



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.

WEERACHAI MANSENA IS THE CHEF OF PATATHAI MOKOTÓW RESTAURANT.

Head of Weerachai comes from the northeastern province of Thailand – Sakon Nakhon. He began his cooking adventure as a child, helping his mother prepare meals for his numerous siblings. As he recalls, he decided at the time that he would become a chef. He began his career in a local restaurant in his hometown, where he studied the profession as well. Then he worked in several restaurants in Thailand, and finally began his international career. He has worked in prestigious restaurants such as hotels in Dubai, Abu Dhabi and Europe.

In the kitchen he is guided by simplicity and minimalism with respect for the product. The idea of simplicity and zero waste solutions are the basis in the Weerachi chef's kitchen. In his dishes he refers to original and traditional recipes with a hint of modernity.

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



**WE'VE BEEN AWARDED
THE THAI SELECT CERTIFICATE**

Thai Select – certificate, which proves high quality standards and authenticity of served cuisine, is awarded by Kingdom of Thailand. Products quality, taste and professional qualifications of Head Chef are assessed. Additional points are granted for hospitality and atmosphere in the restaurant.

PaTaThai joined to limited group of nine thai restaurants in Poland, which are awarded of Thai Select Certificate.

Dish labels:

HOT 🌶️ **SPICY** 🌶️🌶️ **VERY SPICY** 🌶️🌶️🌶️
VEGETARIAN DISH 🌿 **VEGAN DISH** 🌱

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 27 🌿 | CHICKEN 29

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.

28

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.

27

Gung Phad Prik Gilena

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

42

Keaw Nueng

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

PORK 25 | SHRIMPS 33

Keaw Thod

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

PORK 27 | SHRIMPS 35

Platter of starters

FOR TWO PERS. 57

2 pcs. Poh Pia Thod, 4 pcs. Keaw Nueng,
Moo Dad Deaw

FOR FOUR PERS. 98

4 pcs. Poh Pia Thod, 4 pcs. Keaw Nueng,
4 pcs. Gai Satay, Moo Dad Deaw

Tom Yum 🌶️

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

TOFU 28 🌿 | **CHICKEN 29** | **SHRIMPS 36**

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 27 🌿 | **CHICKEN 28** | **SHRIMPS 35**

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 | **SHRIMPS 33**

Guay Tiew Ped

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

38

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 42 | **SHRIMPS 53**

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.

34

Gaeng Karee 🌶️

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

TOFU 45 🌿 | CHICKEN 47 | BEEF 57 | SHRIMPS 58

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. Served with a portion of jasmine rice.

TOFU 46 | CHICKEN 48 | BEEF 58 | SHRIMPS 59

Gaeng Phed Ped Yang 🌶️🌶️

Red curry with baked duck's durmstick. The spiciness 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. Served with a portion of jasmine rice.

66

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, kaffir leaves and a sprig of Thai basil. Served with a portion of jasmine rice.

TOFU 46 | CHICKEN 48 | BEEF 58 | SHRIMPS 59

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 43 | PORK 45 | BEEF 51 | SHRIMPS 52

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 43 | PORK 45 | BEEF 51

Gai/Tofu Phad Med Mamuang Himmaphan

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

TOFU 41 🌿 | CHICKEN 43

Sides

Choose your favorite side dish:

- ⊕ JASMIN RICE 7
- ⊕ SOYA NOODLES 7
- ⊕ RICE NOODLES 9
- ⊕ KOHLRABI SALAD 12
- ⊕ MANGO SALAD 15

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

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 45 🌱 | CHICKEN 48 | SHRIMPS 59

Phad Khi Mao 🌶️

Wok-fried rice noodles in a spicy pepper-oyster sauce with a selected ingredient, basil, pieces of onion, bamboo shoots, kaffir and chili leaves.

TOFU 45 | CHICKEN 48 | PORK 49 | BEEF 57 | SHRIMPS 59

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 45 🌱 | CHICKEN 48 | BEEF 57 | SHRIMPS 59

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.

TOFU 45 | CHICKEN 47 | PORK 48

Khao Phad

Popular Thai street-food dish. Wok-fried jasmine rice with carrots, green peas, sweetcorn, cherry tomatoes, egg and coriander. Served with lime, which gives sour and citrus aftertaste.

VEGETABLES 39 🌱 | CHICKEN 44 | SHRIMPS 55

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

Set I

Crispy pieces of chicken with rice and salad.

32

Set II

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

26

Set III

Egg noodles with delicate Thai sauce,
chicken and pepper.

29

Khaoniew Mamuang

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

26

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.

21

Kuay Thod

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

24

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

CLASSIC 18 / LEMONGRASS 19 / GRAPEFRUIT-ROSEMARY 19

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

THAI TEA 19

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 (CARAFE) 500 ML 11 / 1000 ML 19

sparkling / still

'CISOWIANKA' WATER 300 ML 12 / 700 ML 22

sparkling / still

100% NATURAL JUICES 'SŁOICZEK SMAKU' 250 ML 12

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

COCONUT WATER 320 ML 17

FIZZY DRINKS 200 ML 12



Pepsi /



Pepsi Max /



Mirinda Orange /



7Up

Hot drinks

TEA (POT) 17

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

ESPRESSO 9 / 14

AMERICANO 14

CAPPUCCINO 15

LATTE MACCHIATO 17

FLAT WHITE 16

Mocktails

MANGO SHAKE 24

fresh mango / mango juice / coconut milk

COCONUT SHAKE 24

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

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

MOJITO VIRGIN 22

mint / lime / cane sugar / sparkling water

Prosecco lemonade with fruit and lemon

prosecco / lemon juice / agave / mint / fruit

29

Prosecco lemonade grapefruit-rosemary

prosecco / homemade grapefruit & rosemary syrup / lemon / mint

29

Lychee Wine Coctail

white wine / lychee fruit puree / lemon juice / prosecco

32

Thai Basil Smash

gin / Thai basil / lemon / apple

34

Passion Fruit in Bangkok

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

32

Lemongrass Mule

vodka infused with lemongrass / ginger beer / lime

32

Mai Tai

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

39

Green Mekong

whisky / lime juice / coriander syrup / pineapple

37

Aperol Spritz

aperitif / prosecco / orange

29

Mojito

white rum / lime / mint / cane sugar

28


Prosecco 18 | 50

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


Faisao Frutado Branco 17 | 80

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


Santa Alexandra Chardonnay 19 | 90

white /dry / chardonnay / Curico Valley / Chile


Capellana Macabeo 22 | 105

white /dry / macabeo / Valencia / Spain


Los Camachos Sauvignon Blanc 27 | 130

white /dry / sauvignon blanc / Curico Valley / Chile


Urban Riesling Qba 31 | 150

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


Icardi Moscato d'Asti La Rosa Selvetica 160

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


Rose d'Anjou 120

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


Faisao Frutado Tinto 17 | 80

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


Capellana Tempranillo 22 | 105

red / dry / tempranillo / Valencia / Spain


C'est pas la mer a boire 26 | 125

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


Epicuro Primitivo di Puglia 150

red / dry / primitivo / Puglia / Italy


Champagne Boizel Brut Reserve 399

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

Beer

Barrel

CESKY LEZAK 330 ML 14 / 500 ML 17
TENCZYNEK PSZENICZNE 330 ML 16 / 500 ML 19

Bottle

TENCZYNEK LAGER 500 ML 18
MARAKUJA 500 ML 19
BUH ALE Z SUSZEM 500 ML 19

Thai

SINGHA 330 ML 19

Non alcoholic

BUH BEZALKOHOLOWY 330 ML 17
DOCTOR BREW AMERICAN FREEDOM 500 ML 19



Vodka

FINLANDIA VODKA 40 ML 13 | BOTTLE 500 ML 150
FINLANDIA LEMONGRASS 40 ML 14 | BOTTLE 500 ML 160
FINLANDIA VODKA COCONUT / MANGO 40 ML 13
FINLANDIA BOTANICAL WILDBERRY & ROSE / CUCUMBER & MINT 40 ML 13
WYBOROWA 40 ML 11 | BOTTLE 500 ML 120
VODKA WYJEBOGO 40ML 16 | BOTTLE 700ML 250
VODKA WYBUHOWA 40ML 18 | BOTTLE 700ML 270
BELVEDERE VODKA 40 ML 23 | BOTTLE 700 ML 360



Whisky

(Scotland & Japan)

BALLANTINE'S 40ML 15 | BOTTLE 700 ML 230
BENRIACH THE ORIGINAL 40ML 29
BENRIACH THE SMOKY TWELVE 40ML 33
GLENDRONACH 12 YO 40ML 33
TENJAKU WHISKY 40ML 29
FUJIMI WHISKY 40ML 29

Whiskey

(USA)

JACK DANIEL'S 40ML 17 | BOTTLE 700 ML 260
JACK DANIEL'S APPLE 40ML 17 | BOTTLE 700 ML 260
JACK DANIEL'S HONEY 40ML 17 | BOTTLE 700 ML 260
JACK DANIEL'S RYE 40ML 20
GENTELMAN JACK 40ML 21
WOODFORD RESERVE 40ML 31
JACK DANIEL'S SINGLE BARREL 40ML 35



Cognac

HENNESSY V.S. COGNAC 40ML 32

Rum

BACARDI 40ML 15 | BOTTLE 700 ML 230
SAILOR JERRY 40ML 17 | BOTTLE 700 ML 260

Gin

GIN FINSBURY 40ML 17
GIN FORDS 40ML 27
GIN HENDRICKS 40ML 33



Tequila

TEQUILA EL JIMADOR 40ML 19

Liqueur

JÄGERMEISTER 40ML 18