

Appetizers

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| LIME SHRIMP WITH TEQUILA Shrimp delicately marinated in lime juice with a bold tequila aroma, seasoned with red paprika and spicy green chili, served with toasted garlic baguette slice. 300g/1,2,7,12 | 55 PLN |
| BEEF TARTARE Finely chopped fresh beef garnished with marinated boletus mushrooms, tangy gherkins, onions, Dijon mustard, egg yolk, served with toasted baguette slice. 290g/1,3,10 | 50 PLN |

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| CROSTINI WITH GOAT CHEESE AND ROASTED GRAPES IN SHERRY WINE Lightly toasted baguette slice with creamy, mildly spicy goat cheese, served with tart grapes in sherry wine. 310g/1,7 | 35 PLN |
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Soups

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| CREAM OF LEEK AND CORN The delicate flavor of leeks combined with the sweetness of corn in a light creamy soup with crispy, slightly golden garlic-infused bread cubes. 700g/1,7,9 | 30 PLN |
| CHICKEN AND RICE BROTH WITH A HINT OF LEMON Golden broth served with Basmati rice and chicken with a touch of fresh lemon. 600g/9 | 30 PLN |

Salads

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| CAESAR SALAD WITH SALMON Crispy mixed greens with buttermilk-yogurt dressing, flavored with aromatic garlic and Parmesan, topped with roasted salmon and a golden baguette slice. 330g/1,4,7 | 50 PLN |
| CURRIED GRILLED CHICKEN SALAD A mix of fresh greens served with slices of grilled curry chicken, topped with goat cheese, drizzled with herb vinaigrette, served with a toasted baguette slice. 500g/1,6,7 | 45 PLN |
| ARUGULA AND KALE SALAD Fresh arugula and delicate kale served with roasted sweet potatoes and carrots, creamy goat cheese, slices of apple, topped with candied walnuts and mint leaves, drizzled with thyme and lemon vinaigrette, crispy baguette slice. 500g/1,7,8 | 40 PLN |

Fish

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| AFRICAN CATFISH FILLET WITH LEMON CRUST Lemon crusted baked African catfish fillet served with crispy sweet potato fries, brussel sprouts. 530g/4,7 | 60 PLN |
| HALIBUT Lightly grilled halibut fillet served on Basmati rice topped with red onions chutney. 610g/4,7 | 70 PLN |
| BAKED COD WITH ARTICHOKE Baked cod fillet with artichoke hearts in a red wine and lemon sauce, served with herb infused potatoes purée. 600g/4,7 | 70 PLN |

Pasta

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| GARGANELLI WITH BACON AND SUGAR SNAP PEAS Garganelli with sautéed bacon bits and crispy sugar snap peas in a creamy garlic and shallot sauce, sprinkled with Parmesan, served with golden baguette slice. 400g/1,7 | 45 PLN |
| BAKED CANNELLONI STUFFED WITH BEEF Cannelloni filled with minced beef over a spicy tomato sauce and topped with mozzarella. 500g/7,9 | 50 PLN |
| FETTUCCINE ALFREDO Green Fettuccini coated in a creamy cheese sauce, dominated by mature cheeses, seasoned with piri-piri peppers and served with grilled chicken or salmon**, lightly dusted with Parmesan, served with toasted baguette slice. 500g/1,7 **additional charge 10 PLN | 45 PLN |

Main Courses

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| CHICKEN MARSALA Chicken fillet delicately marinated and sautéed with fresh mushrooms in a red Marsala wine sauce, served with crispy golden sweet potato fries and delicate sugar snap peas. 660g/1,7 | 50 PLN |
| RABBIT ROULADE Juicy and tender rabbit roulade served with an intense demi-glace sauce, accompanied by a creamy minty green pea purée and asparagus. 650g/1,7 | 70 PLN |
| SADDLE OF VENISON Saddle of grilled venison served over a herb purée, sautéed boletus mushrooms complemented by caramelized currants. 770g/1,7 | 130 PLN |
| SMOKED DUCK LEG CONFIT Aromatic duck leg confit served with golden brown roasted potatoes, accompanied by frisée lettuce drizzled with lemon and olive oil vinaigrette. 770g/1,2 | 60 PLN |
| PORK TENDERLOIN Delicate pork tenderloin marinated in garlic and maple syrup, served with lemon flavored potatoes and pumpkin purée with a pinch of nutmeg. 500g/1,2,6,10 | 50 PLN |

Steaks

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| BEEF STEAK BOARD 300g TENDERLOIN, BEEF CHEEKS, ROAST BEEF Exquisite cuts of meat served with your choice of 2 dipping sauces: Whiskey, Roquefort, peppercorn, or chimichurri, accompanied by steak fries or golden onion rings. 620g/1,2,6,10 | 180 PLN |
| FILET MIGNON Grilled beef tenderloin served with potatoes 'al forno' and glazed root vegetables, whiskey sauce for dipping. 600g/7,9 | 120 PLN |
| SOUS-VIDE ROAST BEEF Roast beef sous-vide served with demi-glace sauce, delicate pumpkin purée with a hint of cinnamon, accompanied with a spicy tomato salsa. 550g/6,7,10 | 100 PLN |
| ENHANCE YOUR DISH: STEAK FRIES 10 PLN / SWEET POTATO FRIES 12 PLN / SALAD 10 PLN | |

Traditional Polish Menu

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| CHICKEN BROTH WITH NOODLES Aromatic chicken and beef broth served with fine egg noodles. 500g/1,9 | 25 PLN |
| ŻUREK (FERMENTED RYE SOUP) Homemade żurek soup prepared with sour rye flour, smoked bacon, pan-fried kielbasa, and a hardboiled egg served in a bread bowl. 420g/1,3,7 | 35 PLN |
| PIEROGIES PLATTER (3 TYPES: UKRAINIAN, CABBAGE, MEAT) Homemade pierogies: 3 stuffed with potatoes and cheese, 3 stuffed with sour cabbage, and 3 stuffed with ground pork, all fried in bacon-onion lard. 360g/1,3,7 | 30 PLN |
| WOŁODYJOWSKI'S SWORD A skewer of pork tenderloin, aromatic onions, red bell peppers with yogurt-mint sauce, served with golden potato rosettes. 510g/1,7 | 50 PLN |
| PORK SCHNITZEL Breaded pork schnitzel fried in lard, served with garlic potatoes purée and red cabbage salad. 600g/1,3,7 | 45 PLN |
| POLISH DELICACIES PLATTER (For 4 persons) A composition of pork knuckle, pork neck, ribs, and pork belly served with fried pierogies, stewed cabbage, steak fries with sides of horseradish, mustard, sour cream, gravy, pickles, lard, and Podkarpackie style soda bread. 3600g/1,3,7,9 | 360 PLN |

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

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| 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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Desserts

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| OREO TIRAMISU Oreo cookie base with creamy mascarpone combined with an intense aroma of almond liqueur and espresso flavor. 300g/1,3,7 | 30 PLN |
| DARK CRUST CHEESECAKE WITH CHERRIES AND PISTACHIO ICE CREAM Creamy cheesecake on a chocolate base combined with the sweetness of cherries and the refreshing note of pistachio ice cream. 310g/1,3,7,8 | 30 PLN |
| CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM Moist chocolate cake served warm with a molten chocolate center with a side of vanilla ice cream. 200g/1,3,7,8 | 30 PLN |



"Bon appetit wishes the Atena team."

Burgers 100% All Beef Burgers from Polish Cattle

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| CHICKEN BURGER Breaded juicy chicken fillet with remoulade sauce, tomato, pickle, arugula 410g/1,7,10,11 | 30 PLN |
| TORTILLA BURGER Toasted tortilla sandwich with 100% beef, cheddar cheese, stuffed with sweet potato fries, lettuce, pickles and house sauce.360g/1,7,10 | 35 PLN |
| GOAT CHEESE BURGER 100% beef burger grilled with goat cheese and red onion jam, tomato, and arugula. 470g/1,7,10,11 | 35 PLN |
| EGG BURGER 100% beef burger grilled with sunny side up egg, chipotle aioli, bacon, cheddar cheese, tomato, and red onion. 420g/1,3,7,10,11 | 35 PLN |
| HALOUMI BURGER  Vegetarian burger with grilled Greek halloumi cheese, guacamole, tomato, piri-piri pepper, arugula. 300g/1,7,10,11 | 30 PLN |
| FOR AN ADDITIONAL CHARGE, CHOOSE: Boat shaped fries, onion rings, coleslaw salad, garden salad... Sweet potato fries Additional beef patty | 10 PLN 12 PLN 15 PLN |
| SALAME PICCANTE OLIVE NERE CIPOLLA Tomato sauce, spicy salami, mozzarella, black olives, onion. 480g/1,7,9 | 30 PLN |
| GORGONZOLA AND PINEAPPLE  Gorgonzola, pineapple, olive oil. 360g/1,7,9 | 30 PLN |
| PROSCIUTTO FUNGHI Tomato sauce, prosciutto cotto, mushrooms, mozzarella. 510g/1,7,9 | 30 PLN |
| TUNA Tomato sauce, tuna, olives, onion. 500g/1,7,9 | 30 PLN |
| CAPRESSE  Tomato sauce, mozzarella, tomato, basil, balsamic sauce. 480g/1,7,9 | 30 PLN |
| MARGHERITA  Tomato sauce, mozzarella. 400g/1,7,9 | 30 PLN |
| MEAT CALZONE Tomato sauce, mozzarella, ham, kielbasa, pork belly bits, bell pepper, corn, ricotta. 550g/1,7,9 | 30 PLN |
| VEGETARIAN CALZONE  Tomato sauce, mozzarella, spinach, garlic, mushrooms, bell pepper, onions, tomatoes, ricotta. 550g/1,7,9 | 30 PLN |
| CHOOSE YOUR FAVORITE SAUCE: House sauce Garlic and thyme olive oil Homemade garlic sauce Tomato sauce | |

Pizza

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| MARGHARITA (PLAIN) Tomato Sauce, Mozzarella Cheese 1,7 | 44 PLN 60 PLN |
| CHICKEN Tomato Sauce Mozzarella Cheese, Chicken, Onions, Fresh Tomatoes 1,7 | 48 PLN 64 PLN |
| FOREST Tomato Sauce, Mozzarella Cheese, Ham, Mushrooms 1,7 | 46 PLN 62 PLN |
| FARMER'S Tomato Sauce, Mozzarella Cheese, Kielbasa, Bacon, Corn, Onions, Pickles, Tomatoes, Pickled Bell Peppers 1,7 | 54 PLN 68 PLN |
| GREEK Tomato Sauce, Mozzarella Cheese, Gyros, Mushrooms, Pickled Bell Peppers, Onions, Tzatziki Sauce 1,7,9 | 54 PLN 68 PLN |
| HAWAIIAN Tomato Sauce, Mozzarella Cheese, Ham, Pineapple 1,7 | 48 PLN 64 PLN |
| PARMA Tomato Sauce, Mozzarella Cheese, Prosciutto, Pickled Bell Peppers, Fresh Tomatoes, Arugula 1,7 | 56 PLN 69 PLN |
| CHEESE LOVERS Tomato Sauce, Four Assorted Cheeses 1,7 | 48 PLN 64 PLN |
| VEGETARIAN Tomato Sauce, Mozzarella Cheese, Pickled Bell Peppers, Mushrooms, Onions, Broccoli, Olives 1,7 | 46 PLN 60 PLN |
| FRUTTI DI MARE Tomato Sauce, Mozzarella Cheese, Seafood, Fresh Tomatoes, Olives, Basil 1,4,7,14 | 56 PLN 69 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

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| PANINI WITH TURKEY Whole wheat bread with turkey ham, mushrooms, cucumber, red onions, tomato, arugula, garlic sauce and mozzarella 480g/1,7 | 30 PLN |
| VEGETARIAN PANINI Whole grain bread with mozzarella, cucumber, red onion, pepper, lettuce, tomato, and original sauce 420g/1,7 | 30 PLN |
| TEX-MEX CHICKEN PANINI Whole wheat bread with TEX-MEX spiced chicken, bacon, mozzarella, lettuce, tomato, and original sauce 500g/1,7 | 30 PLN |
| ADD-ON: BOAT FRIES, | 10 PLN |
| SWEET POTATO FRIES | 12 PLN |

Minimum order for delivery 50 PLN
Free delivery for orders above 90 PLN within the city of Mielec,
except for Os. Rzochów and Łuże
Delivery costs:
Special Economic Zone, excluding SSE at ul. Inwestorów - 0 PLN
Mielec - 5 PLN
Trześć - 5 PLN
Ławnica/Grochowe/Wola Chorzewska - 8 PLN
Łuże - 10 PLN

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TAKE OUT Menu



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