



Guests in the house... Welcome to Wyrāj!



Wyrāj, according to ancient Slavic beliefs, is a mythical land to which souls journey into the afterlife. It was envisioned as a heavenly space in the crown of a sacred tree, where souls rest, feast, indulge in all kinds of goods in the midst of lush nature and the company of deities.

In our Warsaw Wyrāj, we draw inspiration from both ancient and more recent Slavic culture, history, tradition, and embrace the best of Polish nature, as our ancestors did. Today, we rediscover our native forgotten heritage.

The cuisine is an attempt to revive ancient recipes in a new edition, based on their uniqueness. The bar serves local spirits and exceptional drinks based on age-old recipes. The foundation of it all is traditional craftsmanship and Polish products. The service staff is always at your disposal because Wyrāj is a place created in harmony with our vision of the Polish phenomenon and exceptional hospitality.

We rely on the essence of nature and the power of the natural world, which speaks through the diversity and richness of the seasons. Dishes and drinks are prepared on the spot with seasonal, freshest, and carefully selected ingredients. This plays a crucial role in creating our mysterious and mystical story.

Wyrāj as a place is a certain collision of history with modernity. The present meets the past and transports it into the future. The ancient culture of the Slavs and our history is reflected in the architectural details of the interior and the art expressed in tapestries, telling the story of a feast lasting from dawn to night in the sacred grove. Wyrāj is a place with a special atmosphere, a Slavic feast in the heart of the mermaid city of Warsaw and Sawa!



Feast

Late 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

Platters

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

zł

Pickles and preserves

51

Seasonal pickled vegetables and marinades

Polish cheeses

63

Polish farmed cheeses, served with seasonal jam and honey

Meat snacks

59

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 / bread

12

Lard / pickled cucumber / bread

19



vegan



vegetarian



fish



spicy

Appetizers

Slavic tapas, or peculiar appetizers and small dishes

zł

Wild herbs 	30
Salad of field herbs with black lentils, kohlrabi, tomato and white onion with a sauce based on smoked vinegar and oil herbal	
Potato tuber 	36
Potato foam with burnt butter, herring, smoked cottage cheese, pickled radish, spring onion oil and crispy shallots	
Dumplings 	34
Dumplings in a sauce of saffron milk cap butter, with saffron milk cap butters, chopped cabbage with spring onion oil, confit shallots and goat's cottage cheese foam	
Fish dumplings (3p.) 	
Stuffed with burbot and smoked trout with a sauce based on whey and burnt butter, oil and pickled dill flowers	
Crayfish (2p.) 	38
Chopped crayfish with burbot and leek in a wafer, served with chive sauce and sea trout caviar	
Krupniok	39
Fried blood sausage with meat sauce, caramelized onion, onion jam and blackberry gel	
Bull	44
Bull testicles with horseradish mayonnaise, chopped herbs with vinegar and smoked oil	
Beef Tartare	56
Chopped beef with egg yolk confit in smoked oil, pickled cucumber, pickled shallot, mushroom mayonnaise and a topping of our bread and spring onion oil, served with a hunk of bread	



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 butter whipped with sour cream and salt)	24
A slice of bread with seasonal butter	12



vegan



vegetarian



fish



spicy

Main courses

A lavish and exquisite feast

zł

Groats

69

Barley groats cooked in vegetable extract with polish cheese matured for 6 months, goat's cottage cheese, hazelnuts, boletus, nasturtium, garlic, savoy cabbage with spring onion oil, caramelized onion, leek, sour cream and juniper oil with a mushroom and herbal pepper sprinkle

Option: 

Fish - Zander

109

Fried zander in whey butter with grated pumpkin, salty, smoked cottage cheese, and pickled pumpkin

Hen

82

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

from 150

A dish made from farm-raised specialties

Slavic Forest Rarity

from 190

A dish made from game meat or wild fowl

Desserts

Confections and baked goods, or sweet specialties

Pear

44

Pear poached in vinegar and vanilla syrup, lemongrass and pepper with cinnamon crumble and roasted white chocolate

Honey

46

Whipped honey with cereal coffee, egg yolk and cream with chopped fruit, elderflower syrup, cottage cheese, dried raspberries and cinnamon crumble



Drinks non-alcohol

Cold drinks

zł

Jug of water

5

calm / turbulent unlimited

Cisowianka water

19

still / sparkling

Herbal Iced Tea

22

herbal infusion, tansy, mint, and lemon balm syrup, lemon juice, honey

Lemonade

22

Compote with fruits

19

Cold pressed juice

16

apple / apple with pear

Kvass

15/21

Coca Cola / Coca Cola Zero / Tonic

16

Mocktails - Alcohol-free cocktails

Serce Jaryty

34

*aperitivo (non-alcoholic) / hibiscus infusion / rose water
wild rose syrup / lemon juice*

Żiwa

34

peach puree, lavender syrup, chamomile infusion, tonic

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

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
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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

zł

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	22
<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	20
<i>Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note</i>	



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