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MYTHIKAL FEAST

from dawn to dusk

Thank you for the award !



Thank you for coming to Wyrāj



BYWAJ !
FAREWELL !

WITAJ !

Guests in the house are Gods in the house.

WELCOME TO WYRAJ!



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 Wars and Sawa!



NIGHT FEAST

Late summer

Every day from 12:00

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 Wyrąb.

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

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	21
Americano	18
Flat white	19
Iced coffee	21
Additives to coffee	3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

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

Main courses

A lavish and exquisite feast

zł

Groats

69

Barley groats cooked in vegetable extract with polish matured cheese, goat 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

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

82

Salad of the Slavic season

59

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

We have prepared a beverage chart based on nature's most precious gifts, which have been used for centuries in religious rituals and ceremonies, health and traditional healing. The culture of herbalism or the traditional methods of preparing infusions and cold beverages survived residually, marginalised by the ubiquitous rush and progress. Today, this heritage is once again gaining a special appreciation among those who care for their health and refer to the sources. Relaxing moments are a prerequisite for creating the necessary balance through harmony of soul, body and mind.

The menu changes with the season

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Cold drinks

	cl	zł
Jug of water <i>calm / turbulent unlimited</i>		5
Cisowianka water <i>still / sparkling</i>	70	19
Herbal Iced Tea <i>herbal infusion, tansy, mint, and lemon balm syrup, lemon juice, honey</i>	40	22
Lemonade	40	22
Oskoła birch sap lemonade	40	24
Compote with fruits	25	19
Cold pressed juice <i>apple / apple with pear</i>	30	16
Kvass	30/50	15/21
Coca Cola / Coca Cola Zero / Tonic	25	16

Mocktails - Alcohol-free cocktails

Serce Jaryły <i>aperitivo (non-alcoholic) / hibiscus infusion / rose water</i> <i>wild rose syrup / lemon juice</i>	36
Żiwa <i>peach puree, lavender syrup, chamomile infusion, tonic</i>	36

Soups

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

Zalewajka (cold soup)	38
Cold soups prepared in different ways with seasonal vegetables (Ask us what we are serving today)	

Polewka	46
Seasonal thick soup (Ask us what we are serving today)	

Options:    

Artisan breads

Sourdough bread made from ancient grain varieties, traditionally served with butter.

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



vegan



vegetarian



fish



spicy

Appetizers

Slavic tapas, or peculiar appetizers and small dishes

zł

Wild herbs

32

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

Noodles

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.)

46

Stuffed with burbot and smoked trout with a sauce based on whey and burnt butter, oil and pickled dill flowers

Crayfish (2p.)

40

Chopped crayfish with burbot and leek in a wafer, served with chive sauce and sea trout caviar

Krupniok

39

Fried silesian 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

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 / white tea / jasmine tea / siberian chai 21

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

3

forest honey / dandelion honey / raspberry honey
pine shoots / quince / lime



vegan



vegetarian



fish



spicy

Infusions

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

	21
Wild meadow poppy petals, dandelion flower, elderflower, birch leaf, bison grass, elderflower syrup	26
Forest grove birch buds, pine buds, primrose flower, daisy flower, blessed thistle herb, leaves of wild berry bushes, pine syrup	26
Gifts of the Forest Glade heather flower, calamus root, sloe flower, sloe fruit, rose petals, forest fruits, raspberry syrup	28
Marzanna herb of marshmallow, wild rose fruit, cleavers herb, dried quince, angelica root, quince syrup	27
Dziewanna verbena flower, sage leaves, elderflower, wildflower buds, hawthorn flower, rosebud, linden syrup	27
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	14

Platters

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

	21
Pickles and preserves 🍷 Seasonal pickled vegetables and marinades	51
Polish cheeses 🌿 Polish farmed cheeses, served with seasonal jam and honey	63
Meat snacks Stump of cold cuts from Warmian pigs and game, served with homemade beetroot with horseradish and seasonal spread	59
Slavic bites for drinking 🐟 Dried meats and fish, along with smoked and aged specialties	56
Old polish style plate Freshly sliced homemade products. Cold cuts from Warmian pigs and game, Polish cheeses with jam and seasonal honey, and pickles	169

Spreads

Seasonal butter 🌿 / beetroot with horseradish 🍷🌿 / horseradish 🍷 cottage cheese with herbs 🌿 / fruit preserves or jams 🍷 / onion jam 🌿 seasonal honey 🌿 / garlic 🌿 / chili paste 🌿	12
Lard served with pickled cucumber and bread	19

Artisan breads

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vegan



vegetarian



fish



spicy