



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.

THE CHEF OF THE **PATATHAI ELEKTROWNIA POWIŚLE** RESTAURANT IS SURAT BUTSARAKHAM.

Chef 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, among others in Thailand, Canada and Europe.

For 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 an original, subjective guide through the flavors of Thailand.

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

Dish labels:

HOT  **SPICY** 

VEGETARIAN DISH  **VEGAN DISH** 

Gai Satay

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

28

Moo Ping

Grilled, 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 a traditional Sriracha chili sauce.

27

Kuay Thod Tuua Daeng

Crispy dumplings filled 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

Koi Pla Tuna

Tuna tartare with finely chopped red onion, mint, coriander with the addition of roasted jasmine rice powder, combined with a refreshing sauce based on lime and fish sauce.

45

Salmon Deeb

Thai salmon ceviche macerated in a refreshing lime dressing with the addition of coriander, garlic, and fresh chili.

43

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

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

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 baked duck's drumstick, 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 chicory, cherry tomatoes, crispy caramelized onion, fried garlic and roasted cashew nuts, served with a sweet and sour sauce based on tamarind fruit and sesame.

37

RECOMMENDED BY THE CHEF

Phed Sauce Makham

Delicate, juicy duck breast prepared sous vide with crispy, caramelized red onion and pak choi cabbage, served with sauce based on tamarind, oysters and soybeans.

69

Seekhrong Moo Yang 🌶️

Juicy pork ribs marinated in herbs and oyster-garlic sauce and then grilled, in the aromatic essence of panang curry with zucchini and lemongrass.

59

Pla Muek Yang 🌶️

Grilled octopus tentacles in a slightly sweet sauce based on mirin sauce, ginger, chili and sesame seeds, served with marinated mango salad with sweet red onion, coriander and chives.

84

Gai Yang Udon

Juicy corn chicken breast with bone, cooked sous vide and then grilled, on springy udon noodles in a creamy sauce based on green curry with sugar peas, aromatic Thai basil, and fresh chili.

56

Sides

Choose your favorite side dish:

- ⊕ JASMIN RICE 7
- ⊕ RICE NOODLES 9
- ⊕ MARINATED CABBAGE AND CARROT SIDE SALAD 12
- ⊕ MANGO SALAD 16

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

Khao Soi 🌶️

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 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

Phad Gapraw Moo Sap 🌶️

Chopped pork or chicken, fried on a wok, 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

Kauy Hom

Delicate yet moist inside, banana cake served with vanilla ice cream.

24

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[®]

100% 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 /



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 broken 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**

Barrel

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

Bottle 500 ML

NA JURZE JURAJSKA POMARAŃCZA 21
INNE BECZKI GREJPFROUTOWY 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
MIŁOŚLAW 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



Thai spirits

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



Whisky / Scotland

BALLANTINE'S 40ML 16 | BOTTLE 700 ML 245
THE GLENDRONACH 15YO 40 ML 43
BENRIACH THE SMOKY TEN 40 ML 31
BENRIACH THE TWELVE 40 ML 32
GLENGLASSAUGH REVIVAL 40 ML 27
GLENGLASSAUGH TORFA 40 ML 33
ARDBEG 40 ML 40
GLENFIDDICH 15YO 40 ML 38
GLENFIDDICH 18YO 40 ML 61
GLENMORANGIE 18YO EXTREMELY RARE 40 ML 86

Whisky / Japan

FUJIMI 40ML 31
TENJAKU 40ML 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
JACK DANIEL'S RYE 40 ML 23
GENTLEMAN JACK RARE TENNESSEE WHISKEY 40 ML 23
JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY 40 ML 35
WOODFORD RESERVE 40 ML 33
WOODFORD RESERVE RYE 40 ML 34

Cognac

HENNESSY V.S. COGNAC 40 ML 32
HENNESSY VSOP 40 ML 43
HENNESSY XO 40 ML 110
METAXA PRIVATE RESERVE 40 ML 44

Rum

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

Gin

GIN FINSBURY 40 ML 15
GIN BOMBAY 40 ML 19
GIN FORDS 40 ML 27
GIN HENDRICKS 40 ML 33
GIN MARE 40 ML 35



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

JACK DANIEL'S



-  |  **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 Hesse / Germany
-  |  **Los Camachos Sauvignon Blanc 27 | 130**
white / dry / sauvignon blanc / Curico Valley / Chile
-  |  **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