

# WELCOME TO GGOGI

"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)*

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

"Food is our common ground, a universal experience."

*James Beard (1903-1985)*

"음식은 우리의 공통점이요, 보편적 경험이다."

PRAHAGGOGI is a Korean BBQ grill restaurant.  
We invite our guests to experience Korean barbecue and  
the tradition behind it, where family and friends gather  
to share and enjoy food together at one table.

Through this culture of dining, PRAHAGGOGI aims  
to create a space where people of different nationalities  
and backgrounds can connect, and develop greater  
understanding and respect for one another.

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

WIFI pass: comeinto

@prahaggogi

Sister brands :



# WHAT'S K-BBQ

Korean BBQ is a dining experience where you grill the meat yourself right at the table. Once cooked, the meat is typically cut into bite-sized pieces using scissors and tongs. If you prefer, our staff will be happy to assist you with the grilling.

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

## ① CHOOSE YOUR PREFERRED CUT OF OUR AGED MEAT.

Minimum first order: 300 g per table

Additional orders from: 100 g

고기 최초 주문은 테이블당 300 g 부터 가능합니다.

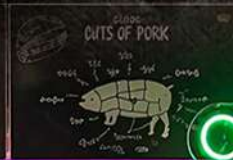
고기 추가 주문은 100 g 부터 가능합니다.

We offer premium meats aged for 14 days using  
a dual-aging process, delivering rich and refined flavors.

## MEAT ZONE

You can view our selection of meats by cut in the meat refrigerator.

고기에서 준비한 고기는 14일간 듀얼 에이징한 프리미엄 숙성육으로  
깊고 풍부한 맛을 느껴볼 수 있습니다. 매장 앞 고기 냉장고에서  
부위별로 분류된 다양한 육류를 확인하실 수 있습니다.



14 DAYS  
OF SELF-CARE



# WHAT'S INCLUDED IN K-BBQ

## ② ONE COMPLIMENTARY K-STYLE SIDE SET.

### SANG CHARIM

Lettuce wraps, onion salad, kimchi, pickled radish, green onion kimchi, white kimchi, garlic & chili, and boiled pork salad. Side dishes may vary depending on seasonal availability. You can get free refills for all side dishes except the boiled pork salad.



### SAUCE

Dip your meat in our sauces: salted shrimp sauce, salt, horseradish, ssamjang (Korean dipping sauce).

**SOUP**  
One complimentary DOENJANG JJIGAE (soybean paste stew) is provided with the first order. Upgrade to KIMCHI JJIGAE for +69 CZK.



### GRILLING VEGETABLES

Mushrooms, onions, and corn are provided once with the first order.



**UPGRADE  
FOR + 69,-**



### SSAM ZONE

Salad, lettuce, onions, and other wrap ingredients can be refilled free of charge at the Ssam Bar.



BBQ 상차림에는 양파절임, 상추쌈 등을 포함한 10가지 반찬, 된장찌개, 그릴용 야채, 그리고 4가지 소스와 함께 제공되며 최초 주문 시 1회 무료로 제공됩니다. 한국인의 정! 쌈 냉장고에서 무료로 쌈을 리필하실 수 있습니다.

# K-BBQ

## SINGLE ITEMS

### PORK (100 G)

#### MOKSAL 목살

289

Tender and flavorful pork neck cut with a firm texture and deep flavour.



#### OHGYEOPSAL 오겹살

309

Rich and juicy pork belly with skin, a perfect balance of meat and fat.

#### YANG-NYEOM 양념고기 Allergies : 1/6/11

309

Seasoned in a savory K-style marinade for a sweet and umami flavour.



#### HANG-JEONGSAL 항정살

329

Highly marbled and extra tender pork jowl, known for its chewy texture.

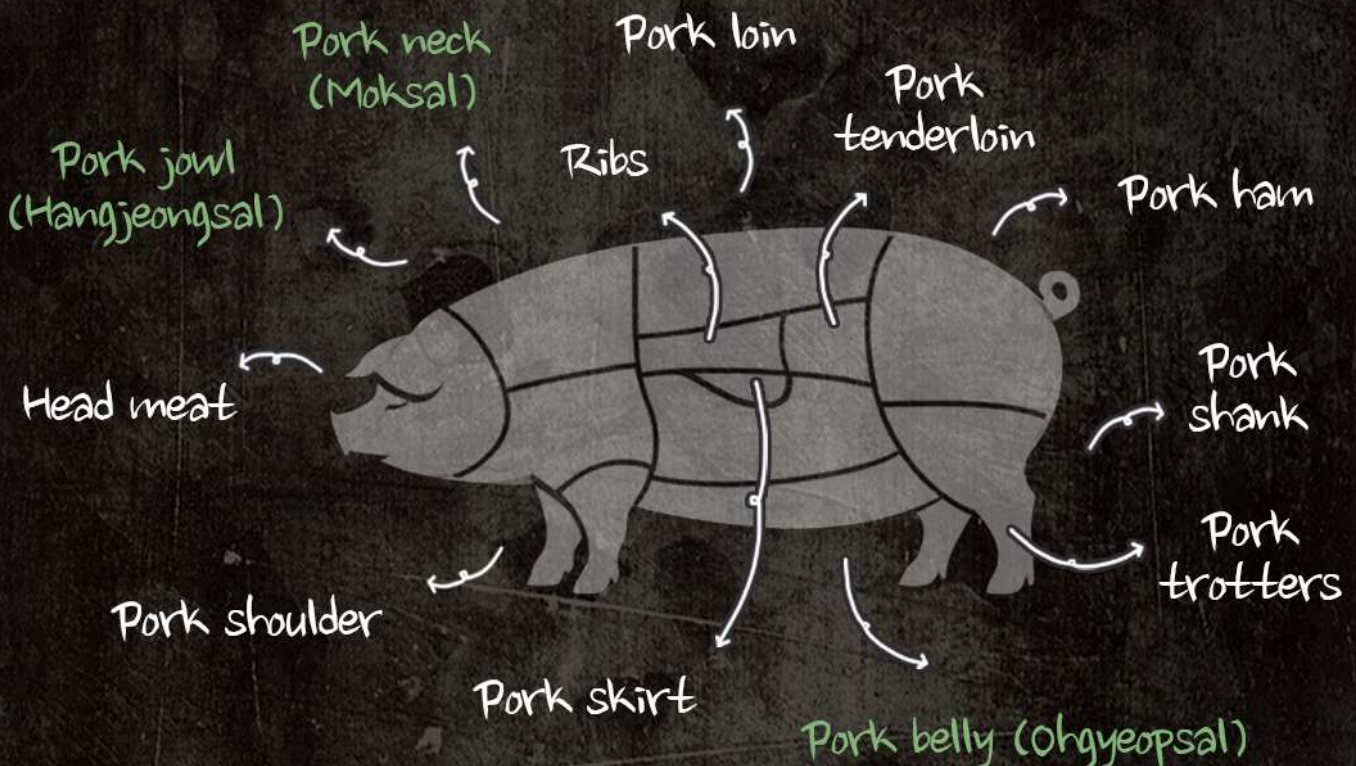


#### TOMAHAWK 1 PC 토마호크 1개

380

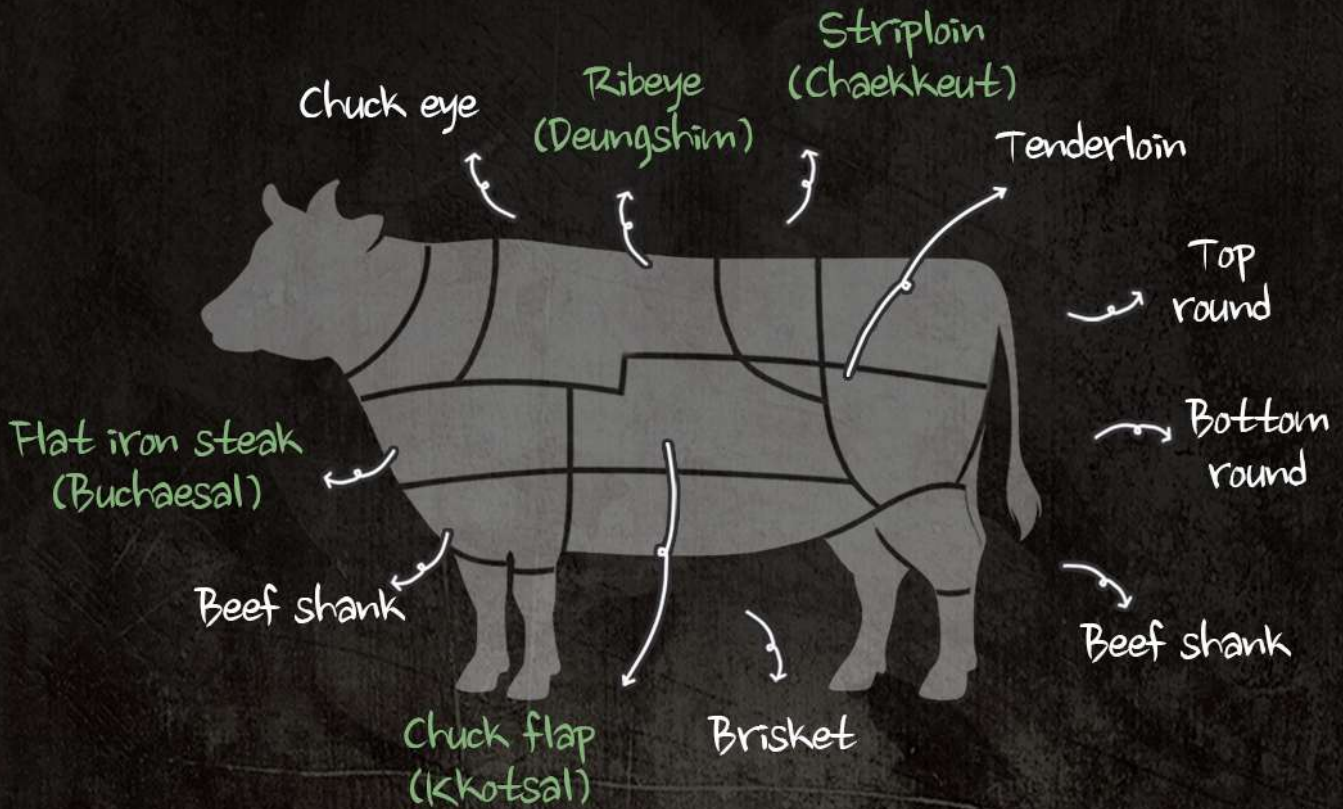
A premium bone-in cut with bold flavour and impressive presentation.

\*Pork Tomahawk is sold per piece only and is not available in 100g portions.



# K-BBQ

## SINGLE ITEMS



### BEEF (100 G)

#### DEUNGSHIM (CZECH) 등심

A tender and well-balanced ribeye or sirloin with rich flavour.

369

#### CHAEKKEUT (CZECH) 채끝

A lean cut like striploin, firm with deep beef flavour.

379



#### BUCHAESAL (ORIGINAL / SOY SAUCE / GOCHUJANG) 부채살

Allergies : 1/6/11

A tender flat iron cut with fine marbling, available in 3 marinade options.

449



#### KKOTSAL (ARGENTINIAN) 꽃살

A highly marbled cut, similar to chuck flap, tender and buttery.

619



#### SPECIAL BEEF 프리미엄 소고기 부위

(T-BONE / PORTERHOUSE / TOMAHAWK, ETC)

Prices are not listed on the menu. Please ask our staff for today's specials.

-

# FIRST TIME AT GGOGI? TASTING MENU

IS A GREAT PLACE TO START!

The tasting set menu is designed to offer a variety of cuts for you to experience. Limited to one order per table.

FOR  
BEGINNERS

TASTING SET (250 G)

990,-

MOKSAL

Pork Neck

목살

50 g



OHGYEOPSAL

Pork Belly

오겹살

50 g



HANGJEONG

Pork Jowl

항정살

50 g



DEUNGSHIM

Beef Ribeye

등심

50 g



CHAKKEUT

Beef Striploin

채끝

50 g



+

SEOUL  
FLIGHT

4 Fruit Soju Shot

과일 소주 4잔



The side set(sangcharim), soup, sauces, and grilling vegetables are provided once with the first BBQ order.

# PORK

## SET MENU



**BAN-MARI SET (400 G)**

~~1374,-~~

**1199,-**

**MOKSAL**

Pork Neck

목살

200 g



**OHGYEOPSAL**

Pork Belly

오겹살

100 g



**HANGJEONG**

Pork Jowl

항정살

100 g



**GIMBAP**

Salt Gimbap

소금김밥



**TORTILLA**

4 pcs 토띠아

The side set(sangcharim), soup, sauces, and grilling vegetables are provided once with the first BBQ order.

# PORK

## SET MENU



**HAN-MARI SET (600 G)**

~~1774,-~~  
**1599,-**

**MOKSAL**  
Pork Neck  
목살  
150 g



**OHGYEOPSAL**  
Pork Belly  
오겹살  
100 g



**HANGJEONG**  
Pork Jowl  
항정살  
100 g



**YANGNYEOM**  
Marinade pork  
양념고기  
100 g



**TOMAHAWK**  
1 pc 토마호크



**GIMBAP**  
Salt Gimbap  
소금김밥



**TORTILLA**  
4 pcs 토띠아

The side set(sangcharim), soup, sauces, and grilling vegetables are provided once with the first BBQ order.

# BEEF SET MENU



## BAN-MARI SET (400 G)

~~1724,-~~  
**1499,-**

### DEUNGSHIM

Beef Ribeye

등심

200 g



### CHAKKEUT

Beef Striploin

채끝

100 g



### BUCHAESAL

Beef Flat

Iron

부채살

100 g



### GIMBAP

Salt gimbap

소금김밥



### TORTILLA

4 pcs 토띠아

The side set(sangcharim), soup, sauces, and grilling vegetables are provided once with the first BBQ order.

# BEEF SET MENU



SIGNATURE  
MENU

## HAN-MARI SET (600 G)

2399,-

Perfectly  
paired with  
Frankovka  
2023

DEUNGSHIM

Beef Ribeye

등심

200 g



CHAKKEUT

Beef Striploin

채끝

100 g



BUCHAESAL

Beef Flat

Iron

부채살

100 g



BUCHAESAL

Soy-marinated

간장 부채살

100 g



KKOTSAL

Beef Chuck

Flap

꽃살

100 g



GIMBAP

Salt Gimbap

소금김밥



TORTILLA

4 pcs 토띠아

The side set(sangcharim), soup, sauces, and grilling vegetables are provided once with the first BBQ order.

# SIDES

## FOR GRILL

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



**PRAWNS FOR GRILL 5 PCS** Allergies : 2 구이용 새우

**339**



**MUSSELS FOR GRILL 5 PCS** Allergies : 1/6/7/14 구이용 홍합

**219**



**CORN CHEESE** Allergies : 3/7  콘치즈  
Mozzarella with corn.

**166**

**KING OYSTER MUSHROOM 1 PC** 

**109**

**RED ONION 6 PCS** 

**69**

**CORN 4 PCS** 

**69**

**TORTILLA 6 PCS** 

**69**

**SALT GIMBAP 8 PCS** 

**89**

**BAP (STEAMED RICE)** 

**53**

# WHAT'S INCLUDED IN À LA CARTE

Beyond K-BBQ, explore a variety of Korean  
à la carte dishes featuring meat.

K-BBQ 뿐만 아니라 고기를 주재료로 한  
다양한 한국식 단품 요리를 즐겨보세요.

## ONE COMPLIMENTARY K-STYLE SIDE SET.

### SANG CHARIM

Lettuce salad, kimchi, white kimchi, green  
onion kimchi, weekly sides, and onion salad.  
Served once per table with the first order.



# K-STYLE STEW

In Korean cuisine, soup/stew isn't just a starter, it's a main dish made by simmering a rich broth with meat and vegetables, typically enjoyed with rice or noodles



Allergies : 1/3/6/11

## TTUKBAEGI BULGOGI

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

325

SIGNATURE  
MENU

## GALBI MANDU

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

209

RECOMMENDED



Allergies : 1/4/6/11

## KIMCHI JJIGAE

House-made kimchi stew with pork, simmered in a deep, fermented kimchi broth, served with rice.

292



## HAEMUL DOENJANG JJIGAE

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

Soybean paste stew with seafood, served with rice.

386

Allergies : 1/6/11

## DOENJANG JJIGAE

Soybean paste stew, served with rice.

220

# WHAT'S 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.

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

## SUNDAE GUKBAP

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

375



# WHAT'S GUKSU

Guksu is a Korean dish consisting of hot soup with noodles. It's traditionally eaten by adding cooked noodles directly into the hot soup.

## 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



# DOLSOT BIBIMBAP

Steamed rice served in a sizzling hot stone bowl, topped with vegetables, marinated meat and a fried egg. Mix with gochujang (Korean chilli paste) to enjoy a perfect balance of flavours and crispy rice at the bottom.

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 with sauce.

270

### MORE OPTIONS

VEGETABLES BIBIMBAP 야채  219

TOFU BIBIMBAP 두부  260

PORK BIBIMBAP 돼지고기  260



# K-STYLE RICE

## KIMCHI BOKKEUMBAP Allergies : 1/3/4/6/7/11

Stir-fried rice with kimchi and minced beef, topped with melted cheese for a rich and savoury flavour.

315



## JEYUK DEOPBAP Allergies : 1/6/11

A hearty bowl of steamed rice topped with tender slices of pork stir-fried in a spicy Korean chili sauce, served with vegetables for a bold, sweet and spicy flavour.

260



# WARM NOODLES

RECOMMENDED

Allergies : 1/3/6/11

## GGOGI JAJANG

Rich and savoury 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



WITHOUT MEAT

## CLASSIC JAJANG

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

292



# COLD NOODLES

Chilled noodle topped with boiled eggs that pairs well with barbecue meats.

Allergies : 1/3/6/11

## SUYUK NAENG GUKSU 수육 냉국수

Cold noodles with sweet, sour and savoury broth, topped with tender slices of pork.

299

Allergies : 1/3/6/11

## SUYUK BIBIM GUKSU 수육 비빔국수

Cold noodles with slightly spicy gochujang sauce, topped with tender slices of pork.

299



## WITHOUT MEAT

Allergies : 1/3/6/11

## NAENG GUKSU 냉국수

Allergies : 1/3/6/11

## BIBIM GUKSU 비빔국수

229

229



# K-STYLE BUNSIK

A beloved style of Korean street food known for its quick, comforting, and flavourful dishes, including spicy rice cakes, noodles, and savoury snacks.

Allergies : 1/3/4/6/11

## TTEOKBOKKI 🍡

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

ADD-ON: Cheese 115 Kč

285

Allergies : 1/3/11

## YACHAE GIMBAP 🌿

Korean seaweed rice rolls made with vegetables.

219

Allergies : 1/3/5/7/11

## FRIED CHICKEN

Boneless Korean-style fried chicken.

**ORIGINAL** : original crispy fried chicken.

**DAK-GANGJEONG** : glazed in a sticky, sweet, tangy and spicy sauce.

219

# PERFECT FOR SHARING

# SIDE DISH



RECOMMENDED

## GALBI MANDU Allergies : 1/3/6/11

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

209



## FRIED MANDU Allergies : 1/6/11

Korean dumplings filled with ground vegetables and tofu.

169



## KIMCHI JEON Allergies : 1/4/11

Crispy savoury Kimchi pancakes.

189



## GAMJA JEON Allergies : 1/7/11

Potato pancakes with cheese.

169

## K-STYLE

# DESSERT

## MATCHA ICE CREAM Allergies : 7

Smooth and creamy ice cream made with premium matcha.

85

## YUZU ICE CREAM Allergies : 7

Refreshing and tangy ice cream infused with Korean yuzu citrus.

85

RECOMMENDED



## HOTTEOK WITH ICE CREAM Allergies : 1/3/7/8

Korean sweet pancake filled with gooey cinnamon and brown sugar syrup, topped with yuzu ice cream.

159



# LIST OF ALLERGENS

 Indicates a spicy dish  
 Lacto-ovo vegetarian

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 (*Amygdalus communis* L), common hazels (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh)), 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 SO<sub>2</sub>

13

## Lupines

and its products

14

## Mollusc

and their products

