

Appetizer

Crayfish with cajun sauce ^{4, 14}	85 Czk
Crayfish (EU/US) served with signature Rakin Cajun sauce	
Fine de Claire N°2 with strawberry Bloody Mary ¹⁴	109 Czk
Delicate, tender meat	
Sentinelle N°1 with strawberry Bloody Mary ¹⁴	145 Czk
Meaty and savory oyster from France, aged for 3 years in Ireland	
Gillardeau N°2 with strawberry Bloody Mary ¹⁴	175 Czk
Distinctive premium buttery oyster from France	
Gratinated Oyster ^{2,3,7,9,14}	190 Czk
Gratinated oyster with yuzu Hollandaise sauce, parmesan and Red Caviar	
Cold Platter ¹⁴	1850 Czk
2x Fine de claire, 2x Sentinelle, 2x Gillardeau, 300g romanian crayfish, 100g Greenland prawns, 60g Tuna Sashimi, Nori, Ponzu	

Tapas

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

Octopus hot dog ^{1, 3, 10, 14}	390 Czk
Grilled octopus, Mango slaw, brioche	
Sea bass Ricotta and Mandarin crudo ^{4,10,11}	390 Czk
Sea bass, Mandarin sauce, burnt mandarin, ricotta, crisp capers	
Gambero Rosso Carpaccio ^{2,11}	390 Czk
Yuzu sauce, sundried tomatoes and fried capers	
Scallop Ceviche ^{2,4,9,14}	415 Czk
Mango leche de tigre, yellow beet, crayfish chips	
Fried Calamari ^{1,3,10, 14}	370 Czk
Fried baby calamari, aioli	

Mains Courses

Tijuana fish tacos 2pc ^{1, 4, 7}	430 Czk
Cod, tortilla, cheddar, avocado, pico de gallo	
Tuna, Thai salad ^{1,4,5,6,8,11,14}	560 Czk
Tuna, Thai salad, peanut dressing	
Grilled octopus ^{1,2,10,11,14}	650 Czk
Octopus, romesco, burnt salad	
Seafood BBQ ^{2,4,7,8,9}	570 Czk
Monkfish skewer grilled peppers, brazilian moqueca sauce, cassava crumble and smoked almond	
Seafood Rice ^{2,4,7,9}	530 Czk
Seafood mix, arborio and Spicy Nduja emulsion	
Whole grilled fish ^{4,10,,11}	690 Czk
Boneless Dorada, orange and caper sauce, fennel radicchio and tahini salad	

Aquarium

Lobster with fries, aioli, hot cajun ^{1,2,4,7}	1750 Czk
Canadian lobster, french fries, aioli, cajun sauce	
Brown Crab with corn, brioche ^{1,2,7}	1180 Czk
British crab, corn, brown butter, brioche	

Shellfish to share ^{4,7,9}

Tiger prawns 500 g ¹⁴	695 Czk
Argentinian red prawns 500 g ¹⁴	750 Czk
Crayfish 500 g ¹⁴	850 Czk

Choose sauce:

Garlic and cream

Cajun

Classic

Louisiana boil ^{2,4,14}	2950 Czk
700g Louisiana crayfish, 300g tiger prawns, 300g mussels, 300g Greenland shrimp, potatoes, corn, sausage, brioche, Cajun sauce	
Louisiana KING boil ^{2,4,14}	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*

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

Side dishes

French Fries ¹	95 Czk
Patatas Bravas ¹	110 Czk
Butter brioche ^{1,3,7}	115 Czk
Corn on the cob ^{1,7}	95 Czk

Dips

Aioli ^{3, 10}	55 Czk
Chipotle mayo ^{1, 4, 6}	55 Czk
Brown butter ¹	65 Czk
Cajun ^{1, 4, 6}	85 Czk
Tartare sauce ^{3, 10}	55 Czk

Dessert

Flambéed Pineapple Tartare ⁷	235 Czk
Rum-Flambéed Pineapple, vanilla ice cream, and coconut crumble	
Coconut panna cotta ⁷	210 Czk
House-made mango purée, creamy coconut panna cotta	