



PATATHAI

ORIGINAL TASTES STRAIGHT FROM THAILAND

PaTaThai is a restaurant concept offering the highest quality original Thai cuisine. The restaurant serves dishes based on recipes created 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 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 I N V I T E Y O U
O N A C U L I N A R Y
J O U R N E Y
T H R O U G H M Y
T H A I L A N D . ”



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 🌶️

VEGETARIAN DISH 🌿 VEGAN DISH 🌱

Gai Satay

Grilled pieces of chicken on a skewer, pickled in coconut milk and curry, served with a nut sauce.

28

Moo Ping

Juicy pork loin skewers marinated in soy sauce, oyster sauce, coconut milk, and crushed pepper. Served with a sweet and sour tamarind and chili sauce.

29

Gung Phad Prik Gilena

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

42

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 Sriracha chili sauce.

27

Kuay Thod Tuua Daeng 

Crispy dumplings with delicately sweet red bean stuffing with coconut milk. Served with a sweet and sour tamarind and chili sauce.

27

Kanom Jeeb Gai

Steamed pouches of thin wonton dough with chicken, coriander, garlic and oyster sauce. Served with soy sauce.

29

Poh Pia Thod

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

VEGETABLES 27  | CHICKEN 29**Platter of starters****FOR TWO PERSONS 57**

2 pcs. Poh Pia Thod

2 pcs. Gai Satay

Moo Dad Deaw

FOR FOUR PERSONS 98

4 pcs. Poh Pia Thod, 4 pcs. Gai Satay

4 pcs. Kanom Jeeb Gai

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

Guay Tiew Ped

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

38

SALADS

Yum Mamuang

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

TOFU 39  | CHICKEN 42 | SHRIMPS 53

Yum Somo

Refreshing salad based on pomelo or grapefruit (depending on the season) with cherry tomatoes, crispy caramelized onion, fried garlic and roasted peanuts, served with a sweet and sour sauce based on tamarind fruit and sesame.

37

Khao Soi Gai 🌶️

Northern Thai curry based on a light Khao Soi paste with the addition of coconut milk, shallots and ginger. The main ingredients are a chicken leg and pasta in two forms, boiled and crispy, fried. Served with pickled mustard greens, red onion, lime, chili flakes, and peanuts.

49

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. The vegan curry paste used in this dish, does not contain shrimp paste. Served with a portion of jasmine rice.

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

Gaeng Panang 🌶️

Creamy, slightly spicy curry with a delicately tangy note based on panang paste with the addition of Thai eggplant, crispy sugar peas, kaffir leaves and lemongrass.

Served with a portion of jasmine rice

TOFU 46 | CHICKEN 48 | SHRIMPS 59

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, kaffir leaves and Thai basil.

Served with a portion of jasmine rice.

TOFU 46 | CHICKEN 48 | BEEF 58 | SHRIMPS 59

Gaeng Phed Ped Yang 🌶️🌶️

Red curry with pieces of duck's breast. 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

Phad Gapraw Moo Sap 🌶️

Chopped pork or chicken, wok fried, accompanied by Thai basil, garlic, chili, and green beans with oyster sauce. Served with a fried egg.

CHICKEN 43 | PORK 45

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.

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

TOFU 41 🌱 | CHICKEN 43

SIDES

Choose your favorite side dish:

- ⊕ JASMIN RICE 7
- ⊕ SOY RICE 9
- ⊕ RICE NOODLES 9
- ⊕ MARINATED CABBAGE AND CARROT SIDE SALAD 12
- ⊕ MANGO SALAD 15

The spiciness level can be adjusted to individual preferences
- inform the staff if you want the dish to be more or less spicy.

Phad Thai

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.

In the vegan version, it does not contain eggs and fish sauce in the base.

TOFU 45  | CHICKEN 48 | SHRIMPS 59

Phad Khi Mao

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

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

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

Phad Udon Gaeng Panang

Thick, springy wheat udon noodles fried on a wok with aromatic, creamy panang curry with crispy sugar peas, Thai eggplant and baby corn.

TOFU 45  | CHICKEN 48 | SHRIMP 59

Khao Phad

Wok-fried jasmine rice with carrots, sugar peas, baby corn, cherry tomatoes, fresh cucumber, egg and coriander. Served with lime, which gives sour and citrus aftertaste.

VEGETABLES 39  | CHICKEN 44 | SHRIMPS 55

Khao Phad Tom Yum

Jasmine rice fried in a wok with the addition of tom yum paste, accompanied by baby corn, red onion, cherry tomatoes, kaffir leaves, egg and coriander. The combination of Tom Yum paste with the classic flavor of Khao Phad gives extra intensity and refreshment.

VEGETABLES 39  | CHICKEN 44 | SHRIMPS 55

Set I

Crispy pieces of chicken with rice
and marinated cabbage & carrot salad.

32

Set II 

Jasmine rice fried in a wok with crispy vegetables - carrot,
green sugar peas, baby corn and egg.

26

Set III

Egg noodles with delicate Thai sauce, chicken and pepper.

29

D E S S E R T S**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 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

We add a 10% service fee for groups of more than 6 people. Dishes may contain
allergenic ingredients. Ask the staff for a list of allergens.

Our original lemonades

COCO-BANANA 23

A pleasant combination of banana sweetness with nutty notes. For contrast, blended with the freshness of herbs and fruits, and complemented with coconut water.

TROPICAL 21

The power of tropical fruit combined with roasted sesame and strawberry. A very pleasant sweet and sour proposal, slightly carbonated.

LEMONGRASS 19

A refreshing, slightly carbonated combination of lime and lemongrass.

CLASSIC CITRUS 19

Mocktails

PEACH BRO 25

peach / vanilla / citrus / Miłostaw non-alcoholic IPA

COCONUT SHAKE 25

coconut milk / coconut syrup / regular milk / vanilla ice cream

MANGO LASSI 27

mango / natural yogurt / honey / cardamom

APEROL SPRITZ "0" 27

orange spritz syrup / non-alcoholic sparkling wine / sparkling water / orange

Cold

WATER (CARAFFE) 500 ML 11 / 1000 ML 19

carbonated / non-carbonated

CISOWIANKA WATER 300 ML 12 / 700 ML 22

carbonated / non-carbonated

CISOWIANKA

NATURAL JUICE SŁOICZEK SMAKU 250 ML 12

100% natural fruit juices

ask the staff about the available flavors

COCONUT WATER 280 ML 17

FRESH WHOLE COCONUT 26

CARBONATED DRINKS 200 ML 12



Pepsi /



Pepsi Max /



Mirinda Orange /



7Up

SUMMER THAI TEA 19

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

Hot

TEA (POT) 450 ML 17

black / green / jasmine

other: ask about available flavors

Coffees

ESPRESSO / ESPRESSO DOPPIO 9 / 12

AMERICANO 14

CAPPUCCINO 15

FLAT WHITE 16

LATTE MACCHIATO 17

BABYCCINO 9 (FOR CHILDREN)

FALERTHAI 37

Falerthai liqueur based on Finlandia Vodka / Bacardi Carta Negra / triple sec / lime / brown sugar

A cocktail inspired by the TIKI culture. The flavor base is an original liqueur made on Thai herbs and spices. A sweet and sour proposal with a pleasant herbal and spicy finish.

COCTHAI 37

Jack Daniel's Tennessee Whiskey / coconut milk / roasted coconut / condensed milk / vanilla / nutmeg

A proposal full of flavor, slightly sweet, nutty with a dry overtone and refreshing character of nutmeg.

BANS 35

Jack Daniel's Tennessee Whiskey macerated with banana / banana oleo saccharum / ginger / Angostura Bitters

Old-fashioned style cocktail, the sweetness of banana for contrast blended with the spiciness and freshness of ginger and whiskey.

MAGAR 35

El Jimador Blanco tequila / nut liqueur / Thai basil / lime

A surprising combination of tequila with nuts and basil. Herbal, well-balanced with a sweet finish.

LYCHEE WINE COCKTAIL 33

White wine / lychee puree / sour / prosecco

A refreshing combination of sparkling prosecco and dry white wine with the sweetness of lychee fruit.

THAILADA 33

Finlandia Vodka / original tropical syrup / lemon / prosecco / Angostura Bitters

The power of tropical fruit combined with the freshness of sparkling wine.

PASSION FRUIT IN BANGKOK 33

Bacardi Carta Blanca / passion fruit puree / apple / vanilla / mint

The expressiveness of white rum for contrast blended with the exotic sweetness of passion fruit.

FINLANDIA VODKA SOUR 25

JACK DANIEL'S TENNESSEE WHISKEY SOUR 27

WOODFORD RESERVE OLD FASHIONED 33

LONG ISLAND ICED TEA 37

MAI TAI 35

APEROL SPRITZ 29

NEGRONI 32

MOJITO 28

Beer

Barrel

MIŁOSŁAW PILS 330 ML 15 | 500 ML 18
MIŁOSŁAW PSZENICZNE 330 ML 16 | 500 ML 19

Bottle 500 ML

NA JURZE JURAJSKA POMARAŃCZA 21
INNE BECZKI GREJPFROTOWY WEIZEN 21
INNE BECZKI JUNGLE IPA 21
KOMES PORTER 21

Thai

SINGHA 330 ML 19
CHANG 330 ML 20



Alcohol free

BAVARIA 330 ML 17
NA JURZE JURAJSKA POMARAŃCZA 500 ML 21
MIŁOSŁAW IPA 500 ML 21

Vodka

FINLANDIA VODKA 40 ML 13 | BOTTLE 500 ML 140
FINLANDIA LEMONGRASS 40 ML 14 | BOTTLE 500 ML 150
FINLANDIA BOTANICAL WILDBERRY & ROSE / CUCUMBER & MINT 40 ML 14
FINLANDIA VODKA - FLAVORED 40 ML 14
SELECTION: GRAPEFRUIT / MANGO / COCONUT
WYBOROWA 40 ML 12 | BOTTLE 500 ML 130
BELVEDERE VODKA 40 ML 23 | BOTTLE 700 ML 360
BELVEDERE BARTEZEK 40 ML 39 | BOTTLE 700 ML 590

Whiskey / Scotland

BALLANTINE'S 40 ML 16 | BOTTLE 700 ML 245
THE GLENDRONACH 12YO 40 ML 31
BENRIACH THE ORIGINAL TEN 40 ML 29
BENRIACH THE SMOKY TWELVE 40 ML 32
GLENGLASSAUGH REVIVAL 40 ML 27
GLENGLASSAUGH TORFA 40 ML 33

Whiskey / Japan

FUJIMI 40 ML 31
TENJAKU 40 ML 29



Whiskey / USA

JACK DANIEL'S TENNESSEE WHISKEY 40 ML 19 | BOTTLE 700 ML 290
JACK DANIEL'S TENNESSEE 40 ML 19 | BOTTLE 700 ML 290
SELECTION: HONEY / FIRE / APPLE
GENTLEMAN JACK RARE TENNESSEE WHISKEY 40 ML 23
JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY 40 ML 35
WOODFORD RESERVE 40 ML 33

Cognac

HENNESSY V.S. COGNAC 40 ML 32
HENNESSY VSOP 40 ML 43
METAXA PRIVATE RESERVE 40 ML 44



Thai spirits

MEKHONG 40 ML 21
PHRAYA ELEMENTS 40 ML 23
PHRAYA GOLD 40 ML 31



Rum

BACARDI 40 ML 15 | BOTTLE 700 ML 230
SAILOR JERRY 40 ML 17 | BOTTLE 700 ML 260
KASAMA 40 ML 23

Gin

GIN FINSBURY 40 ML 15
GIN FORDS 40 ML 27
GIN HENDRICKS 40 ML 33



Tequila

EL JIMADOR BLANCO 40 ML 19
EL JIMADOR REPOSADO 40 ML 21
HERRADURA PLATA 40 ML 31
HERRADURA REPOSADO 40 ML 35

Liqueur

JÄGERMEISTER 40 ML 18 | BOTTLE 500 ML 190
CHAMBORD LIQUEUR ROYALE DE FRANCE 40 ML 23
CHOPIN CARAMEL LIQUEUR WITH SEA SALT 40 ML 18
CHOPIN COCONUT LIQUEUR 40 ML 18

-  |  **Prosecco 18 | 50**
white / sparkling, dry / Bianco / Veneto / Italy
-  |  **Prado Molar Viura 17 | 80**
white / dry / viura / Castile / Spain
-  |  **Capellana Macabeo 22 | 105**
white / dry / macabeo / Valencia / Spain
-  |  **Schmitt Sohne Dr Schmitt Gewurztraminer 23 | 110**
white / dry / gewürztraminer / Rhineland
-  |  **Los Camachos Sauvignon Blanc 27 | 130**
white / dry / sauvignon blanc / Curico
-  |  **Urban Riesling Qba 31 | 150**
white / semi-dry / Riesling / Mosel-Saar-Ruwer / Germany
-  **Icardi Moscato d'Asti La Rosa Selvetica 160**
white / semi-sweet / moscato d'Asti / Piedmont / Italy
-  |  **Alfori Pure Est Orange Organic 31 | 150**
orange / semi-dry / macabeo / Valencia / Spain
-  |  **Prado Molar Tinto 17 | 80**
red / dry / tempranillo / Castile / Spain
-  |  **Capellana Tempranillo 22 | 105**
red / dry / tempranillo / Valencia / Spain
-  |  **Gambellara Monopolo Merlot 25 | 120**
red / dry / merlot / Veneto / Italy
-  |  **Viglione Up-passione Vendemmia Tardiva Appassimento Organic 29 | 140**
red / dry / nero di troia, primitivo / Puglia / Italy
-  |  **Epicuro Primitivo di Puglia 150**
red / dry / primitivo / Puglia / Italy
-  **Moët & Chandon Brut Imperial 480**
white / sparkling, dry / pinot noir, pinot meunier, chardonnay / Champagne / France
-  **Moët & Chandon Nectar Impérial 550**
white / sparkling, semi-dry / pinot noir, pinot meunier, chardonnay / Champagne / France
-  **Moët & Chandon Ice Impérial 590**
white / sparkling, semi-sweet / pinot noir, pinot meunier, chardonnay / champagne / France