

SEOUL HIGHBALL

A cocktail made with soju
(a Korean liquor), Sprite,
ice and a slice of lemon.

122 Kč



Signature cocktail

BOKBUNJA SPRITZ

Signature cocktail



Korean blackberry
wine with lemon,
tonic and Sprite.

132 Kč

WELCOME TO PRAHAGGOGI!

“좀 더 많은 사람들이 축적된 금보다는 음식과 활기와 노래를 소중히 여긴다면, 세상은 더 즐거워질 겁니다.”

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”

J.R.R. Tolkien (1892-1973)

“음식은 우리의 공통점이요, 보편적 경험이다.”

“Food is our common ground, a universal experience.”

James Beard (1903-1985)

프라하고끼는 한국식 Grill BBQ 전문 식당입니다.

프라하고끼는 한국식 Grill BBQ를 통해 가족, 친구들이 한 식탁에서 같은 음식을 나누며 함께 즐기는 한국의 전통적인 식문화를 여러분께 알리고자 합니다. 프라하고끼는 고객 여러분들이 우리를 통해 한국의 문화를 체험하고 국적과 문화가 다른 우리 모두, 서로의 문화를 존중하고 이해하는 계기가 되기를 바랍니다.

**PRAHAGGOGI is a Korean BBQ grill restaurant.
We want our customers to experience authentic Korean barbecue with us and to discover Korea's traditional food culture, where family and friends gather around one table to share a meal together.**

We hope that this food culture becomes an opportunity for people of different nationalities and backgrounds to respect, connect with, and better understand one another.

WiFi pass: comeinto

Instagram: @prahaggogi

SOUPS

In Korea, soup is a main dish enjoyed together with rice.
You can also try it as a side dish when having barbecue!

KIMCHI JJIGAE

Allergies : 1/4/6/11



House-made
kimchi soup with
pork, served with rice.

292 Kč

DOENJANG JJIGAE

Allergies : 1/6/11

Soybean paste soup,
served with rice.

220 Kč

HAEMUL DOENJANG JJIGAE

Allergies : 1/2/4/6/7/11

Soybean paste soup with seafood,
served with rice.

386 Kč

RECOMMENDED

BEEF BIBIMBAP

Allergies : 1/3/6/11

Warm rice topped with seasoned vegetables, marinated beef, egg, and spicy gochujang sauce. Mix well before eating.

270 Kč

MORE OPTIONS

VEGETABLES BIBIMBAP 야채  **219 Kč**

TOFU BIBIMBAP 두부  **260 Kč**

PORK BIBIMBAP 돼지고기  **260 Kč**



RICE

KIMCHI BOKKEUMBAP

Allergies : 1/3/4/6/7/11

Kimchi fried rice with egg, minced beef and cheese.

315 Kč



JEYUK DEOPBAP

Allergies : 1/6/11

Stir-fried pork in sweet and spicy chilli sauces, served with rice.

260 Kč



TTUKBAEGI BULGOGI



Allergies : 1/3/6/11

Tender slices of marinated beef simmered in a sweet and savory soy-based broth with glass noodles and vegetables, served bubbling hot in a traditional Korean clay pot, alongside rice.

325 Kč



RECOMMENDED

GALBI MANDU

Juicy meat-filled steamed dumplings with a savory soy sauce.

209 Kč



GUKBAP

Gukbap is a Korean dish consisting of hot soup with rice. The name comes from the Korean words guk (soup) and bap (rice). It's traditionally eaten by adding cooked rice directly into the hot soup.

SUNDAE GUKBAP

Allergies : 1/2/4/6/7/11

Sundae Gukbap is a Korean style sausage soup made with pig intestine. Rice is included.

375 Kč



GGOGI GUKSU



Allergies : 1/2/4/6/7/11

A warm and comforting Korean noodle soup with a rich, flavorful broth and tender slices of pork. This hearty and satisfying dish captures the comforting taste of traditional Korean home cooking.

375 Kč



ADD-ON RICE

Recommended with a side of rice.

53 Kč

GGOGI JJAJANG

SIGNATURE
MENU

Allergies : 1/3/6/11

Rich and savory Korean premium black bean noodles topped with tender slices of boiled pork, called suyuk. The perfectly balanced combination of chewy noodles, deep black bean sauce, and juicy meat creates a luxurious version of Korea's beloved classic.

355 Kč



CLASSIC JJAJANG

Traditional Korean black bean noodles made with rich, savory sauce without meat.

292 Kč

COLD NOODLES

Allergies : 1/3/6/11

Chilled noodle dish that pairs well with barbecue meats.



NAENG GUKSU

Cold noodles with sweet, sour and savory broth.

209 Kč



BIBIM GUKSU

Cold noodles with slightly spicy gochujang sauce.

209 Kč



BUNSIK

A selection of popular Korean comfort foods,
known for their bold flavors and casual, satisfying style.

TTEOKBOKKI

Allergies : 1/3/4/6/11

House-made rice cakes
stir-fried in a spicy sauce
with fish cakes.

282 Kč

ADD-ON:
Cheese 115 Kč



GIMBAP

Allergies : 1/3/11

Korean seaweed rice rolls
made with vegetables.

209 Kč



K-BBQ MENU

MEAT



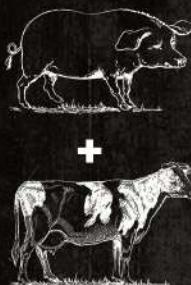
Minimum first order: 300 g
Additional orders from: 150 g

돼지고기 최초 주문은 300g부터 가능합니다.
돼지고기 추가 주문은 150 g부터 가능합니다.



Minimum first order: 200 - 300 g
Additional orders from: 100 - 150 g

소고기 최초 주문은 200g (300g) 부터 가능합니다.
소고기 추가 주문은 100g (150g) 부터 가능합니다.



First minimum order of
beef and pork combined:
100 g (150 g) beef + 150 g pork

소고기와 돼지고기를 함께 주문하실 경우,
최초 주문시 소고기 100g (150g) +
돼지고기 150g으로 섞어서 주문 가능합니다.

GRILLING SERVICE

You can grill the meat yourself at the table.

Korean BBQ is enjoyed by grilling the meat, then cutting it
into bite-sized pieces with scissors and tongs once it's cooked.
If you need assistance, our staff will gladly help with the grilling.

고기는 테이블에서 직접 구워서 드실 수 있으며, 도움이
필요하시면 훌 직원이 그릴링을 도와드립니다.

SAng CHARIM

Korean BBQ is served with 9-10 side dishes, including
salad and lettuce wraps, along with 4 types of sauces.
The full set is provided once for free with your first order.

BBQ 상차림에는 양파절임, 상추쌈 등을 포함한
9-10가지 반찬과 4가지 소스와 함께 제공됩니다.
이 상차림은 최초 주문 시 1회 무료로 제공됩니다.

K-BBQ SET MENU



A set

Allergies :
1/6/10/11

~~1004 Kč~~

Menu for 2 people

895 Kč

MOKSAL

목살
150g



OHGYEOPSAL

오겹살
150g



DOENJANG JJIGAE*

된장찌개



GRILLED VEGETABLES

구이용 야채



It's possible to change the Doenjang Jjigae to Kimchi Jjigae for 110 Kč extra charge*
세트 메뉴 중 된장찌개를 김치찌개로 변경하실 수 있습니다. (+110 Kč 추가금액)*

MEAT FOR GRILL

We serve aged meat (14 days). The meat is prepared with an initial prime cook, so it takes about 10–15 minutes after ordering. Beef is not primed. Side dishes and sauces are provided by default. Additional ssam or kimchi will be charged separately.

PORK

MOKSAL

Juicy pork neck with less fat.



YANGNYEOM GGOGI

Pork marinated in our special soy sauce.



OHGYEOPSAL

Soft and juicy pork belly with skin.



SPECIAL PORK

Our special pork that you can try only at GGOGI.



K-BBQ SET MENU

SIGNATURE
MENU

PREMIUM set

Allergies :
1/6/10/11

Menu for 2 people

~~1150 Kč~~ → **1040 Kč**

SPECIAL PORK

특수부위

150g



OHGYEOPSAL or MOKSAL

오겹살 / 목살

150g



DOENJANG JJIGAE*

된장찌개



VEGETABLES + OYSTER MUSHROOM

구이용 야채 + 새송이 버섯



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BEEF



DEUNGSHIM

Beef sirloin with a light and juicy flavor.

(150g)

524 Kč

BUCHAESAL

Oyster blade with evenly distributed marbling, offering a light, chewy, and juicy flavor. This cut comes from the foreleg and is also known as Buchae ("hand fan").

(150g)

586 Kč

YANGNYEOM BUCHAESAL

Allergies : 1/6/11

- Soy-sauce-based marinated meat
- Gochujang (chili paste)-based marinated meat

(150g)

596 Kč

KKOTSAL

It's called Kkot-sal ("flower meat") because its marbling is as beautiful as a flower. This is a specialty cut that is produced in very small quantities — only about 350g per cow.

(100g)

628 Kč

BUCHAESAL

KKOTSAL

SIDES FOR GRILL

The following menu items are available only when ordering from the grill menu.



PRAWNS 6 PCS

Allergies : 2

344 Kč



MUSSLES 5 PCS

Allergies : 1/6/7/14

199 Kč



DOENJANG JJIGAE



Allergies : 1/6

Soybean paste soup.

146 Kč



KIMCHI JJIGAE



Allergies : 1/4/6/11

Kimchi soup with pork.

209 Kč



CORN CHEESE



Allergies : 3/7

Mozzarella with corn.

166 Kč

BAP (RICE)

53 Kč

SSAM (SALAD LEAVES)

63 Kč

GRILLED VEGETABLES

146 Kč

KING OYSTER MUSHROOM

105 Kč

KIMCHI Allergies : 1/4

63 Kč

BANCHAN

Other than Kimchi and Ssam, side dishes are refilled for free. When ordering additional meat or set menu, only the meat or set menu ordered will be served. Side dishes may change slightly depending on the supply and demand of ingredients.

1. SSAM

Try wrapping your meat and adding some sauce inside!

2. CHILLI AND GARLIC

3. KIMCHI Allergies : 1/4

Spicy fermented cabbage.

4. PICKLED RADISH

Try wrapping your meat with it!

5. LETTUCE SALAD Allergies : 1/6/11

With gochujang sauce.

6. MARINATED ONION Allergies : 1/6

7. WHITE KIMCHI Allergies : 1/4

Non-spicy kimchi.

8. ONION SALAD Allergies : 1/6/11

9. ZUCCHINI Allergies : 1/6

Savory seasoned zucchini.

10. GREEN ONION KIMCHI Allergies : 1/4

Spicy green onion kimchi.

DIPPING SAUCES



Allergies : 1/2/4/6

SALTED
SHRIMP



HORSE
RADISH



HIMALAYAN
SALT



SSAMJANG
Allergies : 1/6

SIDE DISHES



GALBI MANDU

Allergies : 1/3/6/11

Savory and slightly sweet steamed beef dumplings with a savory soy glaze.

209 Kč



KIMCHI JEON

Allergies : 1/4/11

Crispy savory Kimchi pancakes.

189 Kč



GAMJA JEON

Allergies : 1/7/11

Potato pancakes with cheese.

135 Kč

DESSERTS

Allergies : 7

MATCHA ICE CREAM

Smooth and creamy ice cream made with premium matcha.



85 Kč

YUZU ICE CREAM

Refreshing and tangy ice cream infused with Korean yuzu citrus.



85 Kč

DRINKS

WATER (STILL / SPARKLING)	(330 ml) 52 Kč
탄산수 / 생수	(750 ml) 102 Kč
COCA-COLA / ZERO COLA	(200 ml) 73 Kč
FANTA / SPRITE	(200 ml) 73 Kč
K-DRINKS (BONGBONG/MILKIS/ SIKHYE)	(200 ml) 79 Kč
(BY CURRENT OFFER) 공급에 따라	
LEMONADE (BY CURRENT OFFER)	(330 ml) 83 Kč
YUZUADE (YUZU LEMONADE)	(330 ml) 84 Kč
GINGERADE (GINGER LEMONADE)	(330 ml) 84 Kč
ALOE KING	(500 ml) 95 Kč
KOREAN GREEN TEA	(330 ml) 73 Kč
녹차	
YUZU TEA	(330 ml) 84 Kč
유자차	
GINGER TEA	(330 ml) 84 Kč
생강차	

— ALCOHOLIC DRINKS —

SEOUL HIGHBALL (SOJU BASED)	122 Kč
서울 하이볼	
BOKBUNJA SPRITZ	132 Kč
복분자 칵테일	
SOJU (ORIGINAL / FRUIT FLAVORED)	(330 ml) 309 Kč
소주 (오리지널 / 과일맛)	
BOTTLED BEER	(500 ml) 66 Kč
병맥주	
BIRELL BOTTLED BEER	(330 ml) 52 Kč
(NON ALCOHOLIC) 무알콜 병맥주	
DRAFT BEER	(300 ml) 45 Kč
(KOZEL LAGER / KOZEL DARK) 생맥주	(500 ml) 66 Kč
SOJU BOMB	
4 GLASSES OF SOMAEK (SOJU + BEER)	소맥 폭탄주 4잔 390 Kč
MAKGEOLLI (KOREAN RICE WINE)	(750 ml) 236 Kč
막걸리	(1200 ml) 309 Kč

LIST OF ALLERGENS

1

Cereals containing gluten

wheat, rye, barley, oats, kamut or its hybridised strains and their products



2

Crustacean

and their products



3

Eggs

and their products



4

Fish

and their products



5

Seeds of groundnut (peanut)

and its products



6

Soybeans

and their products



7

Milk

and its products

8

Nuts

almonds (*Prunus communis* L.), common hazels (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) Brazil), Brazil nuts (*Bertholletia excelsa*), pistachio seeds (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and their products



9

Celery

and its products



10

Mustard

and their products



11

Seeds of sesame

and its products



12

Sulphur dioxide and sulphites

in concentrations higher than 10 mg/kg or 10mg/l, expressed as overall SO₂

13

Lupines

and its products



14

Mollusc

and their products



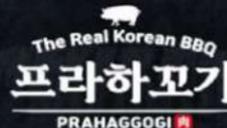
OUR BRAND



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