

Gourmet Burgers* 100% All Beef Burgers from Polish Cattle

HALLOUMI BURGER Vegetarian Burger consisting of grilled Halloumi cheese, guacamole, tomatoes, Piri piri pepper, arugula	25 PLN
PORTOBELLO BURGER Vegan Burger composed of grilled Portobello topped with tomato-cucumber salsa, red onions, lamb's lettuce	25 PLN
FALAFEL BURGER 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* Grilled 100% Polish ground beef with Kimchi cabbage, special sauce, grilled mushrooms, bacon, tomato, lamb's lettuce	25 PLN
BURGER BURRITO* Grilled 100% Polish ground beef with bacon, cheddar, lettuce, pico de gallo, jalapeño, chives, crème fraîche	25 PLN
SURF 'N' TURF BURGER* 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* Grilled 100% Polish ground beef with red onion-cranberry relish, goat cheese, pepper, tomato, arugula	25 PLN
BEEF BURGER WITH FRIED EGG* Grilled 100% Polish ground beef topped with fried egg, aioli chipotle, bacon, cheddar, tomato, stewed red onions	25 PLN
WILD BOAR BURGER Grilled wild boar burger with sour pickle sauce, radish sprouts, arugula, tomato, red onions	35 PLN
CHICKEN BURGER Breaded breast of chicken with house sauce, cheddar, red pepper, cucumber, red onions, arugula, lettuce	25 PLN
ADD-ON: BOAT FRIES, ONION RINGS, AND COLESLAW	10 PLN
ADDITIONAL MEAT PATTY	10 PLN
RATATOUILLE Ratatouille vegetables, garlic, thyme	25 PLN
SPICY SALAMI OLIVE NERE CIPOLLA Spicy salami, black olives, onions	25 PLN
GORGONZOLA AND PINEAPPLE Gorgonzola cheese, pineapple, garlic, olive oil	25 PLN
RAGÙ WITH ZUCCHINI Bolognese sauce, mozzarella, garlic, zucchini, fried egg	25 PLN
PROSCIUTTO FUNGHI Mushrooms, prosciutto cotto, mozzarella	25 PLN
POTATOES AND PANCETTA Sliced potatoes, pancetta, mozzarella, rosemary, thyme	25 PLN
MEAT CALZONE Tomato sauce, mozzarella cheese, ham, country kielbasa sausage, pepper	25 PLN
VEGETABLE CALZONE 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 Tomato sauce	

Pizza

MARGHARITA (PLAIN) Tomato Sauce, Mozzarella Cheese	30 PLN	45 PLN
CHICKEN Tomato Sauce Mozzarella Cheese, Chicken, Onions, Fresh Tomatoes	40 PLN	55 PLN
FARMER'S Tomato Sauce, Mozzarella Cheese, Kielbasa, Bacon, Corn, Onions, Pickles, Tomatoes, Pickled Bell Peppers	45 PLN	60 PLN
GREEK Tomato Sauce, Mozzarella Cheese, Gyros, Mushrooms, Pickled Bell Peppers, Onions, Tzatziki Sauce	40 PLN	55 PLN
HAWAIIAN Tomato Sauce, Mozzarella Cheese, Ham, Pineapple	35 PLN	50 PLN
PARMA Tomato Sauce, Mozzarella Cheese, Prosciutto, Pickled Bell Peppers, Fresh Tomatoes, Arugula	45 PLN	60 PLN
CHEESE LOVERS Tomato Sauce, Four Assorted Cheeses	40 PLN	60 PLN
VEGETARIAN Tomato Sauce, Mozzarella Cheese, Pickled Bell Peppers, Mushrooms, Onions, Broccoli, Olives	35 PLN	50 PLN
FRUTTI DI MARE Tomato Sauce, Mozzarella Cheese, Seafood, Fresh Tomatoes, Olives, Basil	45 PLN	60 PLN
CHOOSE YOUR FAVORITE SAUCE FOR AN EXTRA CHARGE	2 PLN PER PIECE	
Original sauce Olive oil with garlic and thyme Homemade garlic sauce Tomato sauce		

Panini Sandwiches and other Tasty Snacks

PANINI WITH TURKEY Whole wheat bread with turkey ham, mushrooms, cucumber, red onions, tomato, arugula, garlic sauce and mozzarella	25 PLN
VEGETARIAN PANINI Whole grain bread with mozzarella, cucumber, red onion, pepper, lettuce, tomato, and original sauce	25 PLN
TEX-MEX CHICKEN PANINI Whole wheat bread with TEX-MEX spiced chicken, bacon, mozzarella, lettuce, tomato, and original sauce	25 PLN
FRENCH PANINI Whole grain bread with roasted medium rare roast beef, mozzarella, brie cheese, tomato, arugula, Dijon mustard, pickled cucumber sauce,	30 PLN
QUESADILLA Two layer tortilla stuffed with spiced sliced grilled chicken, cheddar cheese, jalapeño, coriander, served with sour cream and salsa	25 PLN
BBQ CHICKEN WINGS Chicken wings with BBQ sauce (10 pieces)	30 PLN
BEER PARTY BOX 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	80 PLN
ANTIPASTO PARTY BOX An assortment of chorizo, shrimp tempura, roasted meats, pickles, blue cheese, kabanos sausages, pickled mussels	120 PLN
ADD-ON: BOAT FRIES,	10 PLN

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

SOUP OF THE DAY, LUNCH DISH Check our current menu on the hotel website or follow our profile on FB or Instagram	35 PLN
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TAKE OUT Menu



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RESTAURANT



ORDER ONLINE



CHOOSE AMERICAN FLAG ABOVE PIZZA ICON

QR CODE SCAN



TAKE OUT *Menu*



Starters / Appetizers

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

Soups

OLD POLISH STYLE SOUR SOUP 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 Delicate boletus mushroom soup with rosemary flavored pork meatballs	25 PLN
CREAM OF PUMPKIN Aromatic cream of pumpkin with parmesan chips and roasted pumpkin seeds	20 PLN
THAI SHRIMP SOUP Spicy sour soup with coconut milk with tiger prawns, chicken and vegetables	20 PLN
CHILI CON CARNE Thick Texan soup seasoned with beef, chili, onion, garlic, tomatoes in the company of corn and black beans	20 PLN

CHICKEN BROTH WITH PASTA 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

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

Main Course

DUCK LEG CONFIT Succulent leg of duck with caramelized red beets and fried potato dumplings	50 PLN
BACON WRAPPED STUFFED CHICKEN BREAST 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	40 PLN
PORK LOIN MEDALLIONS SOUS VIDE Pork tenderloin medallions over creamy buckwheat risotto with aromatic mushrooms, coarse peppercorn sauce	40 PLN
BREADED PORK CHOP ON THE BONE 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 Grilled saddle of deer over herbed potato purée with butter fried boletus mushrooms and caramelized currant	120 PLN
WILD BOAR MEDALLIONS Wild boar medallions fried in clarified butter, served with plum sauce, green pea purée and red beet gnocchi	80 PLN
VENISON GOULASH Hearty venison and root vegetable goulash with potato rösti and sour pickle	50 PLN

Steak

SIRLOIN Beef sirloin with celery-potato purée and snap peas	90 PLN
ENTRECÔTE Beef entrecôte with grilled vegetables and potato cones	95 PLN
TENDERLOIN Beef tenderloin served with potatoes al forno, brussel sprouts and chorizo	90 PLN
SELECTION OF SAUCES: ROQUEFORT, WHISKEY, PEPPERCORN	

Seafood

PIKE Pan seared pike fillet over red jasmine rice and grilled zucchini	65 PLN
COD Fried cod sirloin battered in corn flour, topped with funnel mushroom sauce, served with potato pancakes and a bouquet of steamed vegetables	65 PLN
BREAM Baked whole bream with a side of roasted potatoes, garlic, pancetta, asparagus and cherry tomatoes	65 PLN

Desserts

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

Enjoy your meal with the Atena team