBERS AND DELIVERY VALET
-  REGULAR HANDWASH BY ALL TEAM MEMBERS
-  CONTACTLESS DELIVERY AVAILABLE FOR YOUR SAFETY
-  USE OF GLOVES WHILE MAKING ALL YOUR FOOD
-  USE OF MASKS BY CAFE TEAM MEMBERS
-  HARD ROCK CAFE IS AN NSF CERTIFIED FACILITY & ALSO FOLLOWS HACCP BEST PRACTICES
-  OUR FOOD PRODUCTION FACILITY IS SANITIZED EVERY FOUR HOURS



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. Since 1971, we've stood for food that's bold, drinks that are cold, and music that's loud. It all attracts a certain kind of guest. Those that aren't afraid to get up and rock out. Because nothing is more legendary than the spirit of rock n' roll.

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