



# ENGLISH MENU



# CHAI THAI

*Taste of Thailand*



ul. Wacława Berenta 68/LU3, 51-152 Wrocław (next to pl. Daniłowskiego)



724 737 824



restauracja@chaithai.pl



www.chaithai.pl



CHAI THAI Restaurant in Wrocław



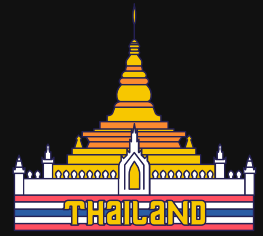
chaithaiwroclaw



@chaithai\_restauracja



# CHAI THAI



## WELCOME TO CHAI THAI!!!

We opened on 7th of March 2023. We are a place serving only the original and authentic cuisine from Thailand - a country of beautiful nature, rich history, great heritage and, above all, one of the most recognizable and popular cuisines around the world.

After all, pad thai, curry or mango sticky rice are meals that ring a bell with most of us! :)

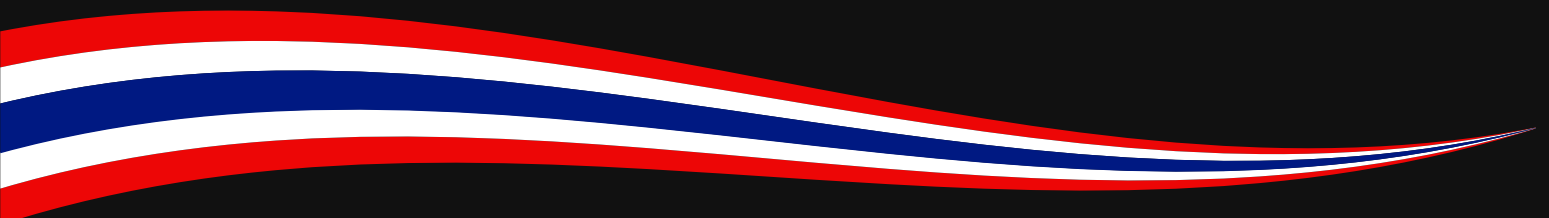
Our place is the fulfilled vision of our chef and co-owner Chai, who comes from the Isaan region located in eastern and north-eastern Thailand, more precisely - from the Nong Khai province bordering Laos. Chai has gathered a team made up of his compatriots, almost entirely of his relatives and friends from his home village, and created the menu which - apart from the classics of Thai cuisine - also includes the dishes that will make their debut appearance in Wrocław. Chai additionally uses his very own ideas and blends in his secret relishes, which gives our dishes the very unique taste and aroma.

Chai was also an inspiration for our name, but also the word "CHAI" in Thai means "YES" - CHAI THAI can be therefore understood in two ways, i.e. as "THAI BY CHAI" and as "YES - THAI" ;)

Please bear in mind that the essence of Thai cuisine are prime selection ingredients - our team works only with fresh products, and all goods unavailable in Poland come directly from Thailand. Our motto is quality and authenticity.

Therefore, we assure You that there will be no lack of colors, aromas, culinary journeys through various regions of Thailand, and above all, there will be no lack of the unique taste which - as we really hope - will blow Your mind! :)

## ACCEPT OUR INVITATION AND ENJOY YOUR EXPERIENCE!!!





# CHAI THAI



In **October 2023**, our restaurant was awarded the prestigious **THAI SELECT** quality certificate by the Ministry of Commerce of the Kingdom of Thailand.

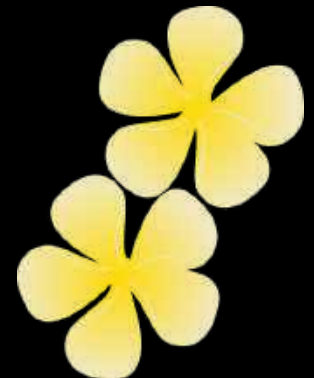
## What is THAI SELECT?

The criteria for awarding this distinction – also commonly known as the *"Thai Michelin's star"* – are serving original, authentic Thai cuisine, the quality and taste of the served dishes, the experience of the chef and cooks, but also the appearance and atmosphere of the place. Restaurants can obtain them after an anonymous visit of representatives of the Ministry's agency in a given part of the world after a **minimum of six months of activity in a given location**, which is why we are even more pleased with this distinction, because we received it after **only seven months of activity**.

**Currently, in Poland – together with CHAI THAI – only eight restaurants can boast of the THAI SELECT, but in Wrocław we are the only Thai restaurant with this certificate :)**

Moreover, on 5th of January 2024, the above-mentioned certificate was officially and personally presented to us by **the Ambassador from the Embassy of the Kingdom of Thailand in Warsaw**, as well as by **a representative of the Thai Ministry of Commerce**. Hosting the Ambassador, the Consul, other Embassy employees and representatives of the Ministry was an honor and the unique event :)

The THAI SELECT certificate is not only a distinction, but above all a huge challenge, trust and responsibility, which we constantly try to cope with as best we can.



A personal distinction for our **chef and co-owner Chai** was **his invitation by the Embassy of the Kingdom of Thailand in Warsaw to join the jury of the first Polish Championship of Thai Cuisine**, the final of which took place on 22nd of March 2024, during the SMAKKI Gastro Fair in Warsaw. The Embassy patronized the above-mentioned Championships, and Chai – as one of the jurors – assessed and selected the winners. **We are very proud that our Chai was noticed and so excellent awarded by the Embassy with the invitation to join the jury :)**



vegetarian dishes - we mark that dishes containing fish and oyster sauce are also marked as vegetarian.

At the last pages of the menu You will find a list of strictly vegetarian and vegan dishes.

## SHARPNESS SCALE



Little spicy



Medium spicy



Hot

Please inform our service if You want to order a spicy dish in a milder or non-spicy version, or if you wish to order a spicier or hot version of the dish - turning up or putting pungency fee is 3 PLN.

Our dishes may contain allergens such as: eggs, sesame, milk, soy, celery, cereal grains, mustard, fish, peanuts, tree nuts, crustaceans, molluscs, gluten.

If necessary, please ask the staff for the allergen table.

The photos of the dishes in the menu are our own and are for illustrative purposes only.

# CHEF'S SPECIALS



# CHAI THAI

# CHEF'S SPECIALS

**ALL THE CHEF'S SPECIALS  
IN WROCLAW YOU WILL FIND ONLY WITH US!!!**



## STARTERS

GREAT SNACKS FOR BEER AND CIDER



- 1. LARB MOO THOD (12 pcs)**  27-  
Clearly spicy and aromatic Thai starter in the form of **rice-meat balls** - minced pork, fried rice, **kaffir lime leaves**, chili, lime juice, fish sauce, tempura, spring onion
- 2. SAM CHUN THOD** 27-  
Popular Thai starter in the form of fried bacon with **Thai herbs** - bacon, garlic, black pepper, coriander, soy sauce, tempura, served with **Sriracha sauce**
- 3. HED KEM THOD**  **NEW!!!** 19-  
Crispy Thai starter in the form of **fresh enoki mushrooms** fried in tempura, served with sweet chili sauce
- 4. KUNG MA PHRAO (4 pcs)** **NEW!!!** 27-  
Shrimps in tempura in the unique version with the addition of **coconut flakes**
- 5. KEAWKUNG MUSAB (4 pcs)** 27-  
Unique **shrimp dumplings** with the addition of **minced pork** - shrimps, minced pork, wonton dough, soy sauce, pepper, served with sweet chili sauce
- 6. KEAW SONG KHUENG (4 pcs)** **NEW!!!** 27-  
Thai starter in the form of fried **pouches** with minced chicken, rice noodles and vegetables - chicken, wonton dough, rice noodles, mung bean sprouts, peanuts, coriander, sprinkled with coriander, mint and pepper, served with **tamarind sauce with peanuts**
- 7. THAI KAI ZABB (4 pcs)**  19-  
Fried chicken wings (two arms and forearms each) in **chef's batter**, giving them a sour and medium spicy taste, served with sweet chili sauce
- 8. CHAI THAI STARTER SET (FOR 2-4 PEOPLE)**  **NEW!!!** 89-  
The set of **classic Thai starters**, perfect for sharing with friends and family - KHAEB MOO (Thai chips), POH PIA LEK (mini vegetable spring rolls - 8 pcs), POH PIA PUK (vegetable spring rolls - 2 pcs divided in half), POH PIA MOO (meat spring rolls - 2 pcs divided in half), KEAW MOO (fried wonton dumplings - 6 pcs), LOOK-CHIN THOD (meatballs - 6 pcs), KAI SATAY (skewers with marinated chicken - 2 pcs), served with sweet chili sauce  
*Detailed descriptions of the starters from the set can be found on the STARTERS page.*

## SOUPS

- 9. GANG SOM PLA (for 1-2 people)**  59-  
Popular medium spicy and aromatic fish soup from the south of Thailand served in an original Thai heated dish in the shape of a fish - sea bream (one piece), green bean, Chinese cabbage, broccoli, carrot, **fingerroot**, minced fish (in broth), palm sugar, **sour curry paste**, **tamarind sauce**, fish sauce
- 10. TOM LAO PLA (for 1-2 people)** 49-  
Unique Thai sour fish soup from the Isaan region, mild or medium spicy - sea bream (350 g), **lemongrass**, **galangal**, **kaffir lime leaves**, **straw mushrooms**, oyster mushrooms, red onion, cherry tomatoes, lime juice, **tamarind sauce**, fish sauce, sprinkled with spring onion and coriander
- 11. TOM YUM ROMMIT (for 1-2 people)**  **NEW!!!** 59-  
Characteristic spicy and sour Tom Yum soup in the version popular in Bangkok with **seafood and chicken** - king prawns (3 pcs), calamari, mussels, chicken, coconut milk, **lemongrass**, **galangal**, **kaffir lime leaves**, **straw mushrooms**, oyster mushrooms, red onion, cherry tomatoes, lime juice, **Tom Yum paste**, Thai chili paste, piri-piri, **tamarind sauce**, fish sauce, sprinkled with spring onion, coriander and pepper



# CHEF'S SPECIALS



# CHAI THAI

# CHEF'S SPECIALS

## MAIN DISHES

### 12. KAI YAD SAI

Thai style pocket omelette stuffed with chicken and vegetables, mild or medium spicy - eggs, chicken, white onion, carrot, pepper, soy sauce, oyster sauce, sweet-sour sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame

### 13. KUAY TIAO HANG

Little spicy, special Thai dish with chef's sauce, morning glory, meatballs and beef - rice noodles, pork meatballs, beef, morning glory, mung bean sprouts, Chinese cabbage, leek, carrot, chef's original sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 14. KHAO MOO DANG

Thai style grilled pork neck in chef's cinnamon sauce with Thai herbs - pork neck, boiled egg, cucumber, chef's cinnamon sauce, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame

### 15. PUD CHA

The exceptionally spicy dish from the Chiang Mai region - green bean, baby corn, bamboo shoots, kaffir lime leaves, sprigs of young pepper, fingerroot, garlic, basil, chili, piri-piri, chef's Pud Cha sauce, soy sauce, oyster sauce, sprinkled with chilli and basil, served with jasmine rice sprinkled with sesame

with chicken 39-

with beef 43-

with seafood 51-

### 16. PAD HORAPHA

Little spicy and aromatic stir-fried vegetables - white onion, pepper, basil, garlic, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with spring onion, served with jasmine rice sprinkled with sesame, recommended with mussels

with chicken 39-

with mussels (12 pcs) 47-

with seafood 51-

### 17. PLA SAM ROSE NEW!!!

Thai style fried fish in the chef's original sweet and sour sauce, served with vegetables - sea bream (one piece), pepper, white onion, sprinkled with spring onion and coriander, served with jasmine rice sprinkled with sesame

### 18. PAD POO NIM NEW!!!

Popular dish from the south of Thailand in the form of young crabs fried with vegetables in a wok with black pepper sauce - young crabs, pepper, white onion, sprigs of young pepper, sprinkled with spring onion and coriander, served with jasmine rice sprinkled with sesame

### 19. PAD THAI CHAO VUNG / PAD THAI NAROK TAEK

Popular in Bangkok Pad Thai with tofu, served in the unique version with coconut milk in a pocket omelette with king prawns, fried wonton dumplings, fried egg, peanuts and vegetables - Pad Thai, coconut milk, king prawns (4 pcs), eggs, fried wonton dumplings stuffed with pork (2 pcs), sprinkled with fried garlic, roasted onion and fried kaffir lime leaves, served with peanuts, fresh lime and spring onion, recommended to sprinkle with fresh lime, served with a hand washing bowl.

In a medium spicy version, additionally with Thai chili paste, fried chili and chili flakes.

### 20. KUNG SAUCE MAKAM NEW!!!

King prawns whole fried in tempura in the chef's original sauce, served on fried Wai Wai rice noodles - king prawns (5 pcs), Wai Wai rice noodles, egg, sprinkled with fried garlic, roasted onion, fried kaffir lime leaves and chili, served with a hand washing bowl

### 21. PAD PONG GARI NEW!!!

Dish from the south of Thailand traditionally served with seafood and vegetables - coconut milk, milk, egg, white onion, pepper, carrot, chili, Thai chili paste, curry, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper, served with jasmine rice sprinkled with sesame, recommended with young crabs

with seafood 59-

with king prawns (5 pcs) 59-

with young crabs 65-

12



13



14



15



16



17



18



19



20



21





# STARTERS

# CHAI THAI

# STARTERS

## 1. KHAEB MOO (THAI CHIPS)

*ONLY WITH US IN WROCLAW!!!*

Popular Thai pork skin chips with salt recommended with sweet chili sauce + 3 PLN great snack for beer and cider



## 2. MOO THOD

Thai pork chips, served with sweet chili sauce great snack for beer and cider

## 3. POH PIA LEK (10 pcs)

Fried mini spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

4. POH PIA PUK (3 pcs divided in half) Traditional fried spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

5. POH PIA MOO (3 pcs divided in half) Traditional fried spring rolls with pork, white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

## 6. POH PIA SOD (6 pcs) (FRESH SPRING ROLLS)

Fresh spring rolls with a refreshing taste with vegetables or shrimps - rice paper, rice noodles, lettuce, cucumber, mung bean sprouts, egg, mint, coriander, served with tamarind sauce with peanuts

vege 23- with shrimps 29- mix 26-



6- 1



2



3



22- 4,5



6



## 7. KEAW MOO (6 pcs)

Classic wonton dumplings stuffed with pork, fried or boiled - minced pork, wonton dough, white cabbage, carrot, onion, coriander, served with sweet chili sauce

## 8. LOOK-CHIN THOD (9 pcs)

Traditional Thai fried pork meatballs - minced pork, soy sauce, oyster sauce, served with sweet chili sauce

## 9. KAI SATAY (3 pcs)

Fried chicken soaked in coconut milk and breaded in turmeric - chicken, coconut milk, turmeric, soy sauce, oyster sauce, served with sweet chili sauce

## 10. THAI KAI THOD (4 pcs)

Popular Thai starter in the form of fried chicken wings (two arms and forearms each) in chef's batter, served with sweet chili sauce

## 11. POH PIA KUNG (4 pcs)

Shrimps wrapped in crispy rice paper - shrimps, rice paper, soy noodles, white cabbage, carrot, mung bean sprouts, soy sauce, served with sweet chili sauce

## 12. KUNG THOD (4 pcs)

Shrimps fried in crispy tempura and panko, served with plum sauce

## 13. PLAHMUK THOD (15 pcs)

Fried calamari pieces in crispy tempura, served with plum sauce

7



8



9



10



11



12



13



# THAI SALADS

# CHAI THAI

# THAI SALADS



1

## 1. YUM MA MUANG **NEW!!!**

Popular in Bangkok salad with fresh mango, mild or medium spicy - fresh mango (threads), carrot, red onion, lime juice, Thai chili paste, chef's original sauce, sprinkled with peanuts, cashews nuts, roasted onion, coriander and pepper

**vegetables (as in the description) 29- with shrimps (6 pcs)39-**



2

## 2. PLA KUNG **NEW!!!**

Thai salad with fresh mango and mint, mild or medium spicy - fresh mango (threads), lemongrass, kaffir lime leaves, carrot, red onion, coconut milk (small amount), lime juice, Thai chili paste, chef's original sauce,

sprinkled with roasted onion, spring onion, coriander, pepper and mint

**vegetables (as in the description) 29- with shrimps (6 pcs)39-**

## 3. LARB ISAAN / **NEW!!!**

39-

Popular salad from the Isaan region with minced meat, baked rice, vegetables and mint, medium spicy or hot - minced meat (chicken or pork), baked rice, red onion, mint, chili flakes, piri-piri, lime juice, fish sauce,

sprinkled with spring onion, coriander, pepper and mint

3



## 4. TUM THAI KUNG SOD **NEW!!!**

Traditional Thai sweet and sour SOM TUM salad with fresh papaya, mild or medium spicy - papaya, green beans, cherry tomatoes, carrot, garlic, piri-piri, lime, peanuts, chef's Tum Thai sauce

**vegetables (as in the description) 29- with shrimps (6 pcs) 39-**

4



## 5. SOM TUM THOD **NEW!!!**

Sweet and sour salad from Bangkok with fried crispy papaya in tempura, mild or medium spicy - papaya, tempura, green beans, cherry tomatoes, carrot, lime, chef's Tum Thai sauce,

sprinkled with peanuts and cashews nuts

**vegetables (as in the description) 29- with shrimps (6 pcs)39-**

5





6



## 6. THAI SOM TUM **DISH FROM COVER!!!** 49-

Traditional Thai SOM TUM salad with fresh papaya and fresh additions - rice noodles, boiled egg, crispy pork, pork meatballs, Thai pork skin chips, Thai chicken wings (THAI KAI THOD), papaya, pak choy, green bean, Chinese cabbage, mung bean sprouts, cherry tomatoes, carrot, garlic, chef's Som Tum sauce

**Bangkok style** (sweet-sour, medium spicy) - additionally tamarind sauce and peanuts 

**Isaan style (hot)** - additionally Isaan fish sauce 

WE RECOMMEND ALL THAI SALADS WITH TRADITIONAL STICKY RICE, SERVED IN ACCORDANCE WITH THAI CUSTOMS IN AN ORIGINAL BAMBOO BASKET.



# SOUPS

# CHAI THAI

# SOUPS

## SOUPS (400 ml)

### CHOOSE FROM

vegetables (as in the description of the dish)	20-
with tofu	21-
with chicken	23-
with calamari	25-
with beef	26-
with duck	27-
with shrimps (4 pcs)	28-
Additives are 50 g each.	

### 1. TOM YUM (400 ml) 🌶️🌶️🌶️

Classic Thai spicy-sour soup with coconut milk - coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, Tom Yum paste, Thai chili paste, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

### 2. TOM KHA (400 ml)

Classic Thai mild and sour soup with coconut milk - coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, lemon juice, fish sauce, srpinkled with spring onion, coriander and pepper

### 3. TOM ZAB (400 ml) 🌶️🌶️🌶️

Special Thai spicy-sour soup - lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with roasted rice, spring onion, coriander and basil



## SOUPS (750 ml)

### CHOOSE FROM

vegetables (as in the description of the dish)	27-
with tofu	29-
with chicken	31-
with calamari	34-
with beef	35-
with duck	37-
with shrimps (4 pcs)	38-
with seafood (shrimps, calamari, mussels)	44-
Additives are 100 g each.	

### 1. GAENG SEN (750 ml)

Delicious mild broth with soy noodles - soy noodles, pak choi, Chinese cabbage, mung bean sprouts, carrot, fried garlic, sprinkled with roasted onion, spring onion and coriander

### 2. SUKI SOUP (750 ml) 🌶️🌶️🌶️🌿

Thai classic with an unique sweet and little spicy taste served with soy noodles - soy noodles, egg, bamboo shoots, pak choi, Chinese cabbage, mung bean sprouts, broccoli, green bean, leek, carrot, chef's Suki Yaki sauce, sprinkled with roasted onion, spring onion, coriander, pepper and sesame

## KUAY TIAO SOUPS

### 3. KUAY TIAO (750 ml)

Special, essential and mild broth with rice noodles - rice noodles, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, fried garlic, sprinkled with roasted onion, spring onion, coriander and peanuts

### 4. KUAY TIAO TOM YUM (750 ml) 🌶️🌶️🌶️

Spicy-sour soup with rice noodles - rice noodles, lemongrass, galangal, kaffir lime leaves, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, coconut milk (small amount), Tom Yum paste, Thai chili paste, piri-piri, lemon juice, tamarind sauce, fish sauce,

sprinkled with fried garlic, roasted onion, spring onion, coriander and peanuts

### 5. KUAY TIAO RUEA (750 ml) 🌶️🌶️🌶️

Characteristic Thai soup with Thai Boat Noodle paste - pork meatballs, rice noodles, morning glory, pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, coconut milk (small amount), Thai Boat Noodle paste, sprinkled with fried garlic, roasted onion, spring onion, coriander and peanuts





# SOUPS



# CHAI THAI

# SOUPS



1

### 1. WON TON SOUP (400 ml)

Delicious mild broth with traditional **wonton dumplings** - wonton dumplings, **pak choi**, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

**WONTON DUMPLINGS STUFFED WITH MINCED PORK (3 PCS)** 22-

**WONTON DUMPLINGS STUFFED WITH MINCED PORK AND SHRIMPS (3 PCS)** 27-

### 2. BAMEE KEAW-NUM (750 ml)

32-

Essential mild broth with fried and boiled wonton dumplings and egg noodles - egg noodles, **fried and boiled wonton dumplings stuffed with minced pork** (4 pcs in total), **pak choi**, Chinese cabbage, mung bean sprouts, leek, carrot, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 3. BAMEE MOODANG (750 ml)

36-

Essential mild broth with fried wonton dumplings, pork neck and egg noodles - egg noodles, pork neck, **fried wonton dumplings stuffed with minced pork** (2 pcs), **pak choi**, Chinese cabbage, mung bean sprouts, leek, carrot, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



2



3



4

### 4. RAD NA MEE GROB (750 ml) **NEW!!!**

Clear and slightly sour Thai soup with **crispy Wai Wai rice noodles** - Wai Wai rice noodles, **fried wonton dumplings stuffed with pork** (2 pcs), **pak choi**, Chinese cabbage, broccoli, mung bean sprouts, leek, carrot, **soy paste**, potato starch, soy sauce, oyster sauce, sprinkled with **crispy Wai Wai rice noodles**, fried garlic, roasted onion, spring onion, coriander and pepper

**with chicken** 34-

**with shrimps (6 pcs)** 39-

**with seafood** 45-

### 5. YEN-TA-FO TOM YUM (750 ml) **NEW!!!**

Spicy and sour soup with Tom Yum paste and Yen-ta-fo sauce, **medium spicy or hot** - Wai Wai rice noodles, boiled egg, **fried wonton dumplings stuffed with pork** (2 pcs.), **pak choi**, Chinese cabbage, mung bean sprouts, carrot, chili flakes, Thai chili paste, lime juice, fish sauce, **Yen-ta-fo sauce**, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

**with chicken** 34-

**with beef** 39-

**with seafood** 45-



5





# CHAI THAI

## BANGKOK - HOT POT (1 L)



Traditional Asian Hot Pot with Thai soups  
served in original dishes from Thailand (for 1-2 people)

### 1. TOM YUM NAM KHON

49-

Classic Thai spicy-sour TOM YUM with seafood - seafood (shrimps, calamari, mussels), coconut milk, lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, red onion, cherry tomatoes, Tom Yum paste, Thai chili paste, piri-iri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

1



### 2. TOM YUM TOH TAEK

49-

Thai spicy-sour soup with seafood - seafood (shrimps, calamari, mussels), lemongrass, galangal, kaffir lime leaves, straw mushrooms, oyster mushrooms, pepper, red onion, cherry tomatoes, chili, piri-iri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander, basil and pepper

2

### 3. GANG SOM

49-

Popular medium spicy soup from the south of Thailand with seafood - seafood (shrimps, calamari, mussels), green bean, Chinese cabbage, broccoli, carrot, fingerroot, minced fish (in broth), palm sugar, sour curry paste, tamarind sauce, fish sauce

### 4. THAI KHAO LHAO

45-

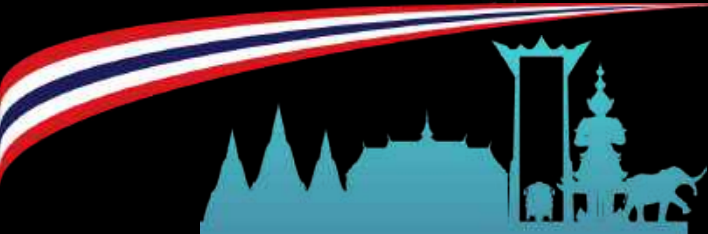
Thai clear soup with meatballs, chicken, duck, wonton dumplings and vegetables - pork meatballs, chicken, duck, boiled wonton dumplings stuffed with minced pork (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



3



4





# CHAI THAI



## PHUKET - HOT POT (1 L)



Traditional Asian Hot Pot with Thai soups  
served in original dishes from Thailand (for 1-2 people)



1

### 1. BA-MEE NAMSAI

45-

Thai clear and filling soup with egg noodles - egg noodles, pork meatballs, fried wonton dumplings stuffed with minced pork (2 pcs), Thai pork skin chips, duck, boiled egg, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



2

### 2. BA-MEE TOM YUM

45-

Spicy-sour soup with egg noodles - egg noodles, pork meatballs, fried wonton dumplings stuffed with minced pork (2 pcs), Thai pork skin chips, duck, boiled egg, lemongrass, galangal, kaffir lime leaves, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, piri-piri, lemon juice, tamarind sauce, fish sauce, sprinkled with spring onion, coriander and pepper

**NAMSAI style** - as described above

**NAMKHON style** - additionally coconut milk and Thai chili paste **NEW!!!**

### 3. YEN-TA-FO NOODLE

45-

Original Thai soup with rice noodles and a special little spicy Yen-ta-fo sauce - rice noodles (ribbon), pork meatballs, fried wonton dumplings stuffed with minced pork (2 pcs), Thai pork skin chips, duck, boiled egg, pak choy, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, poured with Yen-ta-fo sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



3

1

# THAI SHABU

## BIG HOT POT

### I.E. COOKING ON THE TABLE

Thai Shabu (Jim-Jum) is a popular Hot Pot dish that is cooking fresh products on the table. It consists in the fact that You receive **two types of soups** on the table, i.e. **mild and hot**, in which You cook fresh products on an electric stove in the form of - according to the selected set - meat, seafood, vegetables and noodles, which after cooking we recommend trying with the delicious **chef's Suki Yaki sauce** :)

**PLEASE READ THE INSTRUCTION TO THAI SHABU ON THE NEXT PAGE**



**Shabu is available inside and - depending on the weather - outside at the wall tables**

### 1. SET "A" FOR 1-2 PEOPLE



Pork neck slices, wonton dumplings stuffed with minced pork, tofu, soy noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's Suki Yaki sauce

109-

### 2. SET "B" FOR 2-4 PEOPLE



Pork neck slices, bacon slices, beef slices, wonton dumplings stuffed with minced pork, pork meatballs, tofu, soy noodles, egg noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's Suki Yaki sauce

169-

### 3. SET "C" FOR 4-6 PEOPLE



Pork neck slices, bacon slices, beef slices, shrimps, calamari, mussels, wonton dumplings stuffed with shrimps, wonton dumplings stuffed with minced pork, pork meatballs, tofu, soy noodles, egg noodles, fresh egg, mix of fresh vegetables (pak choi, broccoli, cabbage, carrot, mushrooms), chef's Suki Yaki sauce

239-



## EXTRA SUPPLEMENTS TO THAI SHABU



20-  
pork neck slices



20-  
bacon slices



30-  
beef slices



25-  
shrimps



20-  
calamari



20-  
mussels



10-  
pork meatballs



10-  
tofu



25-  
wonton dumplings  
with shrimps



15-  
wonton dumplings  
with pork



20-  
mix of fresh vegetbales



6-  
udon noodles



6-  
soy noodles



4-  
fresh egg



5-  
chef's  
Suki Yaki sauce

**REFILL OF SELECTED SOUP FOR THAI SHABU (1 L) - 15 PLN**

How to eat?



# Thai Shabu (Jim-Joom) Big Hot Pot delicious



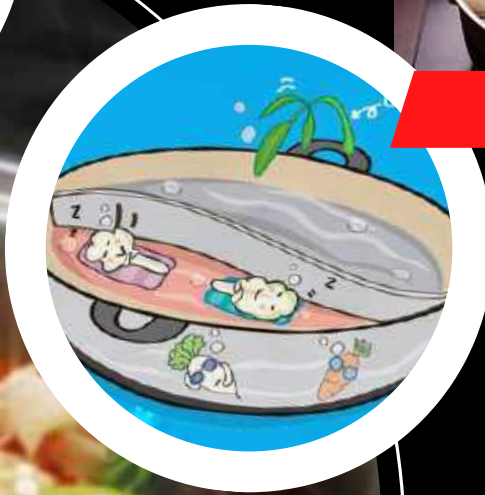
1

You will receive on the table an electric stove, two Thai broths - hot and mild - and a plate with fresh products. Please turn on the electric stove to boil the broths.



2

When the broths boil, please add the fresh vegetables and - over time - meat, seafood and noodles. Meat and seafood can be coated in fresh egg beforehand.



3

Meat and seafood can be cooked longer or only blanched - as You want. Soy noodles needs only to be blanched. Use a dedicated ladle for noodles.



4

After cooking, please put the ingredients to a plate and try them with chef's Suki Yaki sauce. You can also try the broths themselves - for an intermediate spiciness, You can mix them in your bowl. If necessary, reduce the power of the electric stove or turn it off.



5

Enjoy your meal, company and meeting! :)

**HAVE A GREAT FUN!!! :)**



# STIR-FRIED THAI NOODLE

# CHAI THAI

# STIR-FRIED THAI NOODLE



1

## CHOOSE FROM

vegetables (as in the description of the dish)	32-
with tofu	34-
with chicken	37-
with crispy pork	38-
with calamari	41-
with beef	42-
with duck	45-
with shrimps (8 pcs)	46-
with seafood (shrimps, calamari, mussels)	49-

Additives are 120 g each, seafood - 150 g.

### 1. PAD THAI

World-renowned Thai style stir-fried sweet rice noodles with egg, vegetables and tamarind sauce - rice noodles, egg, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, spring onion, **tamarind sauce**, fish sauce, served with peanuts and fresh lime, **recommended to sprinkle with fresh lime to reduce sweetness**



### 2. PAD THAI TOM YUM

Classic PAD THAI fried with medium spicy Tom Yum paste and other additions - rice noodles, egg, **lemongrass**, **galangal**, **kaffir lime leaves**, Chinese cabbage, mung bean sprouts, leek, carrot, red onion, spring onion, chili, Thai chili paste, **Tom Yum paste**, **tamarind sauce**, fish sauce, served with peanuts and fresh lime



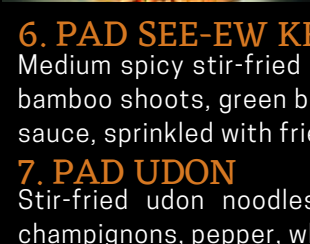
### 3. PAD BAMEE

Stir-fried egg noodles with egg, vegetables, soy sauce and oyster sauce - egg noodles, egg, bamboo shoots, green bean, **pak choi**, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper



### 4. PAD BAMEE KEE MAO

Spicy stir-fried egg noodles with chili and piri-piri - egg noodles, egg, garlic, **kaffir lime leaves**, bamboo shoots, green bean, **sprigs of young pepper**, baby corn, basil, chili, piri-piri, Thai chili paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, basil and pepper



### 5. PAD SEE-EW

Stir-fried wide rice noodles with egg, vegetables, oyster sauce, classic and sweet soy sauce - rice noodles (ribbon), egg, **pak choi**, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, classic soy sauce, sweet soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 6. PAD SEE-EW KEE MAO

Medium spicy stir-fried wide rice noodles with chili and piri-piri - rice noodles (ribbon), egg, garlic, **kaffir lime leaves**, bamboo shoots, green bean, **sprigs of young pepper**, baby corn, basil, chili, piri-piri, Thai chilli paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, basil and pepper

### 7. PAD UDON

Stir-fried udon noodles in the **chef's teriyaki sauce** - **udon noodles**, bamboo shoots, green bean, zucchini, champignons, pepper, white onion, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

### 8. PAD UDON PRIK-PAO

Little spicy stir-fried udon noodles - **udon noodles**, bamboo shoots, green bean, zucchini, champignons, pepper, white onion, basil, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion and basil

### 9. PAD SUKI YAKI

Stir-fried soy noodles with the **chef's sweet and little spicy Suki Yaki sauce** and egg, bamboo shoots, **pak choi**, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, sprinkled with roasted onion, sesame, spring onion, coriander and pepper



5



6



7



8





9

# STIR-FRIED RICE

## CHAI THAI

# STIR-FRIED RICE

### CHOOSE FROM

vegetables (as in the description of the dish) 	31-
with tofu 	33-
with chicken	36-
with crispy pork	37-
with calamari	40-
with beef	41-
with duck	44-
with shrimps (8 pcs)	45-
with seafood (shrimps, calamari, mussels)	49-

Additives are 120 g each, seafood - 150 g.

1



### WE RECOMMEND ALL STIR-FRIED RICES

- ACCORDING TO THAI CUSTOM - WITH FRIED EGG ON THE TOP (+ 4 PLN)

#### 1. KHAO PAD (CLASSIC STIR-FRIED RICE)

Traditional Thai style stir-fried rice with egg and vegetables with soy and oyster sauce - jasmine rice, egg, pak choy, broccoli, carrot, white onion, cucumber, soy sauce, oyster sauce, sprinkled with roasted onion, spring onion, coriander and pepper

#### 2. KHAO PAD PHRIK POW

Little spicy Thai style stir-fried rice with egg, vegetables and Thai chili paste - jasmine rice, egg, pak choy, broccoli, carrot, white onion, basil, chili, Thai chili paste, soy sauce, sprinkled with roasted onion, spring onion, basil and pepper

2



#### 3. KHAO PAD SRIRACHA

Medium spicy Thai style stir-fried rice with a mix of Sriracha sauces - jasmine rice, egg, pak choy, broccoli, carrot, white onion, basil, chili, soy sauce, Sriracha sauces, sprinkled with roasted onion, spring onion, coriander and pepper

#### 4. KHAO PAD TOM YUM

Hot Thai style stir-fried rice with spicy-sour Tom Yum paste - jasmine rice, egg, lemongrass, galangal, kaffir lime leaves, pak choy, broccoli, carrot, red onion, basil, chili, piri-piri, chef's original sauce, Tom Yum paste, soy sauce, fish sauce, sprinkled with roasted onion, spring onion, coriander and pepper, served with fresh lime, recommended to sprinkle with fresh lime

3



#### 5. KHAO PAD KRPAO

Hot Thai style stir-fried rice with fresh chili and piri-piri - jasmine rice, egg, garlic, green bean, white onion, basil, chili, piri-piri, soy sauce, oyster sauce, sprinkled with roasted onion, spring onion and basil

4



5







# THAI CURRY

# CHAI THAI

# THAI CURRY

**THE PRICE OF THAI CURRY NO. 1-7 INCLUDES FREE PORTION OF JASMINE RICE SPRINKLED WITH SESAME**

## CHOOSE FROM

- vegetables (as in the description of the dish)  34-
  - with tofu  36-
  - with chicken 39-
  - with crispy pork 40-
  - with calamari 43-
  - with beef 44-
  - with duck 47-
  - with shrimps (8 pcs) 48-
  - with seafood (shrimps, calamari, mussels) 51-
- Additives are 120 g each, seafood - 150 g.



1



2



3



4



5



6



7



8



9



### 1. GANG MASSAMAN

Sweet, but also expressive and little spicy curry - coconut milk, potatoes, red onion, cinnamon, Massaman paste, tamarind sauce, fish sauce, cream, sprinkled with roasted onion, peanuts, coriander and pepper

### 2. GANG GATHI

The mildest, aromatic Thai curry with a delicate and silky taste - coconut milk, lemongrass, kaffir lime leaves, green bean, zucchini, red onion, pepper, cream, fish sauce

### 3. GANG PANANG

Panang style medium spicy curry - coconut milk, kaffir lime leaves, green bean, pepper, basil, chilli, Panang paste, fish sauce, sprinkled with peanuts and basil

### 4. GREEN CURRY

Classic Green Curry (Gang Keow Whan) - coconut milk, kaffir lime leaves, bamboo shoots, green bean, zucchini, pepper, chili, basil, green curry paste, fish sauce

### 5. RED CURRY

Classic Red Curry (Gang Dang) - coconut milk, kaffir lime leaves, bamboo shoots, green bean, zucchini, pepper, chili, basil, red curry paste, fish sauce, sprinkled with chili and basil

### 6. GANG PHED

Very aromatic curry with lychee and pineapple - coconut milk, kaffir lime leaves, lychee, pineapple, cherry tomatoes, pepper, chili, red curry paste, palm sugar, fish sauce, sprinkled with basil, recommended with duck

### 7. YELLOW CURRY **NEW!!!**

Classic mild Yellow Curry (Gang Gari) - coconut milk, potatoes, white onion, carrot, turmeric, palm sugar, salt, yellow curry paste, sprinkled with roasted onion, coriander and pepper

### 8. KHAO SOI **NEW!!!**

Popular Thai curry from the Chiang Mai region served with crispy egg noodles and vegetables - egg noodles, coconut milk, ground coriander seeds, curry, Thai chili paste, red curry paste, palm sugar, fish sauce, sprinkled with crispy egg noodles, coriander and pepper, served with fresh lime, recommended to sprinkle with fresh lime, recommended with chicken

### 9. MEE KA THI **NEW!!!**

Unique Thai curry from the Isaan region served with rice noodles - rice noodles, coconut milk, egg, kaffir lime leaves, Chinese cabbage, leek, carrot, peanuts, soy paste, red curry paste, palm sugar, tamarind sauce, fish sauce, sprinkled with chili, spring onion and coriander



# OTHER MAIN DISHES

# CHAI THAI

# OTHER MAIN DISHES

**THE PRICE OF EACH OTHER MAIN DISH INCLUDES  
FREE PORTION OF JASMINE RICE SPRINKLED WITH SESAME**

## CHOOSE FROM


vegetables (as in the description of the dish) 34-  
with tofu 36-  
with chicken 39-  
with crispy pork 40-  
with calamari 43-  
with beef 44-  
with duck 47-  
with shrimps (8 pcs) 48-  
with seafood (shrimps, calamari, mussels) 51-  
Additives are 120 g each, seafood - 150 g.





**1. PAD PUK BUNG (MORNING GLORY)**   
The world-famous little spicy classic Thai style stir-fried "morning glory" with a special salty taste - morning glory, garlic, leek, chili, soy sauce, oyster sauce, sprinkled with fried garlic and roasted onion, recommended with crispy pork


**2. PAD NAM MAN HOY**  
Stir-fried vegetables with oyster sauce - pak choi, white onion, broccoli, carrot, champignons, baby corn, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion and spring onion

**3. PAD PREAW WAN**  
Sweet-sour stir-fried mix of vegetables with pineapple - white onion, zucchini, pineapple, cherry tomatoes, pepper, chef's sweet and sour sauce, sprinkled with spring onion


**4. PAD PHRIK POW**   
Little spicy stir-fried vegetables with coconut milk - coconut milk, champignons, white onion, pepper, basil, chili, Thai chili paste, soy sauce, oyster sauce, sprinkled with pepper and basil


**5. PAD PIK THAI DUM**   
Medium spicy stir-fried vegetables with black pepper sauce - champignons, white onion, pepper, sprigs of young pepper, black pepper, chili, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**6. PAD KEE MAO**   
Hot stir-fried vegetables - green bean, baby corn, bamboo shoots, kaffir lime leaves, sprigs of young pepper, garlic, basil, chili, piri-piri, Thai chili paste, soy sauce, oyster sauce, sprinkled with pepper and basil

**7. PAD SIAM**   
Medium spicy stir-fried vegetables with tamarind and fish sauce - Chinese cabbage, mung bean sprouts, leek, carrot, pepper, red onion, sprigs of young pepper, chili, Thai chili paste, tamarind sauce, soy sauce, fish sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**8. THAI BO-RAN**   
Medium spicy stir-fried vegetables with cinnamon sauce and coconut milk - coconut milk, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, pepper, sprigs of young pepper, chili, Thai chili paste, chef's cinnamon sauce, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper

**9. PAD KRA-PAO**   
Thai style spicy vegetables with soy and oyster sauce - green bean, white onion, garlic, basil, chili, piri-piri, soy sauce, oyster sauce, sprinkled with pepper and basil  
recommended with fried egg + 4 PLN

**10. PAD MED MUANG**   
Stir-fried vegetables with the special chili jam sauce - cashew nuts, white onion, pepper, carrot, chef's chili jam sauce, Thai chili paste, soy sauce, oyster sauce, sprinkled with spring onion, coriander and pepper



# KID'S MENU



# CHAI THAI

# KID'S MENU



## 1. POH PIA LEK (6 pcs)

Fried mini spring rolls with white cabbage, carrot, mung bean sprouts, soy noodles and soy sauce, served with sweet chili sauce

15-

1



## 2. KEAW MOO (3 pcs)

NEW!!!

Classic fried wonton dumplings stuffed with pork - minced pork, wonton dough, white cabbage, carrot, onion, coriander, served with sweet chili sauce

12-

2



## 3. KAI SATAY (2 pcs)

Fried chicken soaked in coconut milk and breaded in turmeric - chicken, coconut milk, turmeric, soy sauce, oyster sauce, served with sweet chili sauce

16-

3



## 4. WON TON SOUP (250 ml)

Delicious mild broth with traditional wonton dumplings - wonton dumplings stuffed with minced pork (2 pcs), pak choi, Chinese cabbage, mung bean sprouts, leek, carrot, soy sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

18-

4



## 5. KHAO PAD (CLASSIC STIR-FRIED RICE)

Traditional Thai style stir-fried rice with egg, chicken and vegetables with soy and oyster sauce - jasmine rice, egg, chicken, pak choi, broccoli, white onion, carrot, cucumber, soy sauce, oyster sauce, sprinkled with roasted onion, spring onion, coriander and pepper

25-

5



## 6. PAD THAI

World-renowned Thai style stir-fried sweet rice noodles with egg, chicken, vegetables and tamarind sauce - rice noodles, egg, chicken, Chinese cabbage, red onion, mung bean sprouts, leek, carrot, spring onion, tamarind sauce, fish sauce, served with peanuts and fresh lime, recommended to sprinkle with fresh lime to reduce sweetness

26-

6



## 7. PAD BAMEE NEW!!!

Stir-fried egg noodles with egg, chicken and vegetables - egg noodles, egg, chicken, bamboo shoots, green bean, pak choi, broccoli, Chinese cabbage, mung bean sprouts, leek, carrot, pepper, soy sauce, oyster sauce, sprinkled with fried garlic, roasted onion, spring onion, coriander and pepper

26-

7



# THAI DESSERTS



# CHAI THAI

# THAI DESSERTS

ALL DESSERTS ARE SERVED WITH ORIGINAL THAI DESSERT SPOONS



**1** 1. **KHAO NIEW MAMUANG (MANGO STICKY RICE)** 19-  
World famous classic Thai dessert - fresh mango, white and red sticky rice, coconut milk

**2. MAMUANG ICE CREAM** **NEW!!!** 25-  
Classic MANGO STICKY RICE in an unusual version with ice cream, additional fruit and roasted mung bean seeds - fresh mango, white and red sticky rice, coconut milk, two scoops of cream ice cream, fresh fruit, sprinkled with roasted mung bean seeds

**3. SA-COO GATHI** 17-  
Pearl tapioca in coconut milk with fresh fruit and strawberry sauce

**4. SA-COO ICE CREAM** 21-  
Pearl tapioca in coconut milk with fresh fruit, two scoops of cream ice cream and strawberry sauce

**5. KLUAY TOD ICE CREAM** 19-  
10- Fried banana in tempura with coconut milk and sesame, served with two scoops of cream ice cream, fresh fruit, whipped cream and toffee sauce

**6. THAI MOON CAKE** **NEW!!!** 19-  
8- Thai cookies stuffed with taro or mung bean seeds, served with two scoops of cream ice cream, fresh fruit, whipped cream and strawberry sauce

**7. ICE CREAM** 9-  
5- Two scoops of cream ice cream with fresh fruit, whipped cream and strawberry sauce

## SUPPLEMENTS

extra vegetables (mix)	150 g
tofu	50 g
chicken / crispy pork	50 g
beef / calamari	50 g
duck 50 g / shrimps (6 pcs)	
noodles	
rice / egg / udon / soy	100 g
jasmine rice	100 g
sticky rice	100 g
fried egg	
fresh coriander	
peanuts (crushed)	
extra sauce / chili powder	
spicy up (when placing an order)	
take away box	

10-  
2-  
6-  
8-  
14-  
5-  
4-  
6-  
4-  
3-  
3-  
3-  
3-  
3-  
1,5-





# CHAI THAI



## VEGETARIAN DISHES

### CHEF'S SPECIALS:

- no. 3 - HED KHEM THOD

### STARTERS:

- no. 3 - POH PIA LEK
- no. 4 - POH PIA PUK
- no. 6 - FRESH SPRING ROLLS (version with vegetables)

### SOUPS:

- SUKI SOUP

### STIR-FRIED THAI NOODLE:

- no. 3 - PAD BAMEE --> can be made without oyster sauce
- no. 4 - PAD BAMEE KEE MAO --> can be made without oyster sauce
- no. 5 - PAD SEE-EW --> can be made without oyster sauce
- no. 6 - PAD SEE-EW KEE MAO --> can be made without oyster sauce
- no. 7 - PAD UDON
- no. 9 - PAD SUKI YAKI

### STIR-FRIED RICE:

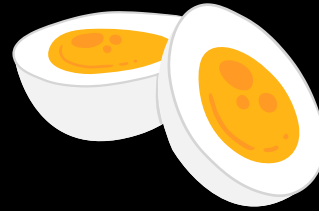
- no. 1 - KHAO PAD --> can be made without oyster sauce
- no. 2 - KHAO PAD PHRIK POW
- no. 3 - KHAO PAD SRIRACHA
- no. 4 - KHAO PAD TOM YUM --> can be made without fish sauce

### THAI CURRY:

- no. 2 - GANG GATHI --> can be made without fish sauce
- no. 7 - YELLOW CURRY

### THAI DESSERTS:

- no. 1 - MANGO STICKY RICE
- no. 2 - MAMUANG ICE CREAM
- no. 3 - SA-COO GATHI
- no. 4 - SA-COO ICE CREAM
- no. 5 - KLUAY TOD ICE CREAM (FRIED BANANA)
- no. 6 - THAI MOON CAKE
- no. 7 - ICE CREAM



## VEGAN DISHES

### CHEF'S SPECIALS:

- no. 3 - HED KHEM THOD

### STARTERS:

- no. 3 - POH PIA LEK
- no. 4 - POH PIA PUK
- no. 6 - FRESH SPRING ROLLS (version with vegetables) --> can be made without egg

### SOUPS:

- SUKI SOUP --> can be made without egg

### STIR-FRIED THAI NOODLE:

- no. 5 - PAD SEE-EW --> can be made without egg and oyster sauce
- no. 6 - PAD SEE-EW KEE MAO --> can be made without egg and oyster sauce
- no. 7 - PAD UDON
- no. 9 - PAD SUKI YAKI --> can be made without egg

### STIR-FRIED RICE:

- no. 1 - KHAO PAD --> can be made without egg and oyster sauce
- no. 2 - KHAO PAD PHRIK POW --> can be made without egg
- no. 3 - KHAO PAD SRIRACHA --> can be made without egg
- no. 4 - KHAO PAD TOM YUM --> can be made without egg and fish sauce

### THAI CURRY:

- no. 7 - YELLOW CURRY

### THAI DESSERTS:

- no. 1 - MANGO STICKY RICE
- no. 3 - SA-COO GATHI
- no. 5 - KLUAY TOD ICE CREAM (FRIED BANANA) --> can be made without ice cream and whipped cream

# SOFT DRINKS

# CHAI THAI

# SOFT DRINKS



## COFFEE



- 1. ESPRESSO / DOPPIO 9- / 15-
  - 2. BLACK COFFEE 12-
  - 3. WHITE COFFEE 13-
  - 4. CAPUCCINO 14-
  - 5. LATTE 15-
  - 6. ICE COFFEE 15-
- (black or espresso on ice with cold milk)

## TEA



- 1. THAI TEA 15-
- GREEN / RED 
- 2. JASMINE TEA 14-
- 3. TEA 12-
- BLACK / FOREST FRUITS / MINT

## EXOTIC DRINKS 0,33 L



Mango



Mangosteen



Lychee



Pomegranate



Passion fruit



Soursop



## FRESH COCONUT

(OPENED BY A CHOPPER IN THE KITCHEN)



25-



## SOFT DRINKS

- 1. Water 0,3 l sparkling / still 7-
- 2. Carafe of water with lemon 1 l sparkling / still 15-
- 3. Pepsi 0,2 l
- 4. Pepsi Max 0,2 l (no sugar)
- 5. Mirinda Orange 0,2 l
- 6. 7 Up 0,2 l
- 7. Schweppes Indian Tonic 0,2 l
- 8. Schweppes Citrus Mix 0,2 l
- 9. Lipton Ice Tea Peach 0,2 l
- 10. Lipton Ice Tea Green Tea 0,2 l
- 11. Orange juice 0,2 l
- 12. Apple juice 0,2 l
- 13. Blackcurrant juice 0,2 l

8-



# ALCOHOLS



# CHAI THAI

# ALCOHOLS



## DRAUGHT BEER

1. LITOVEL PREMIUM 0,3 L
2. LITOVEL PREMIUM 0,5 L
3. JUICE INTO BEER



10-  
12-  
1-

## CIDER

1. APPLE SEMI-DRY
2. APPLE SEMI-SWEET
3. PERRY SEMI-SWEET



15-

## BOTTLED BEER



1. THAI BEER (LAGER) 0,32/0,33 L



14-

CHANG / SINGHA

2. KOZEL JASNY (LAGER) 0,5 L

13-

3. NAMYSŁÓW PILS 0,5 L

13-

4. MIŁOSŁAW MARCOWE 0,5 L

5. LITOVEL WHEAT 0,5 L

6. LITOVEL HONEY 0,5 L

6. KOZEL CERNY (DARK) 0,5 L

7. FORTUNA SOUR QUINCE 0,5 L

8. ALCOHOL FREE BEER 0,5 L

ZATECKY (LAGER) / ŻYWIEC BIAŁE (WHEAT) / MIŁOSŁAW (IPA) / LITOVEL (DARK LEMON)

14-

15-



## DRY TABLE WINE

### WHITE / RED



GLASS



12-

CARAFE 0,25 L



19-

CARAFE 0,5 L



35-

CARAFE 1 L



59-

PROSECCO 100 ML

## SPRITZERS

1. APEROL SPRITZ

(Aperol, prosecco, sparkling water, orange)

2. HUGO SPRITZ

(prosecco, sparkling water, lilac flower syrup, lime, mint)

3. MIMOZA

(prosecco, orange juice)

## LONG DRINKS

1. GIN & TONIC

2. CUBA LIBRE

(white rum, coca-cola, lemon)

3. BLUE LAGOON

(vodka, sprite, Blue Curacao, lemon)

4. VODKA WITH COLA/ SPRITE

## SHOTS

1. VODKA BIAŁY BOCIAN 40 ml

2. JÄGERMEISTER 40 ml



14-

29-

27-

18-

25-

23-

23-

19-

9-

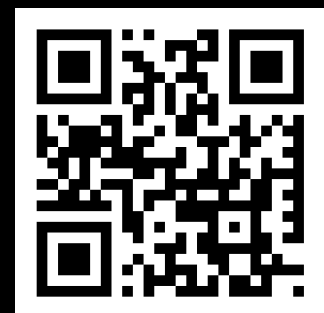
12-

WE ALSO INVITE YOU

TO OUR

THAI SHOP

NEXT TO THE BAR :)



SCAN OUR MENU