

RAKIN SEAFOOD BAR MENU

Appetizer



Crayfish with cajun sauce

85 Czk

Crayfish(EU/US)served with signature Rakin Cajun sauce

Allergens: 4, 14



Fine de Claire N°2 with mango Pico de Gallo

109 Czk

Delicate, tender meat

Allergens: 14

Sentinelle N°1 with mango Pico de Gallo

145 Czk

Meaty and savory oyster from France, aged for 3 years in Ireland

Allergens: 14

Gillardeau N°2 with mango Pico de Gallo

175 Czk

Distinctive premium buttery oyster from France

Allergens: 14



Gratin oyster

190 Czk

Warm oyster prepared with yuzu hollandaise sauce, savory parmesan cheese, and topped with premium salmon caviar

Allergens: 3, 4, 7, 14



Cold Platter

1850 Czk

2x Fine de Claire, 2x Sentinelle, 2x Gillaudeau, 300g romanian crayfish, 100g Greenland prawns, 60g Tuna Sashimi, Nori, Ponzu

Allergens: 14



Marinated Sardines with brioche

345 Czk

Allergens: 4

Tapas

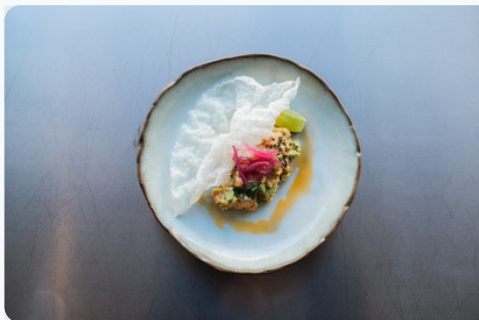


Octopus hot dog

390 Czk

Grilled octopus, coleslaw, cheddar, jalapeños, brioche

Allergens: 1, 3, 7, 10, 14



Salmon tartare

390 Czk

Mango, avocado, mayonnaise, rice chips

Allergens: 1, 3, 4, 6, 7, 10, 11



Seabass Carpaccio

395 Czk

Passionfruit leche de tigre, baby corn

Allergens: 4, 9



Scallop Ceviche

415 Czk

Mango leche de tigre, yellow beet, crayfish chips

Allergens: 2, 4, 9, 14

Main Courses

Tijuana fish tacos 2pc

430 Czk

Cod,tortilla,cheddar,avocado,piccode gallo

Allergens: 1, 4, 7

Fish Burger

395 Czk

Cod,salmonandsea bream, fennel, buttermilk

Allergens: 1, 3, 4, 7, 14

Rakin Fish & Chips

550 Czk

Seabream,patatasbravas,tartar sauce

Allergens: 1, 3, 4, 7

Tuna, Thai salad

560 Czk

Tuna, Thai salad, peanut dressing

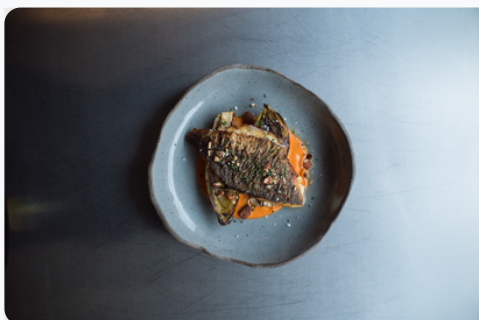
Allergens: 1, 4, 5, 6, 8, 11, 14



Grilled salmon, wild broccoli **570 Czk**

Salmon, wild broccoli, buttermilk, lemon, chilli

Allergens: 4, 7, 11



Grilled dorado and endives on **560 Czk** salsa romesco

Sea bream, caramelized chicory, romesco sauce

Allergens: 4, 8, 11



Risotto Nero and grilled octopus

650 Czk

Squid ink risotto, octopus, parsley

Allergens: 4, 7, 9, 14



Gnocchi on crayfish bisque and half grilled lobster

990 Czk

Potato gnocchi, crayfish bisque, lobster, sage

Allergens: 1, 2, 4, 7, 9

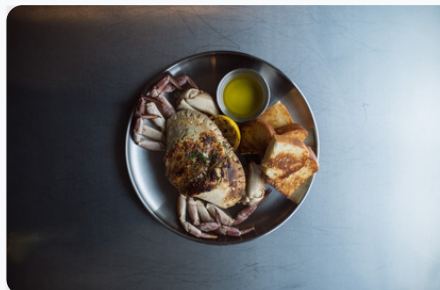
AQUARIUM & BOILS

Lobster with fries, aioli, hot cajun

1750 Czk

Canadian lobster, french fries, aioli, cajun sauce

Allergens: 1, 3, 4, 7, 14



Brown Crab with corn, brioche

1180 Czk

British crab, corn, brown butter, brioche

Allergens: 1, 7, 14

SHELLFISH TO SHARE

Allergens: 4, 7, 9



Greenland prawns 500 g

650 Czk

Allergens: 14



Tiger prawns 500 g

655 Czk

Allergens: 14



Argentinian red prawns 500 g

750 Czk

Allergens: 14



Crayfish 500 g

Allergens: 14

TBD

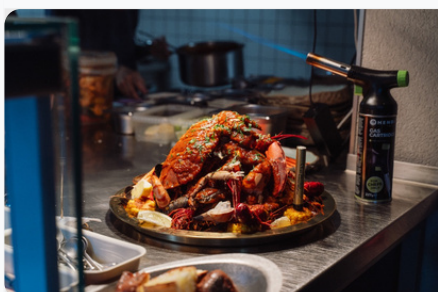
LOUISIANA BOILS



Louisiana boil

2950 Czk

700g Louisiana crayfish, 300g tiger prawns, 300g mussels, 300g Greenland shrimp, potatoes, corn, sausage, brioche, Cajun sauce



Louisiana KING boil

5850 Czk

700g Louisiana crayfish, 300g tiger prawns, 300g mussels, 300g Greenland prawns, lobster, and crab, corn, grenaille, sausages, brioche, cajun dip

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

SIDES & DIPS

SIDE DISHES		DIPS	
French Fries	95 Czk	Aioli	55 Czk
Patatas Bravas	110 Czk	Chipotle mayo	55 Czk
Butter brioche	115 Czk	Brown butter	65 Czk
Corn on the cob	95 Czk	Cajun	85 Czk
		Tartare sauce	55 Czk

DESSERTS

Flambéed Pineapple Tartare	235 Czk
Rum-FlambéedPineapple,vanillaicecream, and coconut crumble	
<i>Allergens: 7</i>	
Coconut panna cotta	210 Czk
House-mademangopurée,creamy coconut panna cotta	
<i>Allergens: 7</i>	