



Mythical feast from dawn to dusk



Feast

Summer



The earliest records of Slavic cuisine, dusty pages of old Polish cookbooks, centuries-old recipes and recipes.
Noble tradition and folk custom intertwine to create a colourful repertoire.
All this richness is reflected in the native-inspired culinary heritage we offer in Wyraj.
It is a peculiar journey through the history of our taste.

The menu changes with the seasons

A 10% service charge is added to tables of more than 4 guests

Appetizers

Slavic tapas, or peculiar appetizers and small dishes

zł

Wild herbs 	30
<i>salad of field herbs with black lentils, kohlrabi, tomato and white onion with a sauce based on smoked vinegar and oil herbal</i>	
Potato with cheese 	32
<i>Salt-baked potato with cottage cheese, radish, and wild herbs in soured milk with smoked paprika oil</i>	
Dumplings 	32
<i>dumplings in a sauce of saffron milk cap butter, with chanterelles, chopped cabbage with tarragon oil, confit shallots and goat's cottage cheese foam</i>	
Fish dumplings (3p.) 	46
<i>stuffed with burbot and smoked trout with a sauce based on whey and burnt butter, oil and pickled dill flowers</i>	
Crayfish (2p.) 	38
<i>chopped crayfish with burbot and leek in a wafer, served with chive sauce and sea trout caviar</i>	
Kaszanka	34
<i>fried meat offal with groats, blackberry gel and Bursztyn cheese</i>	
Bull	44
<i>bull testicles with horseradish mayonnaise, chopped herbs with vinegar and smoked oil</i>	
Beef Tartare	56
<i>Raw chopped beef with with a sauce based on bone broth with mint oil, sour apple, grated peas, pickled shallots, chanterelle and slice of bread</i>	



vegan



vegetarian



fish



spicy

Soups

The finest soups prepared in various ways, both broth-based and hearty

Zalewajka (cold soup) 37



Cold soups prepared in different ways with seasonal vegetables

(Ask us what we are serving today)

Polewka 45

Seasonal thick soup

(Ask us what we are serving today)

Options:  

Breads

Basket of bread with seasonal butter 23

A slice of bread with seasonal butter 10



vegan



vegetarian



fish



spicy

Main courses

A lavish and exquisite feast

zł

Groats

65

Barley groats with herbal oil, hazelnut and chanterelle, chopped cabbage with spring onion, broad beans and fresh peas with herbs

Option:  

Fish - Sturgeon

110

Grilled sturgeon with crayfish sauce with mint oil, grated potato with butter and chives, with glasswort

Hen

78

Cooked tight in lard with cider glaze, with meat sauce with thyme oil, roasted garlic powder, grated parsnip with butter, dried parsnip and a salad of wild herbs in apricot sauce

Salad of the Slavic season

54

*Choose from meat, fish, vegetarian, and vegan options
(Ask us what we can serve today)*

Slavic Farmstead Delicacy

od 150

A dish made from farm-raised specialties

Slavic Forest Rarity

od 190

A dish made from game meat or wild fowl

Desserts

Confections and baked goods, or sweet specialties

Apricot

42

White chocolate, butter and nut cake with apricot in thyme syrup, whipped cream, lemon verbena and thyme oil

Cherry

42

Milk porridge, cherry compote, elderflower and wine jelly, cherry ice cream

Platers

Freshly sliced homemade products, featuring snacks and appetizers from regional cheese makers, smokehouses, and the home pantry

zł

Pickles and preserves

48

Seasonal pickled vegetables and marinades

Polish cheeses

59

Polish farmed cheeses, served with seasonal jam and honey

Meat snacks

56

Stump of cold cuts from Warmian pigs and game, served with homemade beetroot with horseradish and seasonal spread

Slavic Bites for drinking

52

Dried meats and fish, along with smoked and aged specialties

Old polish style plate

169

Freshly sliced homemade products. Cold cuts from Warmian pigs and game, Polish cheeses with jam and seasonal honey, and pickles

Spreads

Seasonal butter / onion jam / beetroot with horseradish / cottage cheese with herbs / fruit preserves or jams / seasonal honey

9

Lard

15



vegan



vegetarian



fish



spicy



Drinks

non-alcohol

Cold drinks	zł
Jug of water <i>calm / turbulent unlimited</i>	5
Cisowianka water <i>still / sparkling</i>	19
Herbal lemonade <i>herbal infusion, tansy, mint, and lemon balm syrup, lemon juice, honey</i>	22
Lemonade	22
Compote with fruits	19
Cold pressed juice <i>apple / apple with pear</i>	16
Kvass	15/21
Coca Cola / Coca Cola Zero / Tonic	16

Mocktails - Alcohol-free cocktails

Serce Jaryły <i>aperitivo (non-alcoholic) / hibiscus infusion / rose water wild rose syrup / lemon juice</i>	34
Żiwa <i>peach puree, lavender syrup, chamomile infusion, tonic</i>	34

Hot drinks

Tea

Each tea has its own preparation ceremony. The leaves and buds, harvested at a specific time of year, are not subjected to fermentation processes but are simply dried shortly after harvest.

Choose from:

black frisian tea / earl grey / green tea 19
white tea / jasmine tea / siberian tea

Herbs

The richness of nature found in Poland's meadows and forests has been valued for centuries and is still used in herbal medicine today.

Single herb blends 17
mint / chamomile / sage / lemon balm / nettle

Herbs on a stick

Seasonal 26
(Ask at the bar what's currently available)

Additives to herbs 5
forest honey / dandelion honey / raspberry honey
pine shoots / quince / lime

Infusions

Unique blends of aromatic herbs and spices brewed with boiling water offer intriguing, warming, and relaxing flavors

zł

Wild meadow

24

poppy petals, dandelion flower, elderflower, birch leaf, bison grass, elderflower syrup

Forest grove

24

birch buds, pine buds, primrose flower, daisy flower, blessed thistle herb, leaves of wild berry bushes, pine syrup

Gifts of the Forest Glade

26

heather flower, calamus root, sloe flower, sloe fruit, rose petals, forest fruits, raspberry syrup

Marzanna

25

herb of marshmallow, wild rose fruit, cleavers herb, dried quince, angelica root, quince syrup

Dziewanna

25

verbena flower, sage leaves, elderflower, wildflower buds, hawthorn flower, rosebud, linden syrup

A Toast to Health - Alcohol-free shot

Mysterious brews, decoctions, and juices crafted from herbs and roots are an art mastered in ancient times, yet even today, they delight us with their relatively forgotten health benefits

Ask at the bar to find out what's currently available

12

Coffee

A morning without aromatic and essential coffee would be non-existent for many people. Its arrival centuries ago in Slavic lands is most likely attributed to the Turks

Espresso	12
Espresso doppio	18
Espresso macchiato	14
Espresso tonic	21
Capuccino	18
Cafe latte	19
Americano	16
Iced coffe	21
Additives to coffee	3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

Decaffeinated coffee

Acorn coffee	20
<i>In ancient Slavic times, when coffee beans were still unknown in our lands, a drink made from dried, ground, and roasted acorns was consumed. It provides energy and strength, delivers magnesium, does not raise blood pressure, and is gentle on the stomach</i>	
Grain and herbal coffee	18
<i>Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note</i>	



Spirits

alcoholic beverages

The repertoire of our spirits is a symphony of color, aroma, flavor, and nobility in all its glory. For centuries, fermented alcohol has accompanied humanity. The finest spirits have been an integral part of religious rituals, offerings, celebrations, military campaigns, and feasts.

Our menu is undoubtedly ruled by local specialties, for which the Slavic lands are justly renowned. From the Polish aperitif of dry cider, to beer with its deep roots in Slavic traditions, vodkas, exquisite liqueurs, and the exceptional native meads, to offerings that have also found a lasting home in our region.

The menu changes with the season

A 10% service charge is added for tables of more than 4 guests.

Liqueurs & Tinctures

Liqueurs are alcoholic extracts made from fruits, roots, flowers, or herbs. They are prepared through maceration, which involves soaking the ingredients in alcohol to extract and preserve the flavors and aromas.

Liqueurs are a related alcoholic product to tinctures, characterized by their distinct sweetness

	4 cl	zł
Duch Kniei , Polish <i>Jägermeister</i>		29
Tajemniczy Ogród , <i>herbal and floral</i>		25
Cztery Pory Roku (<i>four seasons</i>) <i>spring / summer / autumn / winter</i>		25
Rosolis <i>rose liqueur / herbal liqueur</i>		26
Kresowe <i>dogwood / walnut / red currant / chokeberry / raspberry / cherry</i>		26
Trejos Devynerios , <i>herbal and floral</i>		28
Piołunówka Nisskosher , <i>bitter tincture</i>		26
Krupnik , <i>honey and spice</i>		24
Weles Elixorum , <i>herbal liqueur</i>		29
Limoncello , <i>botanical liqueur made in Poland</i>		29

Geist

Spirituous infusion with a strong aroma

OVII, Elderberry Geist	34
OVII, Orange Geist	34

Signature spritzers

zł

Baltic spritzer

37

dry cider, lithuanian liqueur, soda water, apple

Skwar - Limoncello Spritz

42

polish limoncello, dry cider, mint

Noc Żiwy

42

dry cider, peach puree, lavender syrup, chamomile infusion

Signature cocktails

Panna krasna

46

polish gin, red vermouth Dragma, hibiscus infusion, lemon juice, celery bitter

Południca

46

Grochowica Kentucky Whiskey, kvass, lime

Gwiazda Zaranna

42

vodka with vanilla, sea buckthorn puree, vanilla syrup, lemon juice, dry cider

Strzybóg

44

gin, rosemary-thyme syrup, red currant, juice lemon, fresh tarragon, amol

Sielski ogród

44

wormwood vodka, elderberry syrup, forest fruit, sage, fresh cucumber, tonic

Jarowit

45

brandy, freshly squeezed orange juice, lemon juice, red wine

Szept dziewanny

46

cherry vodka, homemade white chocolate liqueur, fresh berries, vegan cream

Ciders & Aperitifs & Vermouths

	cl	zł
Szara Reneta Cider <i>semi-dry and sparkling, Mazowsze, Poland</i>	12	24
Chyliczki, Stary Sad Cider <i>dry and sparkling, Mazowsze, Poland</i>	75	110
Bitter Mikrogorzelnia, Poland	4	32
Dragma Vermouth <i>extra dry white / sweet red, Poland</i>	6	28



Draft beers from the Browar Warszawski

Beer originates from the Slavic lands, as known and written about by ancient Greeks and Romans. Bitterness, color, and flavor of the beverage are derived from fermented grain-malt mixtures.

Grodziskie <i>light, wheat, refreshing, and highly carbonated Polish top-fermented beer with a hint of smoky aroma.</i>	30/50	18/22
Pils <i>refreshing, dry, clean bottom-fermented beer</i>	30/50	18/22

Meads

An ancient golden drink made from fermented honey, originating from the Slavic lands and known since time immemorial, was highly valued.

Kurpiowski Dwójniak, Kurpie Poland	12	24
Lubelski Półtorak, Lubelskie Poland	12	34
Kasztel Nidzicki Dwójniak, Warmia Poland	4	25
Nicolaus Copernicus Półtorak, Kujawy Poland	4	34
Mellis 21 Y.O. Leżakowany Półtorak, Warmia Poland	4	43

Polish vodkas & spirits

Rectified vodkas, pure and sharp, and distilled spirits with a distinct character

Vodka	4 cl	zł
Dwór Sieraków, potato, Kosher		32
Dwór Sieraków, Superior		35
Dzięgielówka, dry, spicy and herbal		24
Dębowa, wheat-rye		24
Baczewski, potato		18
Belvedere, rye		35
Krzeska, herbal		36
Starka 21 Y.O, dry, aged		43
Carpatia, aged in oak barrels since 1999		45

Spirit

Grochowica <i>pea /from Legnicki Pils / Kentucky Whiskey / Sherry Oloroso / Sherry Pedro Ximenez</i>	38
Grochowica tasting set <i>four shots, four flavors</i>	130
Podole Wielkie <i>potato / rye / wheat / barley / oat</i>	31
Podole Wielkie tasting set <i>four shots, four flavors</i>	92
OVII <i>Polish grappa / apple</i>	34
OVII tasting set <i>apple / grape /orange geist / elderberry geist</i>	120
Smarduch pear, polish Williams	38

Spirits

Gin

4 cl zł

Awiator, Poland 32

Breslauer Smokey, Poland 34

Rum

Plantation 3 Y.O, white rum, Caribbean 27

Havana club 7 Y.O, aged rum, Kuba 29

Tequila

Casamigos blanco, Mexico 38

Casamigos reposado, Mexico 39

Whisky & Bourbon

Jack Daniels, USA 30

Jameson, Irleand 29

Chivas Regal 12 Y.O, Scotland 34

Legacy Single Malt, Poland 36

Jakubiak Whisky, Poland 42

Ardbeg, Scotland 39

Winiak & Brandy

Winiak Klubowy, Poland 34

Kaniak Ukrainny, Ukraine 34