

Fresh. Honest. Delicious.

We keep things simple: fresh, top-quality ingredients, treated with care.
We work with suppliers we trust and choose only what meets our high standards.

We're not just serving seafood — we're sharing our lifestyle.

We travel, taste, and bring the best back to Prague.

A little funky, a little bold — just like the way we live.

It took us 4 years to bring Rakin to life — and every detail tells that story.

A few things you'll find on our menu:

Tuna (AAA loin) — top sashimi grade, deep red, firm and fresh.

ASC-certified salmon — clean and delicate, raised with care and completely free of antibiotics.

Wild crayfish from the Danube River (Romania) — rare in Europe, wild-caught, never frozen, with pure, natural flavor.

Live lobsters & crabs — straight from Dutch seafood markets to our tank.

Oysters from Brittany — fresh from the French coast, no shortcuts.

Good food doesn't need much explaining — just quality and care.



Soft drinks

Water still/sparkling 0,5l	55 Czk
Kombucha Rose/Rice 0,1l	95 Czk
Lemonade 0,33l	85 Czk

Non - alcoholic wines

	1dcl	bottle
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

Sparkling wines

	1dcl
J. Stávek – Funky Bubbles 2023 Brut Nature	160 Czk
<i>(Muscat Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	
Ventura Soler - Cava Reserve, Brut NV	165 Czk
<i>(Macabeo, Xarel·lo, Parellada), ES, Penedès</i>	
Joseph Fritsch – Crémant d'Alsace, Brut NV	165 Czk
<i>(Pinot Auxerrois, Pinot Blanc, Riesling), Fr, Alsace</i>	
Pinot-Chevauchet – Génomèreuse, Brut Nature NV	350 Czk
<i>(Pinot Meunier), Fr, Épernay</i>	

White wines

Rakin x Monology - Kalvarie S 2024	175 Czk
<i>(Silvaner), Cz, Morava, Velkopavlovická, Rakvice</i>	
Bader - Riesling 2023	160 Czk
<i>De, Rheinhessen</i>	
Ota Ševčík – Chardonnay 2023	175 Czk
<i>Cz, Morava Velkopavlovická, Bořetice</i>	
Jean Collet – Sauvignon Blanc Saint-Bris 2022	190 Czk
<i>Fr, Bourgogne Saint-Bris</i>	

Orange/rose wines

Milan Nestarec - Hedonista 2021/2023	150 Czk
<i>(Gruner Veltliner), Cz, Morava Velkopavlovická, Velké Bílovice</i>	
Tři Čtvrtě & Monology Fraugris 2024	150 Czk
<i>(Frankovka, Pinot gris), Cz, Morava, Velkopavlovická, Bořetice/ Rakvice</i>	
Can Sumoi - La Rosa 2024	160 Czk
<i>(Sumoll, Parellada, Xarel·lo), Es, Penedès</i>	

Red wine

Envínate – Albahra 2023	160 Czk
<i>(Garnacha Tintorera, Moravia Agria), Es, Castilla-La Mancha Almansa</i>	

Beer

	0,33l	0,5l
Stella Artois tap	68 Czk	98 Czk
Corona extra	99 Czk	
Stella non-alco	69 Czk	
	0,2l	0,75l
WitBier - Rakin	165 Czk	490 Czk

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

Appetizer

- Crayfish with cajun sauce** ^{4, 14} 70 Czk
Crayfish by piece served with spice cajun sauce
- Fine de Claire N°2 with mango Pico de Gallo** ¹⁴ 109 Czk
Fresh Oyster from France, easy and soft meat inside the shell, served with mango and shallot, fresh acid salsa
- Gillardeau N°2 with mango Pico de Gallo** ¹⁴ 165 Czk
Fresh Oyster from France, with a stronger and tasty meat inside the shell, served with mango and shallot fresh acid salsa

Tapas

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

- Octopus watermelon** ^{7,8,14} 390 Czk
Tender grilled octopus served over a smooth oyster mayonnaise, paired with marinated watermelon, crumbled feta, and a vibrant almond-mint pesto, finished with a smoked almond crumb for added texture and a drizzle of house-made chilli oil
- Dorado crudo** ⁴ 380 Czk
Delicate slices of fresh dorada, layered over a bright strawberry-orange sauce, and garnished with fresh mint, extra virgin olive oil and seasonal strawberries
- Tuna sashimi** ^{4, 10} 390 Czk
Japanese style tuna, sashimi style served with ponzu
- Fritto misto** ^{1, 4, 14} 365 Czk
Perfect mix of seafood: baby octopus, calamari, prawns deep fried and crunch, served with our minty sour cream dip
- Tropical coconut prawns** ^{1, 14} 315 Czk
Crunch prawns coated in coconut flakes, served with our avocado mousse, which is a mix of avocado, lime juice, and shallots blended to a smooth texture

For Wine/Snacks

- Marinated Olives** 150 Czk
Citrus-herb marinated olives
- Marinated Sardines with brioche** ⁴ 345 Czk
Spanish marinated sardines in olive oil served with toasted brioche

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Mains Courses

Octopus hot dog ^{1, 3, 7, 10, 14}

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

Tijuana fish tacos 2pc ^{1, 4, 7}

375 Czk

Maize tortilla on cheddar crust, topped with pickled cabbage, crisp cod, avocado mousse and fresh pico de gallo

Tuna, Thai salad ^{1,4,5,6,8,11,14}

480 Czk

Fresh tuna, grilled on La Plancha, sits on top of a fresh thai inspired salad, with peanut dressing and sour mango

Salmon, grilled pak choi, yuzu hollandaise sauce ^{3,4,7,10}

430 Czk

Fresh from Norway, grilled pak choi with hollandaise sauce made from an acid yuzu flavour

Dorado grilled with fennel salad ^{4,10}

850 Czk

A whole dorada, approximately 400g, expertly grilled a la plancha and fully deboned for effortless enjoyment, served with a crisp fennel and orange salad, highlighting fresh, summery flavour, recommend share for 2

Aquarium

Lobster with fries, aioli, cajun ^{1,3,4,7,14}

1750 Czk

Fresh Canadian Lobster from the aquarium, cooked by order in our kitchen, is roasted on butter and lemon, comes with fries, aioli and our spicy cajun

Brown Crab with corn, butter brioche ^{1,7,14}

1180 Czk

Fresh British Crab from the aquarium, cooked by order, served with roasted corn and fresh grilled brioche, come with caramelized butter sauce

Shellfish to share ^{4,7,9}

choose sauce:

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 ¹⁴

520 Czk

Delicate size, sweet and tender meat

Tiger prawns 500 g ¹⁴

625 Czk

Classic size, sweet and soft meat

Argentinian red prawns 500 g ¹⁴

720 Czk

Delicatess from argentinian cold ocean, is a big size prawns with red colour and perfect texture

Crayfish 500 g ¹⁴

820 Czk

From Danube River, our crayfish has a soft meat inside the shell with a rich flavour

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Seafood selection 2550 Czk
(300g tiger prawns, 300g Argentinian prawns, 300g Greenland prawns, 300g Crayfish, French fries, brioche, Miso mayo, Sour dip)

Louisiana boil 2850 Czk
(700g louisiana crayfish, 300g tiger prawns 300g mussels,, 300g Greenland prawns, corn, grenaille, sausages, brioche, cajun dip)

Louisiana CRAWFISH boil 2480 Czk
A true taste of Louisiana — Cajun and Creole flavors come together in this classic boil with fresh crawfish, potatoes, corn, and sausage. Served with our special Cajun sauce and butter brioche.

Louisiana KING boil 5490 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*

Recommend for Louisiana boil
WitBier - Rakin 0,75l 490 Czk

Side dishes

French Fries ¹ 95 Czk

Rice 100 Czk

Butter brioche ¹ 115 Czk

Dips

Aioli ^{3, 10} 55 Czk
House made aioli with confit garlic

Chipotle mayo ^{1, 4, 6} 55 Czk
House made spicy sauce

Brown butter ¹ 65 Czk
Caramelized butter sauce

Tartare sauce ^{3, 10} 55 Czk
House made tartare, with red onion, gherkins and capers

Cajun ^{1, 4, 6} 85 Czk
Louisiana spicy dip

Dessert

Flambe pineapple with salted caramel cream ⁷ 225 Czk
Marinated pineapple in rum and star anise, flambee. and topped with salted caramel cream

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Spirits	40ml
Glenmorangie original	160 Czk
Ardbeg Ten	215 Czk
Belvedere	130 Czk
Grey Goose	150 Czk
Eminente	110 Czk
Volcan - Blanco	160 Czk
Hennessy V.S.	140 Czk

Wine List

Sparkling wines	bottle
J. Stávek – Funky Bubbles 2023 Brut Nature <i>(Muscat Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	830 Czk
Vitas - Forest Brut Nature 2023 <i>(Saint Laurent, Blaufrankisch), Cz, Morava, Velkopavlovická</i>	800 Czk
Bystřický – Blanc de Pinot Noir 2021 <i>Cz, Morava, Velkopavlovická, Bořetice</i>	1995 Czk
Joseph Fritsch – Crémant d’Alsace, Brut NV <i>(Pinot Auxerrois, Pinot Blanc, Riesling), Fr, Alsace</i>	980 Czk
Ventura Soler - Cava Reserve, Brut NV <i>(Macabeo, Xarel-lo, Parellada), ES, Penedès</i>	950Kč
Raventós i Blanc – Brut Nature 2023 <i>(Macabeu, Xarel-lo, Parellada), Es, Penedès</i>	1150 Czk
Raventós i Blanc – De La Finca Brut Nature 2020 <i>(Macabeu, Xarel-lo, Parellada), Es, Penedès</i>	1960 Czk

Champagne	
Pinot-Chevauchet – Génèreuse, Brut Nature NV <i>(Pinot Meunier), Fr, Épernay</i>	2550 Czk
André Roger – Nuánce de Noirs, 1er Cru Brut NV <i>(Pinot Noir), Fr, Montagne de Reims</i>	2650 Czk
Varnier-Fannière – Brut Zéro, Brut Nature NV <i>(Chardonnay), Fr, Côte des Blancs Ávize</i>	2950 Czk
Varnier-Fannière – 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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White wines	bottle
Rakin x Monology - Kalvarie S 2024 <i>(Silvaner), Cz, Morava, Velkopavlovická, Rakvice</i>	980 Czk
Tři čtvrtě – Veltlínské zelené 2022 <i>Cz, Morava (Velkopavlovická)</i>	900 Czk
Porta Bohemica - Müller-Thurgau 2023 <i>Cz, Velké Žernoseky</i>	950 Czk
Ota Ševčík – Chardonnay 2023 <i>Cz, Morava Velkopavlovická, Bořetice</i>	980 Czk
Milan Nestarec – Umami 2021 <i>(Red Traminer), Cz, Morava Velkopavlovická, Velké Bílovice</i>	1550 Czk
Bader - Riesling 2023 <i>De, Rheinhessen</i>	980 Czk
La Mer – Verdejo 2024 <i>Es, Tierra de Castilla</i>	650 Czk
Envinate – Taganan 2023 <i>(Listán Blanco, Albillo Criollo, Marmajuelo), Es, Tenerife Canaria</i>	1995 Czk
Jean Collet – Sauvignon Blanc Saint-Bris 2022 <i>Fr, Bourgogne Saint-Bris</i>	1200 Czk
François Villard – Marsanne Roussanne 2023 <i>Fr, Rhône</i>	1350 Czk
Pabiot - Pouilly Fumé Léon 2023 <i>(Sauvignon Blanc), Fr, Val de Loire</i>	1450 Czk
Rolet – Arbois Chardonnay 2023 <i>Fr, Jura (Arbois)</i>	1570 Czk
Justin Boxler - Gewürztraminer Kalkofen 2022 <i>(Gewürztraminer), Fr, Alsace</i>	1650 Czk
Domaine Bersan - Chablis 2022 <i>(Chardonnay), Fr, Bourgogne Chablis</i>	1900 Czk
Jean Collet – Chablis 1er Cru Vaillons 2022 <i>(Chardonnay), Fr, Bourgogne Chablis</i>	2350 Czk
Manfredi – Grecanico 2023 <i>It, Sicilia</i>	1900 Czk
Orange wines	bottle
Milan Nestarec - Hedonista 2021/2023 <i>(Gruner Veltliner), Cz, Morava Velkopavlovická, Velké Bílovice</i>	850 Czk
Porta Bohemica - Tramin Orange 2022 <i>Cz, Velké Žernoseky</i>	950 Czk
Ramon Jané – Ovella Negra 2023 <i>(Garnatxa Blanca, Malvasia de Sitges), Es, Penedès</i>	1130 Czk

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Rose wines	bottle
Tři Čtvrtě – Qiller 2022, 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
Can Sumoi - La Rosa 2024 (<i>Sumoll, Parellada, Xarel·lo</i>), Es, Penedès	800 Czk
Red wines	bottle
Tři Čtvrtě – Svatovavřinecké 2022 (<i>Saint Laurent</i>), Cz, Morava, Velkopavlovická, Bořetice	980 Kč
Ota Ševčík – Frankovka 2023 Cz, Morava Velkopavlovická, Bořetice	980 Czk
Envínate – Albahra 2023 (<i>Garnacha Tintorera, Moravia Agria</i>), Es, Castilla-La Mancha Almansa	1060 Czk
Domaine Arnoux – Savigny-lès-Beaune 2018 (<i>Pinot Noir</i>), Fr, Bourgogne Savigny-lès-Beaune	1700 Czk
Château Soussane – Margaux 2018 (<i>Merlot, Cabernet Sauvignon, Carménère</i>), Fr, Bordeaux Margaux	2050 Czk
Marisa Bacher – Barbera d'Alba 2022 It, Piemonte Alba	1650 Czk
Castell'in Villa – Chianti Classico 2019 (<i>Sangiovese</i>), It, Toscana Chianti	1800 Czk
Ca' di Press – Barolo Perno 2020 (<i>Nebbiolo</i>), It, Piemonte Barolo – Monforte d'Alba	3980 Czk
Rare wines	láhev
Bachelet Monnot – Chassagne-Montrachet 2023 (<i>Chardonnay</i>), Fr, Bourgogne, Côte de Beaune	4540 Czk
Didier Dagueneau – Pur Sang 2022 (<i>Sauvignon Blanc</i>), Fr, Val de Loire, Pouilly-Fumé	6400 Czk
Rolet – Arbois Vin Jaune 2017 (<i>Savagnin</i>), Fr, Jura, Arbois	4400 Czk
Vignobles Despaigne - Girolate Rouge 2019 (<i>Merlot</i>), Fr, Bordeaux, Entre-Deux-Mers, Arbois	4950 Czk
Benjamin Leroux Gevrey-Chambertin 1er Cru Les Champeaux 2018 (<i>Pinot Noir</i>), Fr, Bourgogne, Côte de Nuits	5400 Czk
Produttori del Barbaresco - Don Fiorino Reserva 2016 (<i>Nebbiolo</i>), It, Piemonte, Barbaresco	5500 Czk

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