

## **JANUARY WEEKLY EVENTS**

**TUESDAY | Oysters & Cocktails** Buy 6 oysters and get 1 cocktail for free.

**WEDNESDAY | Louisiana Boil** Includes 90 minutes of bottomless beer.

**THURSDAY | Music** Live DJ set in the evening.

The logo for RAKIN features the word "raKIN" in a bold, lowercase, sans-serif font. The letter 'a' is stylized with a white leaf-like shape integrated into its upper curve. The letters 'r', 'K', 'I', and 'N' are solid black. The overall design is clean and modern.

Water still/sparkling 0,5l	55 Czk	
San Pellegrino 0,75l	130 Czk	
Acqua Panna 0,75l	130 Czk	
Lemonade 0,33l	85 Czk	
	<b>1dcl</b>	<b>1l</b>
Kombucha Rose/Chamomile	95 Czk	650 Czk
<b>Non - alcoholic wines</b>	<b>1dcl</b>	<b>bottle</b>
Mayer am Pfarrplatz - Bubbles Prickelnd	140 Czk	950 Czk
Mayer am Pfarrplatz - White Cuvée	130 Czk	850 Czk
Obsthof Retter - Cabernet Sauvignon	160 Czk	1130 Czk
<b>Sparkling wines</b>	<b>1dcl</b>	
J. Stávek – Funky Bubbles 2023 Brut Nature <i>(Muscat Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	160 Czk	
Ventura Soler - Cava Reserve, Brut NV <i>(Macabeo, Xarel·lo, Parellada), ES, Penedès</i>	165 Czk	
Charles Fahrer - Cremant d Alsace, Brut NV <i>(Pinot Noir, Pinot Blanc, Pinot Gris), Fr, Alsace</i>	180 Czk	
Ruinart – Blanc de Blancs, Brut NV <i>(Chardonnay), Fr, Champagne Reims</i>	650 Czk	
<b>White wines</b>		
Tři čtvrtě – Veltlínské zelené 2023 <i>Cz, Morava (Velkopavlovická)</i>	150 Czk	
Bader - Riesling 2024 <i>De, Rheinhessen</i>	160 Czk	
Pardas – Rupestris 2023 <i>(Xarel·lo, Malvasia de Sitges), Es, Penedès</i>	150 Czk	
Jean Collet – Sauvignon Blanc Saint-Bris 2022 <i>Fr, Bourgogne Saint-Bris</i>	190 Czk	
<b>Orange/Rose wine</b>		
Milan Nestarec - Hedonista 2021/2023 <i>(Gruner Veltliner), Cz, Morava Velkopavlovická, Velké Bílovice</i>	150 Czk	
Tři Čtvrtě & Monology Fraugris 2024 <i>(Frankovka, Pinot gris), Cz, Morava, Velkopavlovická, Bořetice/ Rakvice</i>	150 Czk	
<b>Red wine</b>		
Mira Nestarec – Pinot Noir 2024 <i>Cz, Morava Velkopavlovická, Velké Bílovice</i>	175 Czk	
<b>Cocktails</b>		
Signature cocktail <i>Juniper, Rosemary, Pear</i>	320 Czk	
Rakin Negroni <i>Habanero Gin, Vermouth, Campari, Luxardo</i>	320 Czk	
Rakin Old Fashioned <i>Ararat 5 y.o., Orange, Bitter</i>	320 Czk	

We have a 10% auto gratuity for **groups of 8 people or more**  
List of allergens on request from service

## Appetizer

<b>Crayfish with cajun sauce</b> <sup>4, 14</sup>	85 Czk
Crayfish by piece served with spice cajun sauce	
<b>Fine de Claire N°2 with mango Pico de Gallo</b> <sup>14</sup>	109 Czk
Fresh Oyster from France, easy and soft meat inside the shell, served with mango and shallot, fresh acid salsa	
<b>Sentinelles N°1 with mango Pico de Gallo</b> <sup>14</sup>	145 Czk
Premium French oyster with firm yet tender meat, offering a rich ocean flavor, served with fresh mango and shallot salsa for a bright, tropical, and slightly acidic finish	
<b>Gillardeau N°2 with mango Pico de Gallo</b> <sup>14</sup>	175 Czk
Fresh Oyster from France, with a stronger and tasty meat inside the shell, served with mango and shallot fresh acid salsa	
<b>Gratin oyster with salmon roe, hollandaise yuzu sauce</b> <sup>3,4,7,14</sup>	190 Czk
Baked oyster topped with a light yuzu-infused hollandaise sauce, finished with salmon roe for a delicate briny touch, creating a warm, creamy, and citrus-balanced flavor	
<b>Cold Platter</b> <sup>14</sup>	1850 Czk
2x Fine de claire, 2x Sentinelle, 2x Gillardeau, 300g Argentinian prawns, 100g Greenland prawns, 60g Tuna Sashimi, Nori, Ponzu	

## Tapas

*Dishes designed to share and to start the dinner with balanced fresh flavours*

<b>Octopus hot dog</b> <sup>1, 3, 7, 10, 14</sup>	390 Czk
A twist on the classic hot dog, ours is made with tender grilled octopus, herbal coleslaw, cheddar gratin and fresh jalapenos for contrast	
<b>Rakin Tuna Tonnato</b> <sup>1, 3,4, 7, 10</sup>	415 Czk
Crunchy sliced Tuna, anchovy umami mayo	
<b>Salmon tartare</b> <sup>1,3,4,6,7,10,11</sup>	395 Czk
Hand-Cut Salmon Tartare with tropical mango, Japanese spiced mayo and rice chips	
<b>Scallop Carpaccio</b> <sup>4,9</sup>	415 Czk
Scallop carpaccio with green apple tartare, coconut emulsion, and sweet potato crisp	
<b>Fritto misto</b> <sup>1, 4, 14</sup>	370 Czk
Mix of seafood: baby octopus, calamari, prawns deep fried and crunch with minty sour cream dip	

## For Wine/Snacks

<b>Crayfish butter with brioche</b> <sup>1,7,14</sup>	210 Czk
Housemade crayfish butter with butter brioche	
<b>Tuna Pâté with brioche</b> <sup>1,3,4,7</sup>	185 Czk
Housemade tuna paté with butter brioche	
<b>Marinated Olives</b>	150 Czk
Citrus-herb marinated olives	
<b>Marinated Sardines with brioche</b> <sup>4</sup>	345 Czk
Spanish marinated sardines in olive oil served with toasted brioche	

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## Mains Courses

- Tijuana fish tacos 2pc** <sup>1, 4, 7</sup> 430 Czk  
Maize tortilla on cheddar crust, topped with pickled cabbage, crisp cod, avocado mousse, pico de gallo
- Rakin Fish & Chips** <sup>1,3,4,7</sup> 450 Czk  
Whole dorada marinated in yogurt for tenderness, lightly coated in flour, and fried to crisp perfection, served with baby new potatoes sautéed in confit garlic, thyme, and chili flakes, tartare sauce
- Tuna, Thai salad** <sup>1,4,5,6,8,11,14</sup> 560 Czk  
Fresh tuna, grilled on La Plancha, sits on top of a fresh thai inspired salad, with peanut dressing
- Chef's Fish selection, roasted polenta** <sup>4,7</sup> 670 Czk  
Chef's Fish selection, grilled to perfection, served with crispy roasted polenta and a velvety butter clementine sauce made from sweet citrus reduction and rich creamery butter
- Grilled dorado and endives on salsa romesco** <sup>4,8, 11</sup> 550 Czk  
Fresh dorado, grilled on La Plancha, served with caramelized endives and a rich Catalan-style romesco sauce made from roasted peppers, tomatoes, and almonds
- Risotto Nero and grilled octopus** <sup>4, 7,9,14</sup> 650 Czk  
Risotto with Squid ink, tender grilled octopus, and parsley mayo
- Gnocchi on crayfish bisque and half grilled lobster** <sup>1,2,4,7,9</sup> 990 Czk  
Housemade gnocchi sautéed and finished in our signature crayfish bisque, served with half lobster, crispy sage, and a hint of chili oil
- \*you can add the other **half of the lobster** to your dish for an additional 800 Czk*

## Aquarium

- Lobster with fries, aioli, hot cajun** <sup>1,3,4,7,14</sup> 1750 Czk  
Canadian Lobster is roasted on butter and lemon, comes with fries, aioli and our spicy hot cajun
- Brown Crab with corn, brioche** <sup>1,7,14</sup> 1180 Czk  
Fresh British Crab, served with roasted corn and brioche, come with caramelized butter sauce.
- Shellfish to share* <sup>4,7,9</sup>  
**Garlic and cream** - creamy and garlic sauce on top  
**Cajun** - Louisiana spicy sauce, made from tomatoes with a strong flavour of cajun species and smoky flavour  
**Classic** - herbs and spices adding an easy fresh flavour
- Greenland prawns 500 g** <sup>14</sup> 550 Czk  
Delicate size, sweet and tender meat
- Tiger prawns 500 g** <sup>14</sup> 655 Czk  
Classic size, sweet and soft meat
- Argentinian red prawns 500 g** <sup>14</sup> 750 Czk  
Delicatess from argentinian cold ocean, is a big size prawns with red colour and perfect texture
- Crayfish 500 g** <sup>14</sup> 850 Czk  
From Danube River, our crayfish has a soft meat inside the shell with a rich flavour

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**Louisiana boil** 2950 Czk  
(700g louisiana crayfish, 300g tiger prawns 300g mussels,, 300g Greenland prawns, corn, grenaille, sausages, brioche, cajun dip)

**Louisiana KING boil** 5850 Czk  
Cajun and Creole flavors come together in this classic delicacy with fresh crawfish, tiger prawns, mussels, Greenland shrimp, juicy **lobster, and crab**, served with grenaille potatoes, corn, sausage, our special Cajun sauce, and homemade brioche

*\*If, for any reason, you don't eat pork, we also offer a version with **Marinara** sauce*

## Side dishes

**French Fries** <sup>1</sup> 95 Czk

**Patatas Bravas** 110 Czk

**Butter brioche** <sup>1,14</sup> 115 Czk

## Dips

**Aioli** <sup>3, 10</sup> 55 Czk  
House made aioli with confit garlic

**Chipotle mayo** <sup>1, 4, 6</sup> 55 Czk  
House made spicy sauce

**Brown butter** <sup>1</sup> 65 Czk  
Caramelized butter sauce

**Tartare sauce** <sup>3, 10</sup> 55 Czk  
House made tartare, with red onion, gherkins and capers

**Crayfish and tarragon mayo** <sup>1, 4, 6</sup> 75 Czk

**Cajun** <sup>1, 4, 6</sup> 85 Czk  
Louisiana spicy dip

## Dessert

**Flambéed Pineapple Tartare** <sup>7</sup> 235 Czk  
Pineapple marinated in rum, flambéed for caramelized depth, then served with vanilla ice cream, caramel cream, and coconut crumble

**Mandarin crème brûlée** <sup>3,7</sup> 220 Czk  
Classic vanilla crème brûlée infused with mandarin compote and finished with a perfectly caramelized crust

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## Beer

Staropramen 11 tap	<b>0,33l</b>	<b>0,5l</b>
Corona extra	68 Czk	98 Czk
Staropramen non-alco	99 Czk	
	89 Czk	

## Spirits

Glenmorangie original	<b>40ml</b>
Ardbeg Ten	160 Czk
Belvedere	215 Czk
Eminente	130 Czk
Volcan - Blanco	110 Czk
Ararat 5 y.o.	160 Czk
Hennessy V.S.	140 Czk
Garage 22 Habanero Gin/Kmínka/Borovička	150 Czk

## Wine List

### Sparkling wines

J. Stávek – Funky Bubbles 2023 Brut Nature <i>(Muscat Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	<b>bottle</b> 830 Czk
Charles Fahrer - Cremant d Alsace, Brut NV <i>(Pinot Blanc, Pinot Auxerrois, Chardonnay), Fr, Alsace</i>	980 Czk
Ventura Soler - Cava Reserve, Brut NV <i>(Macabeo, Xarel-lo, Parellada), ES, Penedès</i>	950 Czk
Can Sumoi - Muntanaya Extra-Brut 2024 <i>(Xarel-lo Macabeau), Es, Penedès</i>	1100 Czk

### Champagne

André Roger – Nuance de Noirs, 1er Cru Brut NV <i>(Pinot Noir), Fr, Montagne de Reims</i>	2650 Czk
Varnier-Fannièrè – Esprit de Craie Rosé, Extra Brut NV <i>(Chardonnay Pinot Noir), Fr, Côte des Blancs Ávize</i>	2950 Czk
J.M Seleque - Solessanse, Extra Brut NV <i>(Chardonnay, Pinot Meunier, Pinot Noir ) Fr, Valle de Marne Eperney</i>	3400 Czk
Ruinart – R de Ruinart, Brut NV <i>(Chardonnay, Pinot Noir, Pinot Meunier), Fr, Champagne Reims</i>	3500 Czk
Elise Dechannes – Essentielle, Brut Nature 2020 <i>(Pinot Noir), Fr, Champagne Côte des Bar, Les Riceys</i>	4320 Czk
Ruinart – Blanc de Blancs, Brut NV <i>(Chardonnay), Fr, Champagne Reims</i>	4800 Czk
Ruinart – Rosé, Brut NV <i>(Pinot Noir, Chardonnay), Fr, Champagne Reims</i>	4800 Czk

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<b>White wines</b>	<b>bottle</b>
Rakin x Monology - Kalvarie S 2024 ( <i>Silvaner</i> ), Cz, Morava, Velkopavlovická, Rakvice	1500 Czk
Tři čtvrtě – Veltlínské zelené 2023 Cz, Morava (Velkopavlovická)	900 Czk
Porta Bohemica - Müller-Thurgau 2023 Cz, Velké Žernoseky	950 Czk
Ota Ševčík – Chardonnay 2023 Cz, Morava Velkopavlovická, Bořetice	980 Czk
Milan Nestarec – Umami 2021 ( <i>Red Traminer</i> ), Cz, Morava Velkopavlovická, Velké Bílovice	1550 Czk
Bader - Riesling 2024 De, Rheinhessen	980 Czk
Marco Sara – Ribolla Gialla 2024 It, Friuli	1215 Czk
Manfredi Franco – Bianco 2024 ( <i>Grillo, Cattaratto, Zibibbo</i> ) It, Sicilia	1900 Czk
Pardas – Rupestris 2023 ( <i>Xarel-lo, Malvasia de Sitges</i> ), Es, Penedès	870 Czk
Forjas Del Salnes - Leirana 2024 ( <i>Albariño</i> ), Es, Galicia, Rías Baixas	1100 Czk
Fedellos - Conasbrancas 2021 ( <i>Godello, Doña Blanca, Treixadura</i> ), Es, Galicia, Rías Baixas	1350 Czk
Envinata – Taganan 2023 ( <i>Listán Blanco, Albillo Criollo, Marmajuelo</i> ), Es, Tenerife Canaria	1995 Czk
Pabiot - Pouilly Fumé Léon 2023 ( <i>Sauvignon Blanc</i> ), Fr, Val de Loire	1450 Czk
Jean Collet – Sauvignon Blanc Saint-Bris 2022 Fr, Bourgogne Saint-Bris	1200 Czk
Rolet – Arbois Chardonnay 2023 Fr, Jura (Arbois)	1570 Czk
Jean Collet – Chablis 1er Cru Vaillons 2022 ( <i>Chardonnay</i> ), Fr, Bourgogne Chablis	2350 Czk

<b>Orange wine</b>	<b>bottle</b>
Milan Nestarec - Hedonista 2021/2023 ( <i>Gruner Veltliner</i> ), Cz, Morava Velkopavlovická, Velké Bílovice	850 Czk

<b>Rose wines</b>	<b>bottle</b>
Tři Čtvrtě – Qiller 2024, Ryšák ( <i>Saint Laurent, Irsai Oliver</i> ), Cz, Morava, Velkopavlovická, Bořetice	820 Czk
Tři Čtvrtě & Monology Fraugris 2024, Ryšák ( <i>Frankovka, Pinot gris</i> ), Cz, Morava, Velkopavlovická, Bořetice/ Rakvice	820 Czk
Marisa Bacher – Langhe Rosato 2024 ( <i>Nebbiolo</i> ), It, Piemonte	1100 Czk

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<b>Red wines</b>	<b>bottle</b>
Mira Nestarec – Pinot Noir 2024 <i>Cz, Morava Velkopavlovická, Velké Bílovice</i>	980 Czk
Bystřický – Frankovka 2022 <i>Cz, Morava Velkopavlovická, Bořetice</i>	980 Czk
Envínate – Albahra 2023 <i>(Garnacha Tintorera, Moravia Agria), Es, Castilla-La Mancha Almansa</i>	1060 Czk
Domaine Arnoux – Savigny-lès-Beaune 2018 <i>(Pinot Noir), Fr, Bourgogne Savigny-lès-Beaune</i>	1700 Czk
Château Soussane – Margaux 2018 <i>(Merlot, Cabernet Sauvignon, Carménère), Fr, Bordeaux Margaux</i>	2050 Czk
Castell'in Villa – Chianti Classico 2020 <i>(Sangiovese), It, Toscana Chianti</i>	1800 Czk
Ca' di Press – Barolo Perno 2020 <i>(Nebbiolo), It, Piemonte Barolo – Monforte d'Alba</i>	3980 Czk
<b>Rare wines</b>	<b>láhev</b>
Bachelet Monnot – Chassagne-Montrachet 2023 <i>(Chardonnay), Fr, Bourgogne, Côte de Beaune</i>	4540 Czk
Didier Dagueneau – Pur Sang 2022 <i>(Sauvignon Blanc), Fr, Val de Loire, Pouilly-Fumé</i>	6400 Czk
Rolet – Arbois Vin Jaune 2017 <i>(Savagnin), Fr, Jura, Arbois</i>	4400 Czk
Vignobles Despaigne - Girolate Rouge 2019 <i>(Merlot), Fr, Bordeaux, Entre-Deaux-Mers</i>	4950 Czk
Benjamin Leroux Gevrey-Chambertin 1er Cru Les Champeaux 2018 <i>(Pinot Noir), Fr, Bourgogne, Côte de Nuits</i>	5400 Czk
Produttori del Barbaresco - Muncagota Riserva 2013 <i>(Nebbiolo), It, Piemonte, Barbaresco</i>	4900 Czk
<b>Magnum</b>	<b>láhev</b>
Charles Fahrer - Cremant d Alsace, Brut NV <i>(Pinot Blanc, Pinot Auxerrois, Chardonnay), Fr, Alsace</i>	2500 Czk
Forjas Del Salnes - Leirana 2024 <i>(Albariño), Es, Galicia, Rías Baixas</i>	2500 Czk
Rakin x Monology - Kalvarie S 2024 <i>(Silvaner), Cz, Morava, Velkopavlovická, Rakvice</i>	2950 Czk
Cascina Fontana – Barbera d'Alba 2022 <i>It, Piemonte Alba</i>	2500 Czk
Nestarec – JIL 2022 <i>(Frankovka), Cz, Morava Velkopavlovická, Velké Bílovice</i>	3630 Czk

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