

## Gourmet Burgers \* 100% All Beef Burgers from Polish Cattle

<b>HALLOUMI BURGER</b> Vegetarian Burger consisting of grilled Halloumi cheese, guacamole, tomatoes, Piri piri pepper, arugula	25 PLN
<b>PORTOBELLO BURGER</b> Vegan Burger composed of grilled Portobello topped with tomato-cucumber salsa, red onions, lamb's lettuce	25 PLN
<b>FALAFEL BURGER</b> Vegan Burger comprised of Falafel (ground chick peas, parsley, garlic patty) with house sauce, Jalapeño pepper, tomato, sweet pickle, lettuce, sprouts	25 PLN
<b>KIMCHI BURGER*</b> Grilled 100% Polish ground beef with Kimchi cabbage, special sauce, grilled mushrooms, bacon, tomato, lamb's lettuce	25 PLN
<b>SURF 'N' TURF BURGER*</b> Grilled 100% Polish ground beef topped with mango-pineapple salsa, grilled Tiger shrimp, red onions, lamb's lettuce, coriander, chili pepper	45 PLN
<b>GOAT CHEESE BURGER*</b> Grilled 100% Polish ground beef with red onion-cranberry relish, goat cheese, pepper, tomato, arugula	25 PLN
<b>BEEF BURGER WITH FRIED EGG*</b> Grilled 100% Polish ground beef topped with fried egg, aioli chipotle, bacon, cheddar, tomato, stewed red onions	25 PLN
<b>WILD BOAR BURGER</b> Grilled wild boar burger with sour pickle sauce, radish sprouts, arugula, tomato, red onions	35 PLN
<b>CHICKEN BURGER</b> Breaded breast of chicken with house sauce, cheddar, red pepper, cucumber, red onions, arugula, lettuce	25 PLN
<b>ADD-ON:</b> BOAT FRIES, ONION RINGS, AND COLESLAW	10 PLN
<b>ADDITIONAL MEAT PATTY</b>	10 PLN
<b>RATATOUILLE</b> Ratatouille vegetables, garlic, thyme	25 PLN
<b>SPICY SALAMI OLIVE NERE CIPOLLA</b> Spicy salami, black olives, onions	25 PLN
<b>GORGONZOLA AND PINEAPPLE</b> Gorgonzola cheese, pineapple, garlic, olive oil	25 PLN
<b>RAGÙ WITH ZUCCHINI</b> Bolognese sauce, mozzarella, garlic, zucchini, fried egg	25 PLN
<b>PROSCIUTTO FUNGHI</b> Mushrooms, prosciutto cotto, mozzarella	25 PLN
<b>POTATOES AND PANCETTA</b> Sliced potatoes, pancetta, mozzarella, rosemary, thyme	25 PLN
<b>MEAT CALZONE</b> Tomato sauce, mozzarella cheese, ham, country kielbasa sausage, pepper	25 PLN
<b>VEGETABLE CALZONE</b> Tomato sauce, mozzarella cheese, spinach, garlic, mushrooms, olives, sun-dried tomato, ricotta	25 PLN
<b>CHOOSE YOUR FAVORITE SAUCE</b> Original sauce Olive oil with garlic and thyme Homemade garlic sauce Tomato sauce	

## Pizza

<b>MARGHARITA (PLAIN)</b> Tomato Sauce, Mozzarella Cheese	26 PLN	35 PLN
<b>CHICKEN</b> Tomato Sauce Mozzarella Cheese, Chicken, Onions, Fresh Tomatoes	35 PLN	47 PLN
<b>FARMER'S</b> Tomato Sauce, Mozzarella Cheese, Kielbasa, Bacon, Corn, Onions, Pickles, Tomatoes, Pickled Bell Peppers	36 PLN	48 PLN
<b>GREEK</b> Tomato Sauce, Mozzarella Cheese, Gyros, Mushrooms, Pickled Bell Peppers, Onions, Tzatziki Sauce	36 PLN	48 PLN
<b>HAWAIIAN</b> Tomato Sauce, Mozzarella Cheese, Ham, Pineapple	31 PLN	42 PLN
<b>PARMA</b> Tomato Sauce, Mozzarella Cheese, Prosciutto, Pickled Bell Peppers, Fresh Tomatoes, Arugula	36 PLN	48 PLN
<b>CHEESE LOVERS</b> Tomato Sauce, Four Assorted Cheeses	33 PLN	44 PLN
<b>VEGETARIAN</b> Tomato Sauce, Mozzarella Cheese, Pickled Bell Peppers, Mushrooms, Onions, Broccoli, Olives	32 PLN	43 PLN
<b>FRUTTI DI MARE</b> Tomato Sauce, Mozzarella Cheese, Seafood, Fresh Tomatoes, Olives, Basil	39 PLN	52 PLN
<b>CHOOSE YOUR FAVORITE SAUCE</b> Original sauce Olive oil with garlic and thyme Homemade garlic sauce Tomato sauce		

## Panini Sandwiches and other Tasty Snacks

<b>PANINI WITH TURKEY</b> Whole wheat bread with turkey ham, mushrooms, cucumber, red onions, tomato, arugula, garlic sauce and mozzarella, served with fries	18 PLN
<b>VEGETARIAN PANINI</b> Whole grain bread with mozzarella, cucumber, red onion, pepper, lettuce, tomato, and original sauce, served with fries	15 PLN
<b>TEX-MEX CHICKEN PANINI</b> Whole wheat bread with TEX-MEX spiced chicken, bacon, mozzarella, lettuce, tomato, and original sauce, served with fries	18 PLN
<b>FRENCH PANINI</b> Whole grain bread with roasted medium rare roast beef, mozzarella, brie cheese, tomato, arugula, Dijon mustard, pickled cucumber sauce, served with fries	21 PLN
<b>BBQ CHICKEN WINGS</b> Chicken wings with BBQ sauce ( 10 pieces )	15 PLN
<b>BEER PARTY BOX</b> An assortment of onion rings, cheese pillows, mozzarella sticks, jalapeño poppers, chicken fingers, springs rolls, boat fries, ketchup, BBQ sauce, garlic sauce, and Tao Tao sauce	60 PLN
<b>ANTIPASTO PARTY BOX</b> An assortment of chorizo, shrimp tempura, roasted meats, pickles, blue cheese, kabanos sausages, pickled mussels	100 PLN

## Lunch of the day 11:00 a.m.-4:00 p.m.

<b>SOUP OF THE DAY, LUNCH DISH OR FIT DISH</b> Check our current menu on the hotel website or follow our profile on FB or Instagram	25 PLN
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WILD AUTUMN-WINTER



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# Menu

„Seasonality, quality and passion - these three words fully describe our kitchen"

*Dorota Tatom - Chef*



## ATENA

WILD AUTUMN-WINTER

### Starters / Appetizers

<b>BALTIC HERRING</b> Herring in sour cream with wine infused onions, Sandomierski apples, sour pickle, soda bread, garlic butter	25 PLN
<b>BEEF TARTAR</b> Finely chopped fresh tenderloin, marinated boletus mushrooms, sweet pickles, onions, Dijon mustard and egg yolk	35 PLN
<b>BEEF CARPACCIO</b> Thinly sliced beef tenderloin sprinkled with parmesan flakes, arugula, caper berries, drizzled with Tuscan olive oil	35 PLN
<b>SCAMPI ALLA BUSARA</b> Tiger shrimp in wine and garlic sauce, tomatoes, sprinkled with fresh parsley	40 PLN

### Soups

<b>OLD POLISH STYLE SOUR SOUP</b> Soup made from fermented rye flour with fried kielbasa, smoked bacon and hardboiled egg served in a bread bowl	20 PLN
<b>GIFTS OF THE FOREST SOUP</b> Delicate boletus mushroom soup with rosemary flavored pork meatballs	25 PLN
<b>CREAM OF PUMPKIN</b> Aromatic cream of pumpkin with parmesan chips and roasted pumpkin seeds	20 PLN
<b>THAI SHRIMP SOUP</b> Spicy sour soup with coconut milk with tiger prawns, chicken and vegetables	20 PLN
<b>CHILI CON CARNE</b> Thick Texan soup seasoned with beef, chili, onion, garlic, tomatoes in the company of corn and black beans	20 PLN

<b>CHICKEN BROTH WITH PASTA</b> Essence of locally raised farm fresh chicken broth and beef broth with egg noodles	16 PLN
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### Dinner Salads

*All Diner Salads are served with a garlic buttered toasted baguette slice*

<b>SUBCARPATHIAN FOLK SALAD</b> Mixed greens with cherry tomatoes, fresh cucumber, red onions, crunchy bacon, poached egg, served with slices of grilled chicken, roasted sunflower seeds and honey-mustard sauce	30 PLN
<b>SMOKED DUCK SALAD</b> Mixed greens with sliced smoked breast of duck, wine and honey infused pear, caramelized red beet, sprinkled with blue cheese and roasted walnuts, served with raspberry-balsamic vinaigrette	35 PLN
<b>GRILLED SALMON SALAD</b> Mixed greens with grilled salmon, tomatoes, fresh cucumber, red onions, olives, baby mozzarella, drizzled with mango-chili sauce	40 PLN

### Pasta

*All pasta is served with a garlic buttered toasted baguette slice*

<b>BAKED BEEF STUFFED CANNELLONI</b> Cannelloni stuffed with ground beef, baked with parmesan and spicy tomato sauce	35 PLN
<b>BUCATINI WITH CAULIFLOWER AND BRUSSEL SPROUTS</b> Bucatini with sautéed cauliflower florets and brussel sprouts, anchois and garlic, topped with parmesan	30 PLN
<b>SPAGHETTI ALLO SCOGLIO</b> Spaghetti with Frutti di Mare in herbed tomato sauce	40 PLN
<b>THREE CHEESE PAPPARDELLE</b> Sauce composed of velvety aged cheeses served with cherry tomatoes, spinach, and parmesan over pappardelle	40 PLN
<b>WHOLE GRAIN PENNE WITH ARTICHOKE HEARTS</b> Penne with olive oil, artichoke hearts, cherry tomatoes, prosciutto and parmesan	35 PLN

### Main Course

<b>DUCK LEG CONFIT</b> Succulent leg of duck with caramelized red beets and fried potato dumplings	50 PLN
<b>BACON WRAPPED STUFFED CHICKEN BREAST</b> Farm raised breast of chicken stuffed with spinach, sun-dried tomato and feta cheese, wrapped in bacon, served with butter whipped potatoes and mixed greens	35 PLN
<b>PORK LOIN MEDALLIONS SOUS VIDE</b> Pork tenderloin medallions over creamy buckwheat risotto with aromatic mushrooms, coarse peppercorn sauce	40 PLN
<b>BREADED PORK CHOP ON THE BONE</b> Flavorful lard fried breaded pork chop on the bone accompanied with stewed cabbage and dill potatoes	35 PLN

### Venison from the Forests of Podkarpackie

<b>SADDLE OF DEER</b> Grilled saddle of deer over herbed potato purée with butter fried boletus mushrooms and caramelized currant	120 PLN
<b>WILD BOAR MEDALLIONS</b> Wild boar medallions fried in clarified butter, served with plum sauce, green pea purée and red beet gnocchi	70 PLN
<b>VENISON GOULASH</b> Hearty venison and root vegetable goulash with potato rösti and sour pickle	50 PLN

### Steak

<b>SIRLOIN</b> Beef sirloin with celery-potato purée and snap peas	80 PLN
<b>ENTRECÔTE</b> Beef entrecôte with grilled vegetables and potato cones	95 PLN
<b>TENDERLOIN</b> Beef tenderloin served with potatoes al forno, brussel sprouts and chorizo	80 PLN
<b>SELECTION OF SAUCES:</b> ROQUEFORT, WHISKEY, PEPPERCORN	

### Seafood

<b>PIKE</b> Pan seared pike fillet over red jasmine rice and grilled zucchini	65 PLN
<b>LAKE VICTORIA PERCH</b> Fried Lake Victoria perch fillet battered in corn flour, topped with funnel mushroom sauce, served with potato pancakes and a bouquet of steamed vegetables	65 PLN
<b>BREAM</b> Baked whole bream with a side of roasted potatoes, garlic, pancetta, asparagus and cherry tomatoes	65 PLN

### Desserts

<b>POACHED PEAR IN WINE</b> Wine infused pear over crème Anglaise with brown sugar-butter crumble	20 PLN
<b>ANNA PAVLOVA</b> Meringue dessert named after the Russian ballerina Anna Pavlova. Our take on it is composed of a delicate meringue nest with whipped cream, mascarpone, fresh fruit over sour cherry sauce and sprinkled with roasted almonds	15 PLN
<b>CHOCOLATE LOVERS BROWNIE</b> Traditional brownie with salted caramel served with burnt butter ice cream, roasted pistachio	20 PLN

*Enjoy your meal with the Atena team*