

# Menu

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

*Dorota Totani - Chef*



WILD AUTUMN-WINTER

## Starters / Appetizers

- BALTIC HERRING** (1,3,4,7) **25 PLN**  
Herring in sour cream with wine infused onions, Sandomierski apples, sour pickle, soda bread, garlic butter
- BEEF TARTAR** (1,3,10) **35 PLN**  
Finely chopped fresh tenderloin, marinated boletus mushrooms, sweet pickles, onions, Dijon mustard and egg yolk
- BEEF CARPACCIO** (1,7) **35 PLN**  
Thinly sliced beef tenderloin sprinkled with parmesan flakes, arugula, caper berries, drizzled with Tuscan olive oil
- SCAMPI ALLA BUSARA** (1,2,7,12) **40 PLN**  
Tiger shrimp in wine and garlic sauce, tomatoes, sprinkled with fresh parsley

## Soups

- OLD POLISH STYLE SOUR SOUP** (1,3,7) **20 PLN**  
Soup made from fermented rye flour with fried kielbasa, smoked bacon and hardboiled egg served in a bread bowl
- GIFTS OF THE FOREST SOUP** (7,9) **25 PLN**  
Delicate boletus mushroom soup with rosemary flavored pork meatballs
- CREAM OF PUMPKIN** (7,8,9) **20 PLN**  
Aromatic cream of pumpkin with parmesan chips and roasted pumpkin seeds

## Dinner Salads

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

- SUBCARPATHIAN FOLK SALAD** (1,3,8,10) **30 PLN**  
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
- SMOKED DUCK SALAD** (1,7,8,12) **35 PLN**  
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
- GRILLED SALMON SALAD** (1,4,7) **40 PLN**  
Mixed greens with grilled salmon, tomatoes, fresh cucumber, red onions, olives, baby mozzarella, drizzled with mango-chili sauce

## Pasta

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

- BAKED BEEF STUFFED CANNELLONI** (1,7,9) **35 PLN**  
Cannelloni stuffed with ground beef, baked with parmesan and spicy tomato sauce
- BUCATINI WITH CAULIFLOWER AND BRUSSEL SPROUTS** (1,4,7,9) **30 PLN**  
Bucatini with sautéed cauliflower florets and brussel sprouts, anchois and garlic, topped with parmesan
- SPAGHETTI ALLO SCOGLIO** (1,2,4,7,9) **40 PLN**  
Spaghetti with Frutti di Mare in herbed tomato sauce
- THREE CHEESE PAPPARDELLE** (1,7) **40 PLN**  
Sauce composed of velvety aged cheeses served with cherry tomatoes, spinach, and parmesan over pappardelle
- WHOLE GRAIN PENNE WITH ARTICHOKE HEARTS** (1,7) **35 PLN**  
Penne with olive oil, artichoke hearts, cherry tomatoes, prosciutto and parmesan

## Main Course

- DUCK LEG CONFIT** (1,6,7) **50 PLN**  
Succulent leg of duck with caramelized red beets and fried potato dumplings
- BACON WRAPPED STUFFED CHICKEN BREAST** (7) **35 PLN**  
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
- PORK LOIN MEDALLIONS SOUS VIDE** (1,7,12) **40 PLN**  
Pork tenderloin medallions over creamy buckwheat risotto with aromatic mushrooms, coarse peppercorn sauce
- BREADED PORK CHOP ON THE BONE** (1,3,7) **35 PLN**  
Flavorful lard fried breaded pork chop on the bone accompanied with stewed cabbage and dill potatoes

## Venison from the Forests of Podkarpacie

- SADDLE OF DEER** (7) **120 PLN**  
Grilled saddle of deer over herbed potato purée with butter fried boletus mushrooms and caramelized currant
- WILD BOAR MEDALLIONS** (1,7) **70 PLN**  
Wild boar medallions fried in clarified butter, served with plum sauce, green pea purée and red beet gnocchi
- VENISON GOULASH** (1,7,12) **50 PLN**  
Hearty venison and root vegetable goulash with potato rösti and sour pickle

## Steak

- SIRLOIN** (7,9) **80 PLN**  
Beef sirloin with celery-potato purée and snap peas
- ENTRECÔTE** (1,6,7) **95 PLN**  
Beef entrecôte with grilled vegetables and potato cones
- TENDERLOIN** (7) **80 PLN**  
Beef tenderloin served with potatoes al forno, brussel sprouts and chorizo
- SELECTION OF SAUCES:**  
ROQUEFORT (7) , WHISKEY, PEPPERCORN (1)

## Seafood

- PIKE** (1,4,7) **65 PLN**  
Pan seared pike fillet over red jasmine rice and grilled zucchini
- LAKE VICTORIA PERCH** (4,7) **65 PLN**  
Fried Lake Victoria perch fillet battered in corn flour, topped with funnel mushroom sauce, served with potato pancakes and a bouquet of steamed vegetables
- BREAM** (4,12) **65 PLN**  
Baked whole bream with a side of roasted potatoes, garlic, pancetta, asparagus and cherry tomatoes



*Enjoy your meal with the Atena team*

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

<b>HALLOUMI BURGER</b> (1,7,11) Vegetarian Burger consisting of grilled Halloumi cheese, guacamole, tomatoes, Piri piri pepper, arugula	25 PLN
<b>PORTOBELLO BURGER</b> (1,11) Vegan Burger composed of grilled Portobello topped with tomato-cucumber salsa, red onions, lamb's lettuce	25 PLN
<b>FALAFEL BURGER</b> (1,3,11) 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> (1,11) 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> (1,2,11) 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> (1,7,11) Grilled 100% Polish ground beef with red onion-cranberry relish, goat cheese, grilled pepper, tomato, arugula	25 PLN
<b>BEEF BURGER WITH FRIED EGG*</b> (1,3,7,11) Grilled 100% Polish ground beef topped with fried egg, aioli chipotle, bacon, cheddar, tomato, stewed red onions	25 PLN
<b>WILD BOAR BURGER</b> (1,11) Grilled wild boar burger with sour pickle sauce, radish sprouts, arugula, tomato, red onions	35 PLN
<b>CHICKEN BURGER</b> (1,3,7,11) 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
ADDITIONAL MEAT PATTY	10 PLN

## Desserts

<b>POACHED PEAR IN WINE</b> (1,3,7,12) Wine infused pear over crème Anglaise with brown sugar-butter crumble	20 PLN
<b>ANNA PAVLOVA</b> (3,7,8) 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> (1,7,8) Traditional brownie with salted caramel served with burnt butter ice cream, roasted pistachio	20 PLN

## Rustic Pizza and Calzones

<b>RATATOUILLE</b> (1,9) Ratatouille vegetables, garlic, thyme	25 PLN
<b>SPICY SALAMI OLIVE NERE CIPOLLA</b> (1,9) Spicy salami, black olives, onions	25 PLN
<b>GORGONZOLA AND PINEAPPLE</b> (1,7,9) Gorgonzola cheese, pineapple, garlic, olive oil	25 PLN
<b>RAGÙ WITH ZUCCHINI</b> (1,3,7,9) Bolognese sauce, mozzarella, garlic, zucchini, fried egg	25 PLN
<b>PROSCIUTTO FUNGHI</b> (1,7,9) Mushrooms, prosciutto cotto, mozzarella	25 PLN
<b>POTATOES AND PANCETTA</b> (1,7,9) Sliced potatoes, pancetta, mozzarella, rosemary, thyme	25 PLN
<b>MEAT CALZONE</b> (1,7,9) Tomato sauce, mozzarella cheese, ham, country kielbasa sausage, pepper	25 PLN
<b>VEGETABLE CALZONE</b> (1,7,9) 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 (7) Tomato sauce (9)	

## Allergen Statement

- 1.FLOUR CONTAINING GLUTEN: (E.G. WHEAT, RYE,BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRID STRAINS) AND DERIVED PRODUCTS
- 2.SHELLFISH AND DERIVED PRODUCTS
- 3.EGGS AND DERIVED PRODUCTS
- 4.FISH AND DERIVED PRODUCTS
- 5.PEANUTS (ARACHIDOWE) AND DERIVED PRODUCTS
- 6.SOY AND DERIVED PRODUCTS
- 7.MILK AND DERIVED PRODUCTS
- 8.NUTS E.G. ALMONDS (AMYGDALUS COMMUNIS L), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA) CASHEWS (ANACARDIUM OCCIDENTALE), PECANS (CARYA ILLINOIENSIS/WANGENH/ K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXELSA), PISTACHIOS (PISTACIA VERA), MACADAMIA OR QUEENSLAND MACADAMIA NUTS (MACADAMIA TERNIFOLIA) AND DERIVED PRODUCTS
- 9.CELERY AND DERIVED PRODUCTS
- 10.MUSTARD SEEDS AND DERIVED PRODUCTS
- 11.SESAME SEEDS AND DERIVED PRODUCTS
- 12.SULFUR DIOXIDE AND SULFATES IN A CONCENTRATION ABOVE 10MG/KG OR 10MG/L CALCULATED AS SO2
- 13.LUPINE AND DERIVED PRODUCTS
- 14.MOLLUSCS AND DERIVED PRODUCTS

## Cold Beverages

<b>FRESHLY SQUEEZED JUICE</b> Orange, grapefruit	12 PLN
<b>SMOOTHIE</b> Spinach, banana, strawberry	20 PLN
<b>JUICE</b> Orange, apple, currant, multivitamin, tomato	6 PLN
<b>WATER</b> carbonated, still	6 PLN
<b>COCA COLA, SPRITE, FANTA</b>	8 PLN

## Hot Beverages

<b>TEA</b>	10 PLN
<b>BLACK COFFEE</b>	7 PLN
<b>COFFEE WITH STEAMED MILK</b>	8 PLN
<b>CAPPUCCINO</b> Espresso combined with a milk cream, sprinkled with cinnamon	12 PLN
<b>AMERICANO</b> Black coffee made of water and espresso	8 PLN
<b>ESPRESSO</b> Little strong Italian coffee	8 PLN
<b>LATTE MACCHIATO</b> Coffee frothed milk	12 PLN
<b>LATTE</b> Layered coffee with milk	12 PLN
<b>IRISH COFFEE</b> Coffee with Jameson whiskey and cane sugar	15 PLN
<b>WINTER TEA</b> Black tea with grenadine, orange and cloves	12 PLN
<b>HIGHLANDER WINTER TEA</b> Black tea with rum, lemon, orange and honey	18 PLN
<b>HOT CHOCOLATE</b> Chocolate with milk, whipped cream sprinkled with cinnamon	10 PLN
<b>MULLED GLÖGG WINE</b> A heated wine with aromatic spices and fruits	15 PLN
<b>MULLED BEER</b> Heated beer with cloves, orange and honey	15 PLN

## Cocktails

<b>HENNESSY SMOKE</b> Cognac, cinnamon, vanilla	35 PLN
<b>CUCUMBER COLLINS</b> Gin, carbonated water, tonic, fresh cucumber, mint, lemon juice, sugar syrup	25 PLN
<b>CANCHANCHARA</b> Rum, honey, water, lemon Juice, lemon	22 PLN
<b>APEROL SPRITZ</b> Prosecco, aperol, carbonated water, orange slice	18 PLN

HOTEL ATENA\*\*\*\* BANQUET & CONFERENCE CENTER CATERING SPECIALISTS  
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