



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.

### **THE CHEF OF PATATHAI ŽOLIBORZ RESTAURANT IS SURAT BUTSARAKHAM.**

Surat comes from the northeastern province of Thailand – Udon Thani. He began his adventure with occasional cooking for his loved ones, which over time turned into professional cooking. He gained his experience in many unique restaurants and workshops in Thailand, Canada and Europe.

For the Chef Surat cooking is all about passion. He has an outstanding sense of taste and the ability to combine non-obvious products together. There are no impossible things for him to achieve in the kitchen, and the menu is a subjective guide through the flavors of Thailand.

**“ 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 23 PLN  | CHICKEN 25 PLN | SHRIMPS 29 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.

24 PLN

## Gung Phad Prik Gilena

Crispy shrimps marinated in thai herbs, chili and garlic, served with lime.

39 PLN

## Moo Dad Deaw

Dried and then fried 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 21 PLN | SHRIMPS 29 PLN

## Keaw Thod

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

PORK 21 PLN | SHRIMPS 29 PLN

## Platter of starters

FOR 2 PERS. 49 PLN | FOR 4 PERS. 85 PLN

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

HOT  SPICY  VERY SPICY  

VEGETARIAN DISH  VEGAN 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 28 PLN  | CHICKEN 29 PLN | SHRIMPS 36 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 26 PLN  | CHICKEN 27 PLN | SHRIMPS 34 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 23 PLN | SHRIMPS 33 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.

33 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.

TOFU 34 PLN  | CHICKEN 35 PLN | SHRIMPS 47 PLN

## Yum Tofu Thod

A juicy and refreshing combination of pickled tofu, tomatoes, spring onion, red onion and celery stics with a crispy structure of roasted nuts, complemented by a gently sweet and sour lime-based sauce with chili.

34 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. The vegan curry paste used in this dish, does not contain shrimp paste.

**TOFU 41 PLN 🌱 | CHICKEN 42 PLN | BEEF 49 PLN | SHRIMPS 57 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 41 PLN | CHICKEN 42 PLN | BEEF 49 PLN | SHRIMPS 57 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.

**55 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 41 PLN | CHICKEN 42 PLN | BEEF 49 PLN | SHRIMPS 57 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.

**TOFU 41 PLN 🌱 | CHICKEN 42 PLN | PORK 44 PLN | BEEF 49 PLN**  
**DUCK 55 PLN | SEAFOOD 59 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 42 PLN | PORK 44 PLN | BEEF 49 PLN**

### Gai/Tofu 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.

**TOFU 41 PLN 🌱 | CHICKEN 42 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 41 PLN 🌱 | CHICKEN 42 PLN | SHRIMPS 55 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.

In the vegan version, the oyster sauce is replaced with shitake mushroom sauce.

**TOFU 41 PLN 🌱 | CHICKEN 42 PLN | BEEF 49 PLN | DUCK 55 PLN | SHRIMPS 55 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 41 PLN 🌱 | CHICKEN 42 PLN | BEEF 49 PLN | SHRIMPS 55 PLN | SEAFOOD 59 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.

In the vegan version, the oyster sauce is replaced with shitake mushroom sauce.

**TOFU 41 PLN 🌱 | CHICKEN 41 PLN | SEAFOOD 59 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 36 PLN 🌱 | CHICKEN 38 PLN | SHRIMPS 53 PLN**

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

### **Set I**

Crispy pieces of chicken with rice and a fruit juice.

**28 PLN**

### **Set II**

Wok-fried jasmine rice with carrots, green peas, corn and egg, and fruit juice.

**23 PLN**

### **Set III**

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

**26 PLN**



### **Khaoniew Mamuang**

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

23 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.

19 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 16 PLN

#### LEMONGRASS / GRAPEFRUIT-ROSEMARY / CLASSIC

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

### THAI TEA 16 PLN

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

### WATER (DECANTER) 300 ML 9 PLN | 1000 ML 17 PLN

sparkling / still

### 'CISOWIANKA' WATER 300 ML 10 PLN | 700 ML 18 PLN

sparkling / still

### 100% NATURAL JUICES 'SŁOICZEK SMAKU' 250 ML 10 PLN

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

### COCONUT WATER 320 ML 14 PLN

### FIZZY DRINKS 250 ML 10 PLN

Pepsi / Pepsi Max / Mirinda / 7up

## Hot drinks

### TEA (POT) 13 PLN

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

### ESPRESSO 9 PLN | 12 PLN

### AMERICANO 13 PLN

### CAPPUCCINO 14 PLN

### LATTE MACCHIATO 15 PLN

### FLAT WHITE 14 PLN

——— + Soy milk 5 pln

## Mocktails

### MANGO SHAKE 21 PLN

fresh mango / mango juice / coconut milk

### COCONUT SHAKE 21 PLN

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

——— Add alcohol into your mocktail vodka +12 pln / white rum +15 pln

### MOJITO VIRGIN 19 PLN

mint / lime / cane sugar / sparkling water

**Ginger & Raspberry Mule 26 PLN**

Finlandia Botanical Wildberry & Rose / lime / ginger beer / raspberries

**Thai Basil Smash 31 PLN**

Fords gin / Thai basil / lemon / apple

**Lemongrass Mule 29 PLN**

Finlandia Vodka infuzowana trawą cytrynową / lime / ginger beer

**Green Mekong 35 PLN**

Jack Daniel's Tennessee Whiskey / coriander / pineapple / lime

**Lychee Wine Cocktail 29 PLN**

white wine / puree lychee / sour / prosecco

**Passion Fruit in Bangkok 29 PLN**

Bacardi carta blanca / passion fruit puree / apple / vanilla / mint

**Mai Tai 37 PLN**

Bacardi carta blanca / Sailor Jerry / triple sec / lime / falernum / fresh pineapple

**Prosecco lemonade with fruit and lemon 27 PLN**

prosecco / lemon juice / agave / mint / fruit

**Prosecco lemonade grapefruit-rosemary 27 PLN**

prosecco / lemon juice / homemade grapefruit & rosemary syrup / grapefruit slice

**Fin Sour 25 PLN**

Finlandia Vodka / sour / sweet / egg white / angostura

**Jack Sour 27 PLN**

Jack Daniel's Tennessee Whiskey / sour / sweet / egg white / angostura

**Woodford Reserve Old Fashioned 33 PLN**

Woodford Reserve / angostura / brown sugar / orange peel

**Long Island Iced Tea 37 PLN**

Finlandia Vodka / Finsbury / Bacardi carta blanca / El Jimador / triple sec / Pepsi

**Aperol Spritz 27 PLN**

Aperitif / prosecco / sparkling water / orange slice

**Mojito 25 PLN**

Bacardi carta blanca / brown sugar / lime / mint

-   **Prosecco** 15 PLN | 42 PLN  
white / sparkling, dry / uve bianche / Veneto / Italy
-   **Faisao Frutado Branco** 15 PLN | 70 PLN  
white / dry / alvarinho, arinto / Vinho de Portugal / Portugal
-   **Santa Alexandra Chardonnay** 17 PLN | 85 PLN  
white / dry / chardonnay / Curico Valley / Chile
-   **Capellana Macabeo** 19 PLN | 90 PLN  
white / dry / macabeo / Valencia / Spain
-   **Los Camachos Sauvignon Blanc** 24 PLN | 115 PLN  
white / dry / sauvignon blanc / Curico Valley / Chile
-   **Urban Riesling Qba** 27 PLN | 130 PLN  
white / semidry / riesling / Mosel-Saar-Ruwer / Germany
-  **Icardi Moscato d'Asti La Rosa Selvetica** 145 PLN  
white / semisweet / moscato d'Asti / Piedmont / Italy
-  **Rose d'Anjou** 100 PLN  
rose / semidry / grolleau, gamay / Loire Valley / France
-   **Faisao Frutado Tinto** 15 PLN | 70 PLN  
red / semidry / castelao, tempranillo / Vinho de Portugal / Portugal
-   **Capellana Tempranillo** 19 PLN | 90 PLN  
red / dry / tempranillo / Valencia / Spain
-   **C'est pas la mer a boire** 23 PLN | 110 PLN  
red / dry / cabernet franc, malbec / Languedoc / France
-  **Epicuro Primitivo di Puglia** 120 PLN  
red / dry / primitivo / Puglia / Italy
-  **Champagne Boizel Brut Reserve** 299 PLN  
white / dry, sparkling / chardonnay, pinot noir, pinot meunier / Champagne / France

**Barrel**

CESKY LEZAK 330 ML 13 PLN | 500 ML 16 PLN

TENCZYNEK PSZENICZNE 330 ML 15 PLN | 500 ML 18 PLN

**Beer****Bottle**

TENCZYNEK LAGER 500 ML 17 PLN

MARAKUJA 500 ML 18 PLN

BUH ALE Z SUSZEM 500 ML 19 PLN

**Thai**

SINGHA 330 ML 19 PLN

**Non alcoholic**

BUH BEZALKOHOLOWY 330 ML 16 PLN

DOCTOR BREW AMERICAN FREEDOM 500 ML 18 PLN

**Vodka**

FINLANDIA VODKA 40 ML 13 PLN | BOTTLE 500 ML 150 PLN

FINLANDIA LEMONGRASS 40 ML 14 PLN | BOTTLE 500 ML 160 PLN

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

FINLANDIA VODKA SMAKOWA 40 ML 13 PLN

LIME / GRAPEFRUIT / MANGO / CRANBERRY / BLACKCURRANT / REDBERRY / COCONUT / RASPBERRY

WYBOROWA 40 ML 11 PLN | BOTTLE 500 ML 120 PLN

VODKA WYJEBONGO 40ML 16 PLN | BOTTLE 500ML 220 PLN

VODKA WYBUHOWA 40ML 18 PLN

BELVEDERE VODKA 40 ML 20 PLN | BOTTLE 700 ML 330 PLN

**Whisky / Szkocja i Japonia**

BALLANTINE'S 40ML 15 PLN | BOTTLE 700 ML 230 PLN

THE GLENDRONACH 12YO 40ML 31 PLN

BENRIACH THE ORIGINAL TEN 40ML 27 PLN

BENRIACH THE SMOKY TWELVE 40ML 33 PLN

GLENGLOSSAUGH REVIVAL 40ML 27 PLN

GLENGLOSSAUGH TORFA 40ML 33 PLN

FUJIMI 40ML 27 PLN

TENJAKU 40ML 27 PLN

**Whiskey / USA**

JACK DANIEL'S TENNESSEE WHISKEY 40ML 17 PLN | BOTTLE 700 ML 260 PLN

JACK DANIEL'S TENNESSEE HONEY 40ML 17 PLN | BOTTLE 700 ML 260 PLN

JACK DANIEL'S TENNESSEE FIRE 40ML 17 PLN | BOTTLE 700 ML 260 PLN

JACK DANIEL'S TENNESSEE APPLE 40ML 17 PLN | BOTTLE 700 ML 260 PLN

GENTLEMAN JACK RARE TENNESSEE WHISKEY 40ML 21 PLN

JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY 40ML 32 PLN

WOODFORD RESERVE 40ML 27 PLN

**Cognac**

HENNESSY V.S. COGNAC 40ML 29 PLN

METAXA PRIVATE RESERVE 40ML 44 PLN

**Rum**

BACARDI 40ML 15 PLN | BOTTLE 700 ML 230 PLN

SAILOR JERRY 40ML 17 PLN | BOTTLE 700 ML 260 PLN

KASAMA 40ML 21 PLN

**Gin**

GIN FINSBURY 40ML 15 PLN

GIN FORDS 40ML 25 PLN

GIN HENDRICKS 40ML 30 PLN

**Tequila**

EL JIMADOR REPOSADO 40ML 19 PLN

EL JIMADOR BLANCO 40ML 17 PLN

HERRADURA REPOSADO 40ML 35 PLN

HERRADURA PLATA 40ML 31 PLN

**Liqueur**

JÄGERMEISTER 40ML 16 PLN

CHAMBORD LIQUEUR ROYALE DE FRANCE 40ML 21 PLN

CHOPIN CARAMEL LIQUEUR WITH SEA SALT 40ML 17 PLN

CHOPIN COCONUT LIQUEUR 40ML 17 PLN