



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 turkey, 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 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 drumstick 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 thick 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 drumstick. 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 🌶️

Wok-fried chopped pork or chicken accompanied by Thai basil, garlic, chili, onion and green beans with oyster sauce. Served with a fried egg.

CHICKEN 43 | PORK 45

### Phad Prik Thai Dum 🌶️🌶️

Spicy wok-fried dish with a selected ingredient in pepper sauce with three types of fresh pepper crushed in a mortar. Served with colored peppers, mushrooms, onions 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 NOODLES 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 in the base.

TOFU 45 🌱 | 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 🌶️

Wok-fried thick, springy wheat udon noodles 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 🌶️

Wok-fried jasmine rice with the addition of tom yum paste, accompanied by baby corn, straw mushrooms, 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

## K I D S M E N U

### Set I

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

32

### Set II

Wok-fried jasmine rice 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<sup>®</sup>

### 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 /



7Up

### LORD OF TASTE 14

Premium Indiana Tonic Water  
Premium Elderflower Tonic water  
Premium Ginger Beer  
Premium Rose Lemonade



## Hot

### TEA (POT) 450 ML 17

black / green / jasmine

other: ask about available flavors

### CLASSIC THAI TEA 19

thai tea / condensed milk / water

## Coffees

### ESPRESSO / ESPRESSO DOPPIO 9 / 12

### AMERICANO 14

### CAPPUCCINO 15

### FLAT WHITE 16

### LATTE MACCHIATO 17

### BABYCCINO 9 (FOR CHILDREN)

**FALERTHAI**     37

Rum Bacardi Carta Blanca / Falerthai syrup / yuzu / vanilla / Lord of Taste Ginger Beer  
lemon / mint

**COCTHAI**   37

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

**LEMON GRASS SOUR**     33

Finlandia Vodka / Lord of Taste Elderflower / lemon grass / kaffir / orange Bitter's / lemon

**LYCHEE WINE COCKTAIL**    33

White wine / lychee puree / sour / prosecco

**THAILADA**     33

Finlandia Vodka / signature tropical syrup / lemon / prosecco / Angostura bitters

**PASSION FRUIT IN BANGKOK**    33

Bacardi Carta Blanca / passionfruit puree / apple / vanilla / mint

**FINLANDIA VODKA SOUR**    25**JACK WHISKEY SOUR**    27**MOJITO**    28**APEROL SPRITZ**   32**NEGRONI**   32**MAI TAI**    35**VOLCANO COCO MARGARITA**     44

Tequila Volcan De Mi Tierra Blanco / triple sec / banana / ginger / lime / roasted coconut  
shreds

**ZOOMBIE SIR EMINENTE**     33

Rum Eminente / Phraya Elements / Spice rum / grapefruit / cinnamon / lime

**THAI CAR**      44

Cognac Hennessy VS / hazelnut / vanilla / lemon

**ESPRESSO THAI MARTINI**  43

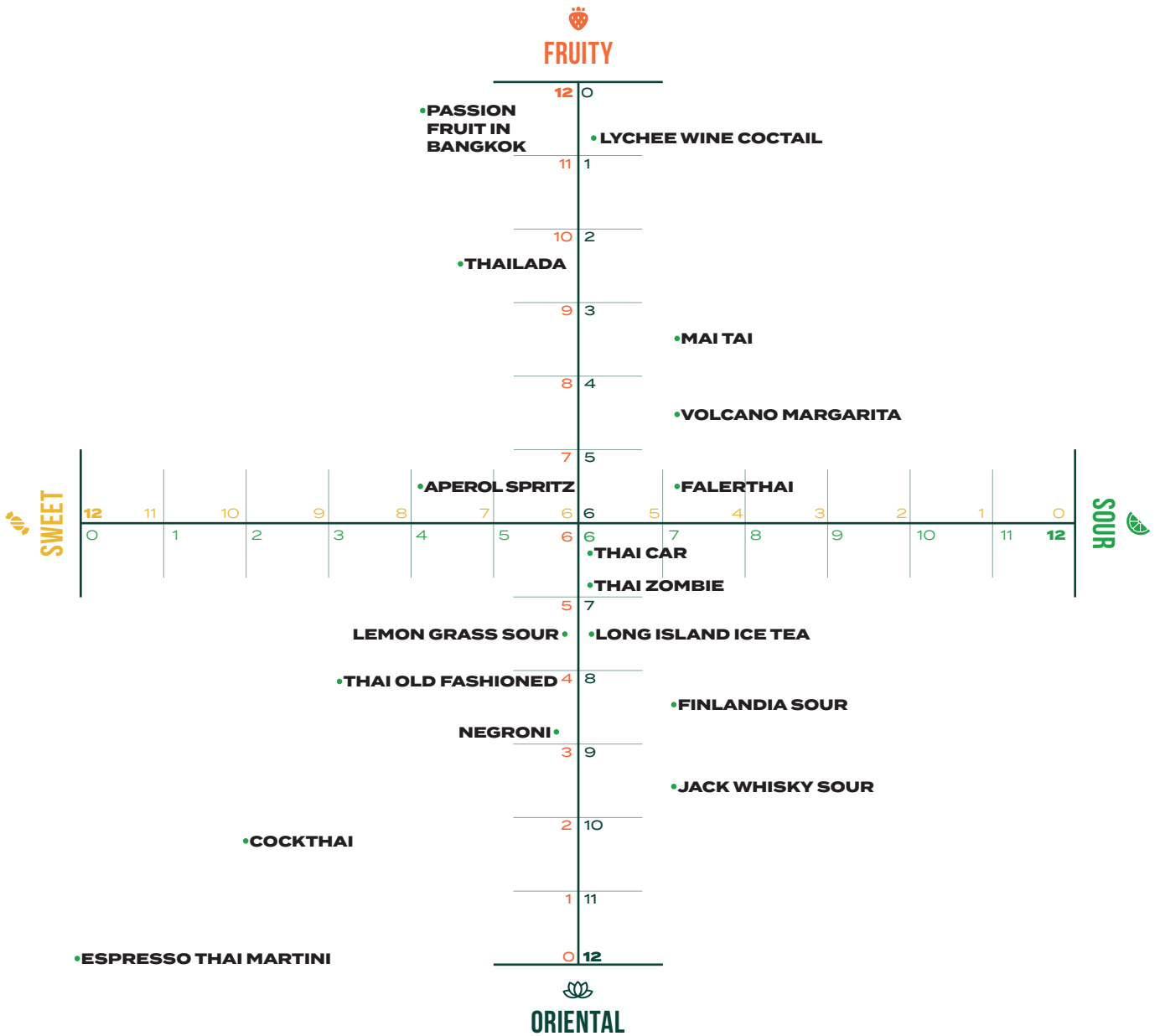
Vodka Belvedere / Baileys / espresso / thai tea / condensed milk

**THAI OLD FASHIONED**   36

Woodford Reserve / Angostura Bitter's / orange Bitter's / coconut sugar

SOUR  | SWEET  | HERBAL  | FRUITY  | DRY  | FLORAL 

**COCTAILS**  
**TASTE TABLE**  
**SCALE 1 - 12**



## Barrel

PILS 330 ML 15 | 500 ML 18

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

MŁOSŁAW 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

## Whisky / 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

JACK DANIEL'S



## 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

EMINENTE 40 ML 38

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

FORDS GIN

## Tequila

EL JIMADOR BLANCO 40 ML 19

EL JIMADOR REPOSADO 40 ML 21

HERRADURA PLATA 40 ML 31

HERRADURA REPOSADO 40 ML 35

TEQUILA VOLCAN DE MI TIERRA BIANCO 40 ML 39

## 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 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 Monopolio 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 31 | 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

GLASS 150ML | CARAFE 500ML | BOTTLE 750ML