

# Menu

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

*Dorota Totari - Chef*

## Starters / Appetizers

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

## Soups

<b>OLD POLISH STYLE SOUR SOUP</b> (1,3,7) 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> (7,9) Delicate boletus mushroom soup with rosemary flavored pork meatballs	25 PLN
<b>CREAM OF PUMPKIN</b> (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*

<b>SUBCARPATHIAN FOLK SALAD</b> (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
<b>ROAST BEEF</b> (1,7,8,12) A composition of mixed lettuce, topped with roast beef slices and accompanied by wine dipped pear in honey, caramelized beetroot, seasoned with crumbled blue cheese and roasted nuts, topped with a raspberry-balsamic vinaigrette	35 PLN
<b>GRILLED SALMON SALAD</b> (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*

<b>BAKED BEEF STUFFED CANNELLONI</b> (1,7,9) Cannelloni stuffed with ground beef, baked with parmesan and spicy tomato sauce	35 PLN
<b>BUCATINI WITH CAULIFLOWER AND BRUSSEL SPROUTS</b> (1,4,7,9) Bucatini with sautéed cauliflower florets and brussel sprouts, anchois and garlic, topped with parmesan	30 PLN
<b>SPAGHETTI ALLO SCOGLIO</b> (1,2,4,7,9) Spaghetti with Frutti di Mare in herbed tomato sauce	40 PLN
<b>THREE CHEESE PAPPARDELLE</b> (1,7) 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> (1,7) Penne with olive oil, artichoke hearts, cherry tomatoes, prosciutto and parmesan	35 PLN

## Main Course

<b>DUCK LEG CONFIT</b> (1,6,7) Succulent leg of duck with caramelized red beets and fried potato dumplings	50 PLN
<b>BACON WRAPPED STUFFED CHICKEN BREAST</b> (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
<b>PORK LOIN MEDALLIONS SOUS VIDE</b> (1,7,12) Pork tenderloin medallions over creamy buckwheat risotto with aromatic mushrooms, coarse peppercorn sauce	40 PLN
<b>BREADED PORK CHOP ON THE BONE</b> (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

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

## Steak

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

## Seafood

<b>PIKE</b> (1,4,7) Pan seared pike fillet over red jasmine rice and grilled zucchini	65 PLN
<b>COD</b> (4,7) Fried cod sirloin battered in corn flour, topped with funnel mushroom sauce, served with potato pancakes and a bouquet of steamed vegetables	65 PLN
<b>BREAM</b> (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

<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>BURGER BURRITO*</b> (1,7,11) Grilled 100% Polish ground beef with bacon, cheddar, lettuce, pico de gallo, jalapeño, chives, crème fraîche	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
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<b>ADD-ON:</b> BOAT FRIES, ONION RINGS, AND COLESLAW	10 PLN
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<b>ADDITIONAL MEAT PATTY</b>	10 PLN
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## 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 ILLINOIESIS/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	15 PLN
<b>SMOOTHIE</b> Spinach, banana, strawberry	20 PLN
<b>JUICE</b> Orange, apple, currant, multivitamin, tomato	10 PLN
<b>WATER</b> carbonated, still	10 PLN
<b>COCA COLA, SPRITE, FANTA</b>	10 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>BURNT BORUTA</b> Boruta Vodka, Cinnamon, Vanilla	40 PLN
<b>FRUITY MOHITO</b> Rum, Sparkling Water, Seasonal Fruit, Lime, Mint, Brown Sugar	25 PLN
<b>GIN BASIL SMASH</b> Gin, Lemon Juice, Simple Syrup, Fresh Basil	22 PLN
<b>APEROL SPRITZ</b> Prosecco, aperol, carbonated water, orange slice Desserts	25 PLN



TAKEAWAY MENU



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