

Menu

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

Dorota Totari - Chef

Starters / Appetizers

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

Soups

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

Dinner Salads

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

SUBCARPATHIAN FOLK SALAD (1,3,8,10) 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
SMOKED DUCK SALAD (1,7,8,12) 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
GRILLED SALMON SALAD (1,4,7) 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

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

Main Course

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

Venison from the Forests of Podkarpackie

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

Steak

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

Seafood

PIKE (1,4,7) Pan seared pike fillet over red jasmine rice and grilled zucchini	65 PLN
LAKE VICTORIA PERCH (4,7) 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
BREAM (4,12) Baked whole bream with a side of roasted potatoes, garlic, pancetta, asparagus and cherry tomatoes	65 PLN



Enjoy your meal with the Atena team

Gourmet Burgers*100% All Beef Burgers from Polish Cattle

HALLOUMI BURGER (1,7,11) Vegetarian Burger consisting of grilled Halloumi cheese, guacamole, tomatoes, Piri piri pepper, arugula	25 PLN
PORTOBELLO BURGER (1,11) Vegan Burger composed of grilled Portobello topped with tomato-cucumber salsa, red onions, lamb's lettuce	25 PLN
FALAFEL BURGER (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
KIMCHI BURGER* (1,11) Grilled 100% Polish ground beef with Kimchi cabbage, special sauce, grilled mushrooms, bacon, tomato, lamb's lettuce	25 PLN
BURGER BURRITO* (1,7,11) Grilled 100% Polish ground beef with bacon, cheddar, lettuce, pico de gallo, jalapeño, chives, crème fraîche	25 PLN
SURF 'N' TURF BURGER* (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
GOAT CHEESE BURGER* (1,7,11) Grilled 100% Polish ground beef with red onion-cranberry relish, goat cheese, grilled pepper, tomato, arugula	25 PLN
BEEF BURGER WITH FRIED EGG* (1,3,7,11) Grilled 100% Polish ground beef topped with fried egg, aioli chipotle, bacon, cheddar, tomato, stewed red onions	25 PLN
WILD BOAR BURGER (1,11) Grilled wild boar burger with sour pickle sauce, radish sprouts, arugula, tomato, red onions	35 PLN

CHICKEN BURGER (1,3,7,11) Breaded breast of chicken with house sauce, cheddar, red pepper, cucumber, red onions, arugula, lettuce	25 PLN
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ADD-ON: BOAT FRIES, ONION RINGS, AND COLESLAW	10 PLN
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ADDITIONAL MEAT PATTY	10 PLN
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Desserts

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

Rustic Pizza and Calzones

RATATOUILLE (1,9) Ratatouille vegetables, garlic, thyme	25 PLN
SPICY SALAMI OLIVE NERE CIPOLLA (1,9) Spicy salami, black olives, onions	25 PLN
GORGONZOLA AND PINEAPPLE (1,7,9) Gorgonzola cheese, pineapple, garlic, olive oil	25 PLN
RAGÙ WITH ZUCCHINI (1,3,7,9) Bolognese sauce, mozzarella, garlic, zucchini, fried egg	25 PLN
PROSCIUTTO FUNGHI (1,7,9) Mushrooms, prosciutto cotto, mozzarella	25 PLN
POTATOES AND PANCETTA (1,7,9) Sliced potatoes, pancetta, mozzarella, rosemary, thyme	25 PLN
MEAT CALZONE (1,7,9) Tomato sauce, mozzarella cheese, ham, country kielbasa sausage, pepper	25 PLN
VEGETABLE CALZONE (1,7,9) Tomato sauce, mozzarella cheese, spinach, garlic, mushrooms, olives, sun-dried tomato, ricotta	25 PLN
CHOOSE YOUR FAVORITE SAUCE Original sauce Olive oil with garlic and thyme Homemade garlic sauce (7) Tomato sauce (9)	25 PLN

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

FRESHLY SQUEEZED JUICE Orange, grapefruit	15 PLN
SMOOTHIE Spinach, banana, strawberry	20 PLN
JUICE Orange, apple, currant, multivitamin, tomato	10 PLN
WATER carbonated, still	10 PLN
COCA COLA, SPRITE, FANTA	10 PLN
HOMEMADE LEMONADE A refreshing drink made from freshly squeezed lemons, mint leaves, and sweetened with brown sugar in spring water	15 PLN

Hot Beverages

TEA	10 PLN
BLACK COFFEE	7 PLN
COFFEE WITH STEAMED MILK	8 PLN
CAPPUCCINO Espresso combined with a milk cream, sprinkled with cinnamon	12 PLN
AMERICANO Black coffee made of water and espresso	8 PLN
ESPRESSO Little strong Italian coffee	8 PLN
LATTE MACCHIATO Coffee frothed milk	12 PLN
LATTE Layered coffee with milk	12 PLN
IRISH COFFEE Coffee with Jameson whiskey and cane sugar	15 PLN

Cocktails

Burnt Boruta Boruta Vodka, Cinnamon, Vanilla	40 PLN
FRUITY MOHITO Rum, Sparkling Water, Seasonal Fruit, Lime, Mint, Brown Sugar	25 PLN
GIN BASIL SMASH Gin, Lemon Juice, Simple Syrup, Fresh Basil	22 PLN
APEROL SPRITZ Prosecco, aperol, carbonated water, orange slice	18 PLN

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ALCOHOL MENU



TAKEAWAY MENU



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www.hotel-atenapl
TEL:0048 17 773 91 20
67 PRZEMYSŁOWA STREET 39-300 MIELEC, POLAND
SINCE 2005

