

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.

## 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 linked with Chef's philosophy. 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 ten 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, shrimps, 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, mung bean sprouts, roasted garlic and coriander.

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, onions, cherry tomato and coriander. 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, baby corn, 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 🍜

Wok-fried chopped chicken or pork accompanied by Thai basil, garlic, pieces of onion, bamboo shoots, chili, 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, roasted garlic, coriander 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 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, green sugar peas, 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, onion, egg and coriander. Served with lime, which gives sour and citrus aftertaste and roasted garlic.

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, red onion, cherry tomatoes, straw mushrooms, kaffir leaves, egg, coriander and roasted garlic. 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

Jasmine rice fried in a wok with crispy vegetables - carrot,  
green sugar peas, fresh cucumber, pieces of onion, 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 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

### 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

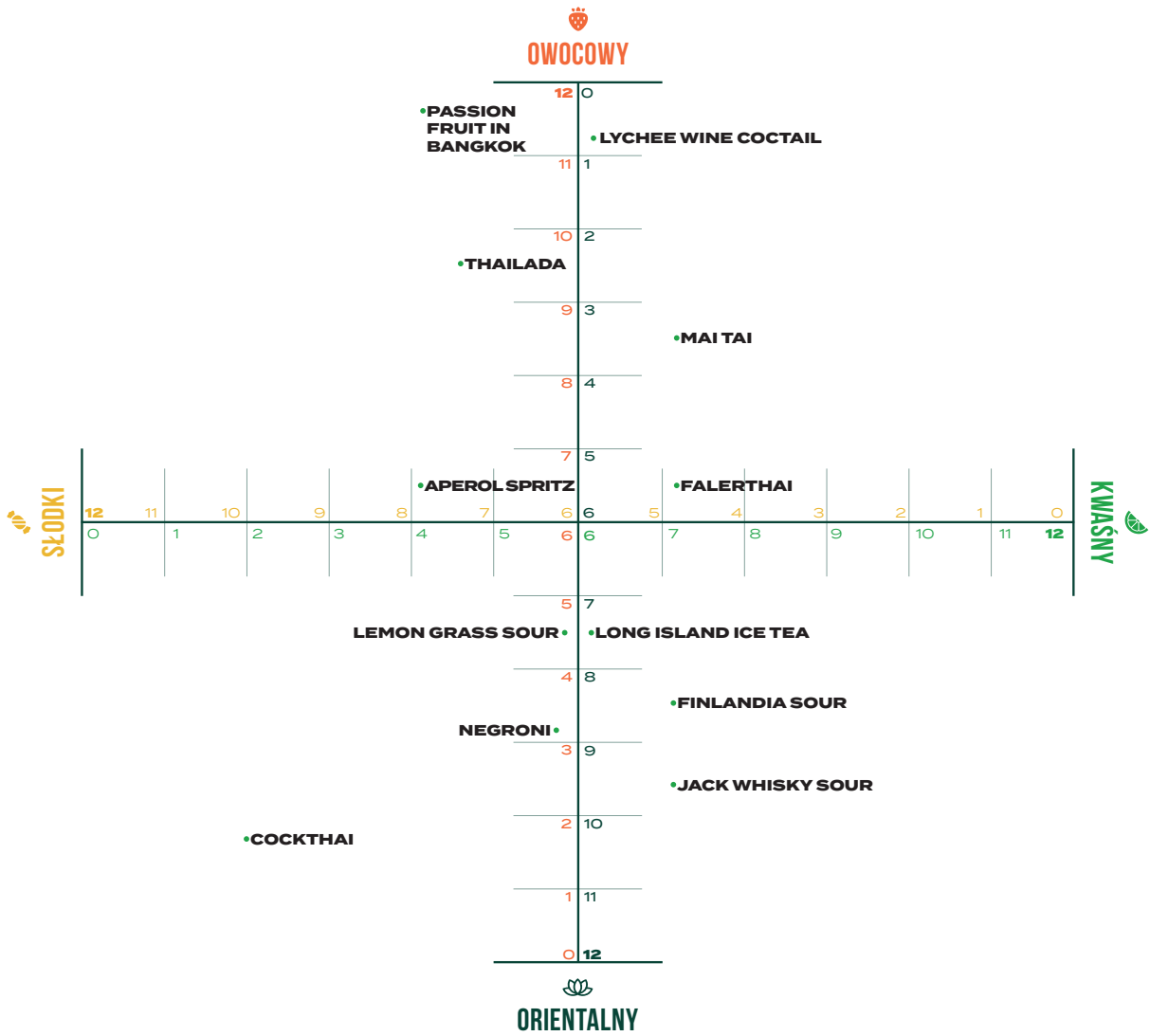
Bacardi Carta Blanca / passionfruit puree / apple / vanilla / mint

**FINLANDIA VODKA SOUR**  |  |  25**JACK WHISKEY SOUR**  |  |  27**MOJITO**  |  |  28**APEROL SPRITZ**  |  32**NEGRONI**  |  32**MAI TAI**  |  |  35

# KOKTAJLE

## TABELA SMAKÓW

SKALA 1 - 12



## Beer

### 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 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

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

### 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 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 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