

EATS

STARTERS & SHAREABLES

CLASSIC NACHOS

Crisp tortilla chips layered with ranch-style beans and a cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and white cheddar cheese, and green onions, served with sour cream on the side. 790 ₺



CLASSIC NACHOS

NEW

ONE NIGHT IN BANGKOK SPICY SHRIMP

Crispy shrimps, tossed in a cream, spicy sauce, topped with green onions and sesame seeds, served on a bed of creamy coleslaw. † 740 ₺

WINGS

Our signature slow-roasted wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. 650 ₺ | Half portion 380 ₺



WINGS

NEW

ALL AMERICAN SLIDERS

Three grass-fed mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* 810 ₺

LOCAL

COLD RED BEET SOUP

Pickled beets, beef strips, fresh cucumber, boiled egg, served with fresh dill and sour cream. 250 ₺

STEAK BURGERS

ORIGINAL LEGENDARY BURGER

The burger that started it all! Fresh Black Angus steak burger, with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.* 820 ₺



ORIGINAL LEGENDARY® BURGER

NEW

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger" Two stacked Black Angus steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.* 980 ₺

NEW

BQ PINEAPPLE VEGGIE BURGER

A hand-made veggie burger with black bean, roasted corn, quinoa, chia seeds, diced red pepper and herbs. Grilled to perfection and layered with our signature Bangkok slaw, Cheddar cheese, a barbecue grilled pineapple and finished with shoestring onions on top. 790 ₺

NEW

BQ BACON CHEESEBURGER

Fresh Angus 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.* 840 ₺



DOUBLE DECKER DOUBLE CHEESEBURGER

THE BIG CHEESEBURGER

Three thick slices of cheddar cheese melted on our fresh Black Angus steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* 810 ₺

The prices are listed in Rubles including VAT

† Contains nuts or seeds.

*These items contain (or may contain) raw or undercooked ingredients. 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.

SANDWICHES & SALADS

BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. 760 ₺

GRILLED CHICKEN SANDWICH

Grilled Chicken with melted white cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. 700 ₺

GRILLED CHICKEN CAESAR SALAD

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. 740 ₺ | Half portion 450 ₺



CAESAR SALAD



FRESH BEET SIDE SALAD

NEW

FRESH BEET SIDE SALAD

Chilled red beets and fresh orange tossed in a medley of kale and baby spinach with a lemon and herb vinaigrette, topped with crumbled goat cheese and toasted pepita seeds. † 340 ₺

HOMEMADE FRESH SALAD

Spinach and kale mix, topped with shredded carrots, fresh tomatoes, Parmesan cheese and toasted Pepita seeds, dressing on guest choice. 240 ₺

SPECIALITY ENTREES

BABY BACK 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. 980 ₺ | Half portion 620 ₺



BABY BACK RIBS

NEW YORK STRIP STEAK

New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables.* 1400 ₺

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a cheese sauce blend with diced red peppers. 680 ₺

SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialities, served with seasoned fries, coleslaw and ranch-style beans. 840 ₺

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 580 ₺



TUPELO CHICKEN TENDERS

LOCAL

PORK NECK CHURRASCO

Charcoal grilled pork neck, served with pickled onion, coleslaw, red tomato sauce and flour tortilla. 350 ₺

LOCAL

CHICKEN CHURRASCO

Yogurt marinated charcoal grilled chicken thighs, served with pickled onion, coleslaw, red tomato sauce and flour tortilla. 350 ₺

The prices are listed in Rubles including VAT

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at time of order.

DRINKS & DESSERTS



HURRICANE



/HARDROCK



/HARDROCK



/HARDROCKCAFE

DESSERTS & MILKSHAKES

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. † 560 ₺

NEW!

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce. 480 ₺

ICE CREAM

Choose from vanilla, strawberry or chocolate. 390 ₺

COOKIES & CREAM MINI-MILKSHAKE

Vanilla ice cream blended with white chocolate and Oreo® cookies, topped with whipped cream and a sugar-dusted brownie squares. 380 ₺

DRINKS

JAM SESSIONS

NEW!

ROCKIN' FRESH RITA

Silver Tequila, fresh lime juice and agave syrup, finished with our signature sweet and savoury rim. 410 ₺

Upgrade to Patrón Silver Tequila for 60 ₺ more.

NEW!

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with sparkling wine. 410 ₺

ULTIMATE LONG ISLAND ICE TEA

Vodka, Gin, Spiced Rum, Orange Liqueur, housemade sour mix finished with a splash of Pepsi®. 410 ₺

SIGNATURE COCKTAILS

HURRICANE

Our signature cocktail and a 1940s New Orleans classic! Silver Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Dark Rum and Amaretto. 410 ₺

NEW!

CLASSIC CARIBBEAN MOJITO

A treasured favourite with a little extra jazz! Silver Rum, fresh mint, lime juice and sparkling soda, with a Dark Rum floater and a powdered sugar sprinkle. 410 ₺

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing blend of strawberries and basil muddled together with our house-made lemonade. 310 ₺

The prices are listed in Rubles including VAT



COOKIES & MINI-MILKSHAKE



CLASSIS CARRIBIAN MOJITO



BLACKBERRY SPARKLING SANGRIA