



WITAJ !

Guests in the house are Gods in the house.

WELCOME TO WYRAJ!



Wyraj, 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 Wyraj, 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 Wyraj 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.

Wyraj 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 are expressed in tapestries, telling the story of a feast lasting from dawn to night in the sacred grove. Wyraj is a place with a special atmosphere, a Slavic feast in the heart of the mermaid city of Wars and Sawa!



NIGHT FEAST

Autumn

monday - friday 12:00

saturday - sunday 13:00

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 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 🍯

Seasonal pickled vegetables and marinades

57

Polish cheeses 🧀

Polish farmed cheeses, served with seasonal jam and honey

67

Meat snacks

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

63

Slavic bites for drinking 🐟

Dried meats and fish, along with smoked and aged specialties

59

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

Bite

A native delicacy from the Slavic land

from 75

Spreads

Seasonal butter 🍯 / beetroot with horseradish 🍯🌶️ / horseradish 🍯
cottage cheese with herbs 🌿 / fruit preserves or jams 🍯 / onion jam 🌿
seasonal honey 🍯 / garlic 🌶️ / chili paste 🌶️

12

Artisan breads 🌿

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

Basket of bread with butter whipped with sour cream and salt

26

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

Mushroom

Roasted king trumpet mushroom with roasted beet purée, fresh cabbage, spring onion oil, and fermented garlic spread

46

Potato tuber

Potato foam with burnt butter, herring, smoked cottage cheese, pickled radish, spring onion oil and crispy shallots

38

Noodles

Dumplings  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

36

Fish dumplings (3p.)

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

48

Crayfish (2p.)

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

44

Krupniok

Fried silesian blood sausage with meat sauce, caramelized onion, onion jam and blackberry gel

41

Szarpaniec

Slow-cooked pulled goose leg meat, apricot and sea buckthorn jam, horseradish, rustic sour cream and parsnip crisps

54

Beef Tartare

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

58

Soups

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

Zalewajka

Soups prepared in different ways with seasonal vegetables
(Ask us what we are serving today)

48

Polewka

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

49

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

26

A slice of bread with butter whipped with sour cream and salt

12



vegan



vegetarian



fish



spicy



vegan



vegetarian



fish



spicy

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: 

Trout

119

Trout from the Mazurian Marózka River in Szwaderki, coated in sourdough and flour batter, rolled in millet groats, served with lightly smoked potato mamałyga with tarragon oil, and Podlasie sauerkraut with buckwheat honey and caraway

Goose

159

Goose leg slow-cooked in lard, dusted with beetroot, served with plum (węgierka) sauce, potato dumplings with creamy cheese from Wańczykówka in the Sudetes, and braised red cabbage with wild cranberries and pumpkin seeds

Salad of the Slavic season

63

The choice is yours – vegan, vegetarian, fish, or meat!
Ask us what we can serve you 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

Carrot

46

Carrot cake with suska sechlońska smoked plum, wild cranberry, buttery custard cream, roasted chestnuts, acorns, and warming spices

Honey

48

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



vegan



vegetarian



fish



spicy



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

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

Cold drinks

cl zł

Jug of water

calm / turbulent unlimited

5

Cisowianka water

still / sparkling

70

19

Herbal Iced Tea

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

40

24

Lemonade

40

22

Oskoła

birch sap lemonade

40

24

Compote / Uzwar (dried fruit compote)

25

21

Cold pressed juice

apple / apple with pear

30

16

Kvass

30/50

15/21

Coca Cola / Coca Cola Zero / Tonic

25

16

Mocktails - Alcohol-free cocktails

Serce Jaryły

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

38

Żiwa

peach puree, lavender syrup, chamomile infusion, tonic

38

Hot drinks

zł

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

23

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

mint / chamomile / sage / lemon balm / nettle

19

Herbs on a stick

Seasonal

(Ask at the bar what's currently available)

29

Additives to herbs

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

5

Infusions

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

zł

Gifts of the Forest Glade

29

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

Marzanna

28

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

Dziewanna

28

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

Father Frost

29

Siberian tea, sea buckthorn, ginseng, ginger, thyme

Steppe Wanderer

29

Ivan chai, turmeric root, ginger root, cardamom, cinnamon, cloves, apple, citrus fruits

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

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 coffe

21

Additives to coffee

3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

Acorn coffee

22

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

Grain and herbal coffee

20

Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note

Thank you for the award !



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