



PATATHAI

AUTHENTIC THAI CUISINE

PaTaThai is a restaurant concept offering the highest quality traditional Thai cuisine. The restaurant serves dishes based on authentic recipes, created from original products by outstanding Chefs from Thailand.

SOMCHET THUNGTONG IS THE CHEF OF PATATHAI RADOM.

Head of Somchet comes from the central province of Thailand – Phetchaburi, which is located close to capital city – Bangkok. He has started his adventure with cooking in 2005 in one of the local restaurant in Thailand. After he gained some professional experience and knowledge about traditional Thai cuisine he decided to continue his career abroad. He has worked in prestigious restaurants and hotels in Australia, United Arab Emirates and Great Britain.

Somchet is a passionate of traditional Thai cuisine. His experience in the kitchen was shaped by his culinary workshops. Authenticity is the most valuable for him. He prepares dishes only from traditional recipes, using original Thai products. Somchet is a perfectionist. As a chef, he takes care of every single detail.

**“ I INVITE YOU
ON A CULINARY
JOURNEY THROUGH
MY THAILAND. ”**

Poh Pia Thod

Crispy Thai rice cake rolls with an ingredient of your choice, served with the own recipe sweet and spicy chili sauce.

VEGETABLES 21 PLN 🌿 | CHICKEN 22 PLN | SHRIMPS 26 PLN

Gai Satay

Juicy grilled pieces of chicken on a skewer, pickled in coconut milk and curry, served with a peanut sauce with a delicate sweet aftertaste.

21 PLN

Moo Dad Deaw

Dry pork neck slices with a noticeable salty-sweet note obtained by being pickled in sesame seeds for several days. Served with a traditional Sriracha chili sauce.

23 PLN

Keaw Nueng

Handmade wonton dumplings stuffed with a chosen ingredient, steamed and served with dark soy sauce.

PORK 19 PLN | SHRIMPS 26 PLN

Keaw Thod

Crispy, handmade wonton dumplings stuffed with a chosen ingredient, fried and served with sweet and spicy chili sauce.

PORK 19 PLN | SHRIMP 26 PLN

Meat appetizers board

A board consisting of juicy, grilled pieces of chicken and slices of pork neck. All the meats are there early marinated in aromatic Thai spices and herbs. The board is served with vegetable pickles and three sauces.

FOR 4 PERS. 73 PLN

Platter of starters

FOR 2 PERS. 47 PLN | FOR 4 PERS. 73 PLN

If you want your dish to be more or less spicy - just let us know!

HOT 🌶️ SPICY 🌶️🌶️ VERY SPICY 🌶️🌶️🌶️

VEGETARIAN DISH 🌿

Tom Yum

One of the two most recognizable Thai soups in the world. The perfect combination of sharpness and acidity. Aromatic, refreshing and expressive thanks to the use of galangal, lemongrass, kaffiru leaves, Thai chili, cherry tomatoes, coriander and Hed Fang mushrooms.

TOFU 21 PLN  | CHICKEN 22 PLN | SHRIMPS 28 PLN

Tom Khaa

One of the two most recognizable Thai soups in the world. Perfectly creamy, warming yet gently spicy and citrus thanks to the combination of coconut milk, lemongrass, galangal, lime, coriander and Hed Fang mushrooms.

TOFU 21 PLN  | CHICKEN 22 PLN | SHRIMPS 28 PLN

Keaw Nam

Aromatic, intense broth served with handmade wonton dumplings with an ingredient of your choice. The soup is complemented by delicate soy noodles, crispy pak choi cabbage, mung bean sprouts and coriander.

PORK 19 PLN | SHRIMPS 28 PLN

Guay Tiew Ped

A filling broth with a spicy aroma served with duck slices, rice noodles, crispy pak choi cabbage and mung bean sprouts.

31 PLN

Yum Mamuang

Sweet and sour salad based on green mango, red onion, mint, coriander and lemongrass with refreshing lime dressing and a hint of spiciness.

CHICKEN 35 PLN | SHRIMPS 43 PLN

Som Tum

A juicy and refreshing combination of kohlrabi, carrots, green beans and cherry tomatoes with a crispy structure of roasted nuts, complemented by a gently sweet and sour lime-based sauce with chili.

28 PLN

Gaeng Karee 🌶️

Aromatic and dense yellow curry based on broth, coconut milk and yellow curry paste. Slightly spicy and at the same time gently sweet. Served with pieces of sweet potatoes and onions.

TOFU 36 PLN 🌱 | CHICKEN 37 PLN | BEEF 42 PLN | SHRIMPS 47 PLN

Gaeng Daeng 🌶️🌶️

Incisive, spicy and creamy red curry based on broth, coconut milk and red curry paste. Served with pieces of eggplant, zucchini, bamboo shoots, kaffiru leaves and a sprig of Thai basil.

TOFU 36 PLN 🌱 | CHICKEN 37 PLN | BEEF 42 PLN | SHRIMPS 47 PLN

Gaeng Phed Ped Yang 🌶️🌶️

Red curry with pieces of roast duck. The sharpness of the red curry paste is overcome by fruity sweetness. Served with pieces of pineapple, lychee, zucchini, cherry tomatoes and a sprig of Thai basil.

45 PLN

Gaeng Keow Wan 🌶️🌶️🌶️

Intense and very spicy green curry based on broth, coconut milk and green curry paste. Served with pieces of eggplant, zucchini, bamboo shoots, kaffiru leaves and a sprig of Thai basil.

TOFU 36 PLN 🌱 | CHICKEN 37 PLN | BEEF 42 PLN | SHRIMPS 47 PLN

All curry dishes are served with jasmine rice.

Phad Gapraw 🌶️🌶️

Wok dish with a selected ingredient in basil sauce, topped with bamboo shoots, green bean, chili and white onions. Selected basil leaves added at the frying stage release an unique aroma.

CHICKEN 38 PLN | BEEF 42 PLN | DUCK 45 PLN | SEAFOOD 49 PLN

Phad Prik Thai Dum 🌶️

Spicy wok dish with a selected ingredient in pepper sauce with three types of fresh pepper crushed in a mortar.

Served with colored peppers, mushrooms and spring onions.

CHICKEN 38 PLN | BEEF 42 PLN

Gai Phad Med Mamuang Himmaphan

Wok-fried juicy chicken with the addition of colored peppers, onions and mushrooms in an intense sweet and salty sauce with crispy cashews.

39 PLN

If you want your dish to be more or less spicy - just let us know!

All wok dishes are served with jasmine rice.

Replace rice with soy noodles or rice noodles (5 pln).

Phad Thai

The world's most famous Thai dish. Fried rice noodles in a sauce that combines a gently sour paste of tamarind fruit with the sweetness of palm sugar, supplemented with a selected ingredient, tofu, mung bean sprouts, egg and red onion. Served with lime, dried chili flakes, chives and peanuts.

TOFU 36 PLN 🌱 | CHICKEN 37 PLN | SHRIMPS 47 PLN

Phad Khi Mao 🌶️

Fried on wok rice noodles in a spicy pepper-oyster sauce with a selected ingredient, basil, pieces of onion, bamboo shoots, kaffiru and chili leaves.

TOFU 36 PLN | CHICKEN 37 PLN | BEEF 42 PLN | DUCK 44 PLN | SHRIMPS 47 PLN

Phad Udon

Thick, springy, wheat noodles served in an aromatic pepper-soy sauce with a hint of sesame seeds, crispy mung bean sprouts, colorful peppers and chives.

TOFU 36 PLN 🌱 | CHICKEN 37 PLN | BEEF 42 PLN | SHRIMPS 47 PLN | SEAFOOD 49 PLN

Phad Mee Luang

Chinese egg noodles fried on wok with a selected ingredient in a mild tomato-oyster sauce with the addition of colored peppers, mung bean sprouts, onions and sesame seeds.

CHICKEN 37 PLN | SEAFOOD 49 PLN

Khao Phad

A dish popular on Thai food streets. Fried on Wok jasmine rice with carrots, green peas, sweetcorn, cherry tomatoes, egg and coriander. Served with lime, which gives an acidity and citrus aftertaste.

VEGETABLES 34 PLN 🌱 | CHICKEN 36 PLN | SHRIMPS 45 PLN

Gai Thod

Deep fried chicken breast in coconut tempura, crispy from the outside and delicate inside. Served with rice, kohlrabi salad and chili sauce.

35 PLN

If you want your dish to be more or less spicy - just let us know!

Set I

Crispy pieces of chicken breast served with rice and salad, and fruit juice.

28 PLN

Set II

Delicate meat and vegetable broth with wonton dumplings with pork and a fruit juice.

21 PLN

Set III

Egg noodles with delicate Thai sauce, chicken, pepper and a fruit juice.

25 PLN

Khaoniew Mamuang

The world's most popular Thai dessert. Sticky rice toned with sweet coconut sauce, served with juicy yellow mango.

19 PLN

Sakhu Nam Kathi

Classic Thai dessert based on tapioca and coconut milk served with pieces of fresh fruit. The characteristic structure of tapioca gives the dessert a flexible and firm formula in the shape of round, small pearls.

17 PLN

Kuay Thod

Deep-fried banana pieces in crispy coconut tempura served with vanilla ice cream.

18 PLN

Please note that for groups of 8 or more people, a 10% service charge will be added to the final bill. Dishes contain allergenic ingredients. Ask the service for a list of allergens.

Cold drinks

LEMONADE

LEMONGRASS 15 PLN / GRAPEFRUIT-ROSEMARY 15 PLN / CLASSIC 15 PLN

Refreshing lemonade based on fresh fruit and herb syrups prepared by our bartenders. Served with cold or hot water.

THAI TEA 15 PLN

Original, black Thai tea made from the highest quality leaves grown in Thailand with the addition of sweet milk.

WATER (DECANTER) 300 ML 8 PLN | 1000 ML 15 PLN

sparkling / still

'CISOWIANKA' WATER 300 ML 9 PLN | 700 ML 17 PLN

sparkling / still

100% NATURAL JUICES „SŁOICZEK SMAKU” 250 ML 9 PLN

100% natural fruit juices / apple / apple-mint / other: ask for available flavors

COCONUT WATER 320 ML 14 PLN

FIZZY DRINKS 250 ML 9 PLN

Pepsi / Pepsi Max / Mirinda / 7up

RED BULL 15 PLN

Hot drinks

TEA (POT) 13 PLN

black / green / jasmine / other: ask for available flavors

ESPRESSO 8 PLN | 10 PLN

AMERICANO 11 PLN

CAPPUCCINO 13 PLN

LATTE MACCHIATO 14 PLN

FLAT WHITE 13 PLN

——— + Soy milk 4 pln

Moktaje

MANGO SHAKE 18 PLN

fresh mango / mango juice / coconut milk

COCONUT SHAKE 18 PLN

coconut milk / milk / vanilla / scoop of coconut ice cream

——— Add alcohol into your mocktail vodka + 11 pln / white rum + 14 pln

MOJITO VIRGIN 18 PLN

mint / lime / cane sugar / sparkling water

Prosecco lemonade with fruit and lemon

prosecco / lemon juice / agave / mint / fruit

25 PLN

Prosecco lemonade grapefruit-rosemary

prosecco / homemade grapefruit & rosemary syrup / lemon / mint

25 PLN

Lychee Wine Coctail

white wine / lychee fruit puree / lemon juice / prosecco

27 PLN

Thai Basil Smash

gin / Thai basil / lemon / apple

27 PLN

Passion Fruit in Bangkok

white rum / passion fruit puree / apple / vanilla / mint

27 PLN

Lemongrass Mule

vodka infused with lemongrass / ginger beer / lime

25 PLN

Mai Tai

white rum / dark rum / triple sec / falernum / lime juice / fresh pineapple

29 PLN

Green Mekong

whisky / lime juice / coriander syrup / pineapple

27 PLN

Aperol Spritz

aperitif / prosecco / orange

25 PLN

Mojito

white rum / lime / mint / cane sugar

23 PLN


Prosecco 13 PLN | 38 PLN

white / sparkling, dry / uve bianche / Veneto / Italy


Faisao Frutado Branco 12 PLN | 59 PLN

white / dry / alvarinho, arinto / Vinho de Portugal / Portugal


Santa Alexandra Chardonnay 14 PLN | 65 PLN

white / dry / chardonnay / Curico Valley / Chile


Capellana Macabeo 16 PLN | 75 PLN

white / dry / macabeo / Valencia / Spain


Los Camachos Sauvignon Blanc 22 PLN | 105 PLN

white / dry / sauvignon blanc / Curico Valley / Chile


Urban Riesling Qba 24 PLN | 115 PLN

white / semidry / riesling / Mosel-Saar-Ruwer / Germany


Icardi Moscato d'Asti La Rosa Selvetica 130 PLN

white / semisweet / moscato d'Asti / Piedmont / Italy


Rose d'Anjou 85 PLN

rose / semidry / grolleau, gamay / Loire Valley / France


Faisao Frutado Tinto 12 PLN | 59 PLN

red / semidry / castelao, tempranillo / Vinho de Portugal / Portugal


Santa Alexadra Carmanere 15 PLN | 70 PLN

red / dry / carmanere / Colchagua Valley / Chile


C'est pas la mer a boire 18 PLN | 90 PLN

red / dry / cabernet franc, malbec / Languedoc / France


Epicuro Primitivo di Puglia 105 PLN

red / dry / primitivo / Puglia / Italy


Champagne Boizel Brut Reserve 299 PLN

white / sparkling, dry / chardonnay, pinot noir, pinot meunier / Champagne / France

Beer

Barrel

CESKY LEZAK 330 ML 10 PLN / 500 ML 12 PLN

TENCZYNEK PSZENICZNE 330 ML 12 PLN / 500 ML 14 PLN



Bottle

TENCZYNEK LAGER 500 ML 14 PLN

TENCZYNEK PORTER 500 ML 15 PLN

MARAKUJA 500 ML 15 PLN

BUH ALE Z SUSZEM 500 ML 16 PLN



Thai

SINGHA 330 ML 15 PLN

Non-alcoholic

BUH BEZALKOHOLOWY 330 ML 14 PLN

DOCTOR BREW AMERICAN FREEDOM 500 ML 15 PLN

Wódka

WYBOROWA 40 ML 9 PLN | BOTTLE 500 ML 90 PLN

FINLANDIA VODKA 40 ML 12 PLN | BOTTLE 500 ML 130 PLN

FINLANDIA LEMONGRASS 40 ML 13 PLN | BOTTLE 500 ML 140 PLN

FINLANDIA VODKA COCONUT / MANGO 40 ML 13 PLN

FINLANDIA BOTANICAL WILDBERRY & ROSE / CUCUMBER & MINT 40 ML 13 PLN

WÓDKA WYJEBOŃGO 40ML 15 PLN | BOTTLE 700ML 230 PLN

WÓDKA WYBUHOWA 40ML 17 PLN | BOTTLE 700ML 250 PLN

BELVEDERE VODKA 40 ML 20 PLN | BOTTLE 700 ML 300 PLN



Whisky

(Scotland & Japan)

BALLANTINE'S 40ML 13 PLN | BOTTLE 700 ML 180 PLN

BENRIACH THE ORIGINAL 40ML 25 PLN

BENRIACH THE SMOKY TWELVE 40ML 29 PLN

TENJAKU WHISKY 40ML 25 PLN

FUJIMI WHISKY 40ML 25 PLN

Whiskey

(USA)

JACK DANIEL'S 40ML 15 PLN | BOTTLE 700 ML 210 PLN

JACK DANIEL'S APPLE 40ML 15 PLN | BOTTLE 700 ML 210 PLN

JACK DANIEL'S HONEY 40ML 15 PLN | BOTTLE 700 ML 210 PLN

JACK DANIEL'S RYE 40ML 17 PLN

GENTELMAN JACK 40ML 19 PLN

WOODFORD RESERVE 40ML 25 PLN

JACK DANIEL'S SINGLE BARREL 40ML 29 PLN



Cognac

HENNESSY V.S. COGNAC 40ML 25 PLN

Rum

BACARDI 40ML 14 PLN

SAILOR JERRY 40ML 15 PLN | BUTELKA 700 ML 210 PLN

Gin

GIN FINSBURY 40ML 12 PLN

GIN FORDS 40ML 23 PLN

GIN HENDRICKS 40ML 25 PLN

FORDS GIN

Tequila

TEQUILA EL JIMADOR 40ML 14 PLN

Liqueur

JÄGERMEISTER 40ML 15 PLN | BOTTLE 500 ML 150 PLN