

# Menu

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

*Dorota Totani - Chef*

## Starters / Appetizers

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| <b>BALTIC HERRING</b> (1,3,4,7)<br>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)<br>Finely chopped fresh tenderloin, marinated boletus mushrooms, sweet pickles, onions, Dijon mustard and egg yolk      | 35 PLN |
| <b>BEEF CARPACCIO</b> (1,7)<br>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)<br>Tiger shrimp in wine and garlic sauce, tomatoes, sprinkled with fresh parsley                               | 40 PLN |

## Soups

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| <b>OLD POLISH STYLE SOUR SOUP</b> (1,3,7)<br>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)<br>Delicate boletus mushroom soup with rosemary flavored pork meatballs                                               | 25 PLN |
| <b>CREAM OF PUMPKIN</b> (7,8,9)<br>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*

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| <b>SUBCARPATHIAN FOLK SALAD</b> (1,3,8,10)<br>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 |
| <b>ROAST BEEF</b> (1,7,8,12)<br>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)<br>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*

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| <b>BAKED BEEF STUFFED CANNELLONI</b> (1,7,9)<br>Cannelloni stuffed with ground beef, baked with parmesan and spicy tomato sauce                                           | 40 PLN |
| <b>BUCATINI WITH CAULIFLOWER AND BRUSSEL SPROUTS</b> (1,4,7,9)<br>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)<br>Spaghetti with Frutti di Mare in herbed tomato sauce                                                                         | 40 PLN |
| <b>THREE CHEESE PAPPARDELLE</b> (1,7)<br>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)<br>Penne with olive oil, artichoke hearts, cherry tomatoes, prosciutto and parmesan                                  | 35 PLN |

## Main Course

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| <b>DUCK LEG CONFIT</b> (1,6,7)<br>Succulent leg of duck with caramelized red beets and fried potato dumplings                                                                                                   | 50 PLN |
| <b>BACON WRAPPED STUFFED CHICKEN BREAST</b> (7)<br>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 |
| <b>PORK LOIN MEDALLIONS SOUS VIDE</b> (1,7,12)<br>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)<br>Flavorful lard fried breaded pork chop on the bone accompanied with stewed cabbage and dill potatoes                                                            | 35 PLN |

## Venison from the Forests of Podkarpackie

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| <b>SADDLE OF DEER</b> (7)<br>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)<br>Wild boar medallions fried in clarified butter, served with plum sauce, green pea purée and red beet gnocchi | 80 PLN  |
| <b>VENISON GOULASH</b> (1,7,12)<br>Hearty venison and root vegetable goulash with potato rösti and sour pickle                                    | 50 PLN  |

## Steak

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| <b>SIRLOIN</b> (7,9)<br>Beef sirloin with celery-potato purée and snap peas                         | 90 PLN |
| <b>ENTRECÔTE</b> (1,6,7)<br>Beef entrecôte with grilled vegetables and potato cones                 | 95 PLN |
| <b>TENDERLOIN</b> (7)<br>Beef tenderloin served with potatoes al forno, brussel sprouts and chorizo | 90 PLN |
| <b>SELECTION OF SAUCES:</b><br>ROQUEFORT (7) , WHISKEY, PEPPERCORN (1)                              |        |

## Seafood

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| <b>PIKE</b> (1,4,7)<br>Pan seared pike fillet over red jasmine rice and grilled zucchini                                                                         | 65 PLN |
| <b>COD</b> (4,7)<br>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)<br>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

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| <b>HALLOUMI BURGER</b> (1,7,11)<br>Vegetarian Burger consisting of grilled Halloumi cheese, guacamole, tomatoes, Piri piri pepper, arugula                                               | 25 PLN |
| <b>PORTOBELLO BURGER</b> (1,11)<br>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)<br>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)<br>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)<br>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)<br>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)<br>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)<br>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)<br>Grilled wild boar burger with sour pickle sauce, radish sprouts, arugula, tomato, red onions                                                           | 35 PLN |

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| <b>CHICKEN BURGER</b> (1,3,7,11)<br>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><br>BOAT FRIES, ONION RINGS, AND COLESLAW | 10 PLN |
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| <b>ADDITIONAL MEAT PATTY</b> | 10 PLN |
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## Desserts

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

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

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| <b>FRESHLY SQUEEZED JUICE</b><br>Orange, grapefruit | 15 PLN |
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| <b>SMOOTHIE</b><br>Spinach, banana, strawberry | 20 PLN |
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| <b>JUICE</b><br>Orange, apple, currant, multivitamin, tomato | 10 PLN |
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| <b>WATER</b><br>carbonated, still | 10 PLN |
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| <b>COCA COLA, SPRITE, FANTA</b> | 10 PLN |
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## Hot Beverages

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



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