

The logo features a stylized graphic of a white roofline with three vertical wavy lines in yellow and orange below it, resembling a traditional Thai architectural element or a flame.

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.

THE CHEF OF THE **PATATHAI RADOM** 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

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

24

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.

25

Gung Phad Prik Gilena

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

37

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.

25

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.

23

Kanom Jeeb Gai

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

24

Poh Pia Thod

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

VEGETABLES 23  | CHICKEN 24

Platter of starters

FOR TWO PERSONS 47

2 pcs. Poh Pia Thod
2 pcs. Gai Satay
Moo Dad Deaw

FOR FOUR PERSONS 77

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 23  | CHICKEN 24 | SHRIMPS 29

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 23  | CHICKEN 24 | SHRIMPS 29

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.

35

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 35  | CHICKEN 38 | SHRIMPS 47

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.

34

Dishes may contain allergenic ingredients.
Ask the staff for a list of allergens.

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.

43

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 past. Served with a portion of jasmine rice.

TOFU 38 🌱 | CHICKEN 41 | BEEF 47 | SHRIMPS 49

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 38 | CHICKEN 41 | SHRIMPS 49

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 38 | CHICKEN 41 | BEEF 47 | SHRIMPS 49

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.

53

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 42 | PORK 43

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 41 | PORK 43 | BEEF 47

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 39 🌱 | CHICKEN 43

Sides

Enrich your dish:

⊕ MARINATED CABBAGE AND CARROT SALAD 7

⊕ MANGO SALAD 14

All wok dishes are served with jasmine rice.

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 38  | CHICKEN 41 | SHRIMPS 49

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 38  | CHICKEN 41 | PORK 43 | BEEF 47 | SHRIMPS 49

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 39  | CHICKEN 41 | SHRIMPS 49

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 35  | CHICKEN 37 | SHRIMPS 45

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 35  | CHICKEN 37 | SHRIMPS 45

Gai Thod

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

38

VEGETARIAN DISH  VEGAN DISH 

Dishes may contain allergenic ingredients. Ask the staff for a list of allergens.

Set I

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

29

Set II 

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

25

Set III

Egg noodles with delicate Thai sauce, chicken and pepper.

27

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.

23

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.

19

Kauy Hom

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

21

Kauy Thod

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

21

Our original lemonades

COCO-BANANA 21

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 19

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

LEMONGRASS 17

A refreshing, slightly carbonated combination of lime and lemongrass.

CLASSIC CITRUS 16

Mocktails

PEACH BRO 21

peach / vanilla / citrus / Miłosław non-alcoholic IPA

COCONUT SHAKE 21

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

MANGO LASSI 23

mango / natural yogurt / honey / cardamom

APEROL SPRITZ "0" 23

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

Cold

WATER (CARAFFE) 500 ML 9 / 1000 ML 17

carbonated / non-carbonated

CISOWIANKA WATER 300 ML 10 / 700 ML 19

carbonated / non-carbonated

CISOWIANKA

NATURAL JUICE SŁOICZEK SMAKU 250 ML 10

100% natural fruit juices

ask the staff about the available flavors

COCONUT WATER 280 ML 15

CARBONATED DRINKS 200 ML 10



Pepsi /



Pepsi Max /



Mirinda Orange /



7Up

SUMMER THAI TEA 17

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 15

black / green / jasmine

other: ask about available flavors

Coffees

ESPRESSO / ESPRESSO DOPPIO 9 / 12

AMERICANO 12

CAPPUCCINO 14

FLAT WHITE 16

LATTE MACCHIATO 16

BABYCCINO 9 (FOR CHILDREN)

FALERTHAI 35

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 34

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 31

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 31

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 29

White wine / lychee puree / sour / prosecco

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

THAILADA 29

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 29

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 31

LONG ISLAND ICED TEA 35

MAI TAI 33

APEROL SPRITZ 26

NEGRONI 29

MOJITO 26

Beer

Barrel

MIŁOSŁAW PILS 330 ML 12 | 500 ML 14
MIŁOSŁAW PSZENICZNE 330 ML 14 | 500 ML 16

Bottle 500 ML

NA JURZE JURAJSKA POMARAŃCZA 19
INNE BECZKI GREJPFROWY WEIZEN 19
INNE BECZKI JUNGLE IPA 19
KOMES PORTER 19

Thai

SINGHA 330 ML 18
CHANG 330 ML 19



Alcohol free

BAVARIA 330 ML 15
NA JURZE JURAJSKA POMARAŃCZA 500 ML 19
MIŁOSŁAW IPA 500 ML 17

Vodka

FINLANDIA VODKA 40 ML 13 | BOTTLE 500 ML 130
FINLANDIA LEMONGRASS 40 ML 14 | BOTTLE 500 ML 140
FINLANDIA BOTANICAL WILDBERRY & ROSE / CUCUMBER & MINT 40 ML 14
FINLANDIA VODKA - FLAVORED 40 ML 14
SELECTION: GRAPEFRUIT / MANGO / COCONUT
WYBOROWA 40 ML 9 | BOTTLE 500 ML 90
BELVEDERE VODKA 40 ML 20 | BOTTLE 700 ML 300



Whiskey / Scotland

BALLANTINE'S 40 ML 13 | BOTTLE 700 ML 180
BENRIACH THE ORIGINAL 40 ML 25
BENRIACH THE SMOKY TWELVE 40 ML 29

Whiskey / Japan

FUJIMI 40 ML 25
TENJAKU 40 ML 25

Whiskey / USA

JACK DANIEL'S TENNESSEE WHISKEY 40 ML 17 | BOTTLE 700 ML 230
JACK DANIEL'S TENNESSEE 40 ML 17 | BOTTLE 700 ML 230
SELECTION: HONEY / FIRE / APPLE
GENTLEMAN JACK RARE TENNESSEE WHISKEY 40 ML 21
JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY 40 ML 29
WOODFORD RESERVE 40 ML 25



Cognac

HENNESSY V.S. COGNAC 40 ML 25
HENNESSY VSOP 40 ML 36

Thai spirits

MEKHONG 40 ML 19
PHRAYA ELEMENTS 40 ML 21
PHRAYA GOLD 40 ML 29



Rum

BACARDI 40 ML 15 | BOTTLE 700 ML 230
SAILOR JERRY 40 ML 17 | BOTTLE 700 ML 230
KASAMA 40 ML 19

Gin

GIN FINSBURY 40 ML 15
GIN FORDS 40 ML 23
GIN HENDRICKS 40 ML 26



Tequila

EL JIMADOR BLANCO 40 ML 16
EL JIMADOR REPOSADO 40 ML 18

Liqueur

JÄGERMEISTER 40 ML 17 | BOTTLE 500 ML 170
CHAMBORD LIQUEUR ROYALE DE FRANCE 40 ML 19
CHOPIN CARAMEL LIQUEUR WITH SEA SALT 40 ML 17
CHOPIN COCONUT LIQUEUR 40 ML 17

-  |  **Prosecco 15 | 45**
white / sparkling, dry / Bianco / Veneto / Italy
-  |  **Prado Molar Viura 16 | 75**
white / dry / viura / Castile / Spain
-  |  **Capellana Macabeo 18 | 85**
white / dry / macabeo / Valencia / Spain
-  |  **Schmitt Sohne Dr Schmitt Gewurztraminer 19 | 90**
white / dry / gewürztraminer / Rhineland
-  |  **Los Camachos Sauvignon Blanc 24 | 115**
white / dry / sauvignon blanc / Curico
-  |  **Urban Riesling Qba 26 | 125**
white / semi-dry / Riesling / Mosel-Saar-Ruwer / Germany
-  **Icardi Moscato d'Asti La Rosa Selvetica 140**
white / semi-sweet / moscato d'Asti / Piedmont / Italy
-  |  **Alfori Pure Est Orange Organic 26 | 125**
orange / semi-dry / macabeo / Valencia / Spain
-  |  **Prado Molar Tinto 16 | 75**
red / dry / tempranillo / Castile / Spain
-  |  **Capellana Tempranillo 17 | 80**
red / dry / tempranillo / Valencia / Spain
-  |  **Gambellara Monopolo Merlot 21 | 100**
red / dry / merlot / Veneto / Italy
-  |  **Viglione Up-passione Vendemmia Tardiva Appassimento Organic 25 | 120**
red / dry / nero di troia, primitivo / Puglia / Italy
-  |  **Epicuro Primitivo di Puglia 130**
red / dry / primitivo / Puglia / Italy
-  **Moët & Chandon Brut Imperial 450**
white / sparkling, dry / pinot noir, pinot meunier, chardonnay / Champagne / France

GLASS 150ML  | CARAFE 500ML  | BOTTLE 750ML 