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.

/HRDCWARSÁW /HARDROCKCAFEWARSAW
**RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS**

**SOUTHERN ROCK**
Wild Turkey 81 Bourbon, Southern Comfort, Chambord Raspberry Liqueur, Zubrowka Biala Vodka and sour mix, topped with Sprite.
32.00 PLN (12 oz) | 75.00 PLN (16 oz) with glass

**ROCKIN’ FRESH RITA**
Sierra Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savoury rim.
42.00 PLN (12 oz) | 80.00 PLN (16 oz) with glass

**TROPICAL MARGARITA**
Sierra Silver Tequila, house-infused with fresh strawberries, Cointreau Orange Liqueur and the fresh flavours of guava, pineapple and lime juice.
42.00 PLN (12 oz) | 80.00 PLN (16 oz) with glass

**ELECTRIC BLUES**
Zubrowka Biala Vodka, Bacardi Carta Blanca Rum, Finsbury Gin, Blue Curaçao and house-made sour mix, topped with Sprite.
28.00 PLN (12 oz) | 75.00 PLN (16 oz) with glass

**RHYTHM & ROSÉ MULE**
Zubrowka Czarna Vodka and crisp rosé wine with the refreshing flavours of passion fruit, green tea and lime, finished with Ginger Beer, served in a Mule Mug.
40.00 PLN (24 oz)

**NEW**
**BLACKBERRY SPARKLING SANGRIA**
A signature blend of red wine, fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with Prosecco.
32.00 PLN (12 oz) | 75.00 PLN (16 oz) with glass

**NEW**
**ULTIMATE LONG ISLAND ICED TEA**
Zubrowka Czarna Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Coca-Cola.
37.00 PLN (12 oz) | 75.00 PLN (16 oz) with glass

**NEW**
**ESPRESSO MARTINI**
Zubrowka Czarna Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled.
28.00 PLN (10 oz)

**NEW**
**HURRICANE**
Our signature cocktail and a 1940’s New Orleans classic!
Bacardi Carta Blanca, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Carta Negra and Amaretto.
33.00 PLN (12 oz)

**NEW**
**CLASSIC CARIBBEAN MOJITO**
A treasured favourite with a little extra jazz!
Bacardi Carta Blanca, fresh mint, lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle.
28.00 PLN (12 oz)

**NEW**
**SPARKLING BLUE HAWAIIAN**
A tropical American classic invented in Hawaii in 1957!
Malibu Coconut Rum, lime vodka, Blue Curaçao shaken with fresh lime juice and pineapple juice, finished with Prosecco.
32.00 PLN (12 oz)

**NEW**
**BANANA BERRY COLADA**
Malibu Coconut Rum, Bacardi Carta Negra Rum, blended with fresh bananas, strawberry purée and piña colada mix.
35.00 PLN (12 oz)

**NEW**
**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.
34.00 PLN (12 oz)

**NEW**
**BAHAMA MAMA**
Bacardi Carta Blanca, Malibu Coconut Rum, Bols Crème de Banana, the fresh flavours of orange and pineapple, finished with a splash of grenadine.
25.00 PLN (12 oz)

**NEW**
**ROCK HOUSE RUM PUNCH**
Bacardi Carta Blanca Rum, Bacardi Carta Negra Rum and our signature blend of tropical pineapple and lime juices, guava syrup topped with sparkling Ginger Beer.
33.00 PLN (12 oz)
## Wine

Wines are available by the bottle (750 ml) carafe (500 ml) or glass (120 ml).

<table>
<thead>
<tr>
<th>Bubbly</th>
<th>Glass</th>
<th>Carafe</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Villa delle Camelie, Prosecco</td>
<td>19 PLN</td>
<td>69 PLN</td>
<td>99 PLN</td>
</tr>
<tr>
<td>Martini Prosecco</td>
<td>24 PLN</td>
<td>88 PLN</td>
<td>130 PLN</td>
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<tr>
<td>Martini Asti</td>
<td>150 PLN</td>
<td>150 PLN</td>
<td>150 PLN</td>
</tr>
<tr>
<td>Martini Rose</td>
<td>150 PLN</td>
<td>150 PLN</td>
<td>150 PLN</td>
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<tr>
<td>Martini Brut</td>
<td>150 PLN</td>
<td>150 PLN</td>
<td>150 PLN</td>
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<tr>
<td>Gancia Prosecco</td>
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<td>160 PLN</td>
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<tr>
<td>Cava Buionis Brut Reserva</td>
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<td>Mumm Cordon Rouge</td>
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<tr>
<td>Taittinger</td>
<td>1650 PLN</td>
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### White Wines

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<thead>
<tr>
<th>Glass</th>
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<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>15 PLN</td>
<td>58 PLN</td>
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<tr>
<td>Nuviana, Chardonnay, Spain</td>
<td>21 PLN</td>
<td>79 PLN</td>
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<tr>
<td>Ernst Ludvig, Riesling Medium Dry, Germany</td>
<td>24 PLN</td>
<td>88 PLN</td>
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<tr>
<td>Ropiteau, Sauvignon Blanc, France</td>
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<tr>
<td>La Di Motte, Pinot Grigio, Italy</td>
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### Rosé Wines

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<th>Glass</th>
<th>Carafe</th>
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<tbody>
<tr>
<td>La Baume la Grande Olivette, Syrah Rose, France</td>
<td>25 PLN</td>
<td>95 PLN</td>
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### Red Wines

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<tr>
<td>Nuviana, Tempranillo/Cabernet Sauvignon, Spain</td>
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<tr>
<td>Gran Lomo, Malbec, Argentina</td>
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<tr>
<td>Ropiteau, Merlot, France</td>
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<tr>
<td>Cocoon, Zinfandel, USA, California</td>
<td>160 PLN</td>
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</tbody>
</table>

## Beer

60.00 PLN INCLUDES DRAUGHT BEER WITH YOUR COLLECTIBLE PINT GLASS (20 oz)

Our selection of beer may be available in bottles or on draught.

### Draught

<table>
<thead>
<tr>
<th>Glass</th>
<th>Small</th>
<th>Large</th>
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<tbody>
<tr>
<td>Żywiec Full Light</td>
<td>11 PLN</td>
<td>16 PLN</td>
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<tr>
<td>Żywiec Biało</td>
<td>13 PLN</td>
<td>18 PLN</td>
</tr>
<tr>
<td>Żywiec Ipa</td>
<td>18 PLN</td>
<td>23 PLN</td>
</tr>
<tr>
<td>Żywiec Ipa (0.4 L)</td>
<td>18 PLN</td>
<td>23 PLN</td>
</tr>
<tr>
<td>Żywiec Apa</td>
<td>18 PLN</td>
<td>23 PLN</td>
</tr>
<tr>
<td>Heineken</td>
<td>13 PLN</td>
<td>18 PLN</td>
</tr>
<tr>
<td>Murphy’s</td>
<td>15 PLN</td>
<td>22 PLN</td>
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### Bottle

<table>
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<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Żywiec (0.33 L)</td>
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<td>18 PLN</td>
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<tr>
<td>Żywiec Biało (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
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<tr>
<td>Żywiec Ipa (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
</tr>
<tr>
<td>Żywiec Apa (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
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<tr>
<td>Żywiec Amerykańskie</td>
<td>18 PLN</td>
<td>22 PLN</td>
</tr>
<tr>
<td>Żywiec Porter (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
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<tr>
<td>Heineken (0.5 L)</td>
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<td>22 PLN</td>
</tr>
<tr>
<td>Desperados (0.4 L)</td>
<td>19 PLN</td>
<td>23 PLN</td>
</tr>
<tr>
<td>Paulaner Naturtrüb / Dunkel (0.5 L)</td>
<td>22 PLN</td>
<td>26 PLN</td>
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<tr>
<td>Warka Radler 2% (0.5 L)</td>
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### Non-Alcoholic

<table>
<thead>
<tr>
<th>Bottle</th>
<th>14 PLN</th>
<th>18 PLN</th>
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</thead>
<tbody>
<tr>
<td>Żywiec 0.0% (0.33 L)</td>
<td>14 PLN</td>
<td>18 PLN</td>
</tr>
<tr>
<td>Żywiec Biało 0.0% (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
</tr>
<tr>
<td>Żywiec Ipa 0.0% (0.5 L)</td>
<td>18 PLN</td>
<td>22 PLN</td>
</tr>
<tr>
<td>Heineken 0.0%</td>
<td>18 PLN</td>
<td>22 PLN</td>
</tr>
<tr>
<td>Warka Radler 0.0%</td>
<td>14 PLN</td>
<td>18 PLN</td>
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</table>

### Cider

<table>
<thead>
<tr>
<th>Bottle</th>
<th>19 PLN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dziki Sad (0.4 L)</td>
<td>19 PLN</td>
</tr>
</tbody>
</table>
STARTERS & SHAREABLES

Flavour, spice and an extra helping of attitude. That’s worth celebrating.

JUMBO COMBO
A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce. 62.90 PLN

CLASSIC NACHOS
Crisp tortilla chips layered with ranch-style beans and a blended cheese sauce, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and green onions, served with sour cream on the side. 44.90 PLN
With Grilled Chicken 54.90 PLN, with Flat Iron Steak* 59.00 PLN. Add Guacamole 9.90 PLN

SPINACH & ARTICHOKE DIP
A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and house-made pico de gallo on the side. 31.90 PLN

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.† 36.90 PLN

SOUTHWEST SPRING ROLLS
Crispy spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. 24.90 PLN

THREE-CHEESE & ROMA TOMATO FLATBREAD
Mozzarella, Monterey Jack and cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto. 34.90 PLN

SOUTHWEST CHICKEN FLATBREAD
Grilled chicken, avocado, shredded mozzarella, fresh pico de gallo, diced red peppers and green onions, finished with chipotle ranch dipping sauce. 34.90 PLN

WINGS
Our signature slow-roasted wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. 32.90 PLN

ALL-AMERICAN SLIDERS
Three grass-fed mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* 44.90 PLN

BUFFALO-STYLE SLIDERS
Three grass-fed mini-burgers with crispy onion ring, classic Buffalo sauce and blue cheese dressing on a toasted brioche bun.* 44.90 PLN

WHISKEY BACON JAM SLIDERS
Three grass-fed mini-burgers with American cheese, crispy onion ring and homemade whiskey bacon jam on a toasted brioche bun.* 44.90 PLN

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. † 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.
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, 100% Black Angus Beef 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.

add an upgrade to your Steak Burger

Smoked Bacon 4 PLN  Crispy onion rings 16.90 PLN
Cheddar Cheese 4 PLN  Boozy Milkshake 27.90 PLN

STEAK BURGERS

All Legendary® Steak Burgers are served with toasted brioche buns and seasoned fries. Substitute your fries for Cheese Fries with Smoked Bacon (6 PLN) or our Fresh Beet Side Salad (6 PLN).

ORIGiNAL LEGENDARY® BURGER
The burger that started it all! Black Angus steak burger, with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato. 44.90 PLN

24-KARAT GOLD LEAF STEAK BURGER™
Steak burger, topped with 24-karat edible gold leaf, served with cheddar cheese, leaf lettuce, vine-ripened tomato and red onion. It’s pure gold - only for true rockstars! 84.90 PLN

BBQ BACON CHEESEBURGER
Black 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.* 44.90 PLN

THE BIG CHEESEBURGER
Three thick slices of cheddar cheese melted on our Black Angus steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* 44.90 PLN

DOUBLE DECKER DOUBLE CHEESEBURGER
A tribute to our 1971 “Down Home Double Burger” Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.* 59.90 PLN

GUINNESS® BACON CHEESEBURGER
Topped with bacon jam and GUINNESS® cheese sauce, served with leaf lettuce and vine-ripened tomato.* 44.90 PLN

MUSHROOMS & SWISS 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 Swiss cheese, roasted mushrooms, garlic aioli and finished with shoestring onions on top. 34.90 PLN

BARBEQUE 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, Monterey Jack cheese, a barbecue grilled pineapple and finished with shoestring onions on top. 34.90 PLN

LOCAL LEGENDARY®
Prepared with local flavour and flair, our Local Legendary® is unique in each of our cafes!* Ask your server for more details. 44.90 PLN

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**Sandwiches**

Served with seasoned fries and coleslaw. Substitute Cheese Fries with Smoked Bacon (6 PLN) or Fresh Beet Side Salad (6 PLN).

**BBQ Pulled Pork Sandwich**
Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted bun with coleslaw and sliced Granny Smith apples. 37.90 PLN

**Grilled Chicken Sandwich**
Grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted bun with honey mustard sauce. 37.90 PLN

**Classic Club Sandwich**
Grilled chicken breast, sliced and served with smoked bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough. 39.90 PLN

**Speciality Entrées**

Complement with a Fresh Beet Side Salad* (16.90 PLN) or a Classic Caesar Side Salad (16.90 PLN).

**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. 62.90 PLN

**Cowboy RIBEYE**
397g grilled rIBEYE topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 129.90 PLN

**Filet Mignon**
228g Filet Mignon Steak, seasoned and grilled just the way you like it. Topped with herb butter and served with seasonal vegetables and golden mashed potatoes.* 129.90 PLN

**New York Strip Steak**
300g New York strip steak, grilled and topped with herb butter, served with golden mashed potatoes and fresh vegetables.* 99.90 PLN

**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** 52.60 PLN
**Grilled Flat Iron Steak** 64.90 PLN
**Grilled Shrimp** 62.90 PLN
**Duo Combo** 64.90 PLN
**Trio Combo** 64.90 PLN
**Veggie Fajitas** 42.90 PLN

**California-Style Cobb Salad**
Grilled chicken, avocado, roasted corn, black beans, Monterey Jack cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing.* 36.90 PLN

**Steak Salad**
Grilled Flat Iron steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.* 49.90 PLN

**Fresh Beet 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.* 36.90 PLN *Served as a side salad for 16.90 PLN

**Premium Sides Served À La Carte**

Golden mashed potatoes 9.00 PLN
French fries 11.90 PLN
Crispy onion rings 16.90 PLN
Grilled shrimp skewer 22.90 PLN
Seasonal veggies 9.00 PLN

Garlic toast 6.50 PLN
Guacamole 9.90 PLN
Twisted Mac & Cheese 16.90 PLN
Cheese Fries with bacon 15.90 PLN

**Twisted Mac, Chicken & Cheese**
Grilled chicken breast, sliced and served on cavatappi pasta tossed in a blended cheese sauce with diced red peppers. Served with garlic toast. 39.90 PLN

**Smokedhouse 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 specialties, served with seasoned fries, coleslaw and ranch-style beans. 52.90 PLN

**Beer Battered Fish & Chips**
Beer battered cod fish fried golden brown, served with fries, homemade remoulade sauce and citrus coleslaw. 37.90 PLN

**Grilled Norwegian Salmon**
228g grilled salmon with herb butter and house-made barbecue sauce, served with golden mashed potatoes and fresh vegetables.* 59.90 PLN

**TupeLO Chicken Tenders**
Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 34.90 PLN
DESSERTS & MILKSHAKES

From Boozy Milkshakes to Hot Fudge Brownies, nothing says rock n’ roll like a sweet lick. Cheers to desserts that rock!

DESSERTS

HOT FUDGE BROWNIE
Warm chocolate brownie topped with vanilla ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry†. 29.90 PLN

NEW YORK CHEESECAKE
Rich and creamy NY-style cheesecake served with a seasonal topping. 25.90 PLN
Ask your server for more details.

HOMEMADE APPLE COBBLER
Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla ice cream, chopped walnuts and caramel sauce. 23.90 PLN

ICE CREAM
Choose from vanilla or chocolate.
Small 9.90 PLN
Large 14.90 PLN

BOOZY MILKSHAKES

COOKIES & CREAM MILKSHAKE
Absolut Vanilla Vodka, creamy vanilla bean ice cream, white chocolate and Oreo® cookies, finished with whipped cream and sugar dusted house-made brownie squares. 27.90 PLN
Non-Alcoholic version, served in a signature mini-milk jug 15.90 PLN

HOT FUDGE MILKSHAKE
Bourbon Wild Turkey 81, Bacardi Spiced Rum, vanilla bean ice cream, dark chocolate sauce and a hint of coconut, finished with whipped cream, a chocolate butterscotch rim and a fresh strawberry. 27.90 PLN
Non-Alcoholic version, served in a signature mini-milk jug 15.90 PLN

We are often asked about gratuities. Quality service is customarily acknowledged by a gratuity of 10%. For groups of 6 and more, a 10% gratuity is included for your convenience. Thank you!

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No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, one of the best selling t-shirts on earth. Please feel free to stop by the Rock Shop® for yours.
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 causes all over the world. Today you can play your part in our philanthropic efforts by making a contribution on different causes that we support, ask your server for the current program. 100% of your gift will be used to support Autism and Music Therapy, Elderly Care, and so much more.

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 Hard Rock Cafe Warsaw, reach us on: warsaw@hardrockcafe.pl or (+48) 882 184 702.