



**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

## WINTER

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 Wyrzaj.

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

### Platers

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

zł

#### Pickles and preserves 🍷

59

Seasonal pickled vegetables and marinades

#### Polish cheeses 🌿

71

Polish farmed cheeses, served with seasonal jam and honey

#### Meat snacks

68

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

#### Slavic bites for drinking 🐟 🌿

65

Dried meats and fish, along with smoked and aged specialties

#### Old polish style plate

189

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

#### Bite

from 75

A native delicacy from the Slavic land

### Spreads

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

12

Lard and pickled cucumber

18

#### Artisan breads 🌿

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

**Basket of bread** with butter whipped with sour cream and salt

28

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

14



vegan



vegetarian



fish



spicy

## Appetizers

Slavic tapas, or peculiar appetizers and small dishes

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### Mushroom

48

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

### Herring

39

Baltic herring tartare with onion, pickled cucumber, spring-onion oil, lightly smoked quail egg, spring-onion spread, and herring caviar, served on a grain crisp

### Dzyndzałki

42

Dumplings filled with hreczka — a stuffing of groats, wild forest mushrooms, and egg —served with goat's curd, fermented beetroot, and a sprinkle of dried mushrooms.

### Fish pierogi (3p.)

48

Filled with burbot and smoked trout, served with a whey and browned butter sauce, dill oil and trout caviar.

### Bigos

46

Old-Polish bigos with game, coated in krzyca bread crumbs, served on an onion and green-onion oil sauce, with crispy sauerkraut and caramelised smoked plum

### Krupniok

43

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

### Chabanina

56

Rare roast beef served with juniper and czuszka oil, fermented garlic spread, potato crisps, and pickled onion.

### Siekaniec

58

Beef tartare with egg yolk confit in smoked oil, pickled cucumber, pickled shallot, mushroom mayonnaise, a topping of our bread and spring onion oil and pickled mushroom, served with a hunk of bread

### Studzianina

46

Pulled lamb leg in aspic, leek hay, horseradish foam, and spring-onion spread



vegan



vegetarian



fish



spicy

## Soups

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

### Zalewajka

48

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

### Polewka

49

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

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## Main courses

A lavish and exquisite feast

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### Groats

72

Three varieties of groats (millet, barley, and buckwheat) with herb-infused olive oil, wild forest mushrooms, aged cheese, goat's curd, hazelnuts, shredded cabbage, caramelized onion, leek, and sour cream, finished with a sprinkle of dried mushrooms and herb pepper

Option: 

### Tench

118

Minced tench, coated in egg and breadcrumbs, pan-fried in butter, served with a rustic sour-cream sauce and dill oil, crispy tench skin, and trout roe with cream, accompanied by a potato-horseradish mamaliga with red beet borscht sauce

### Duck

159

Slow-roasted duck leg in a red cabbage crumb, meat-and-beer gravy, baked apple, wild forest berry jelly, silesian dumplings with meat-and-beer sauce, finished with a red cabbage crisp and sautéed beets with toasted onion

### 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

A dish made from farm-raised specialties



from 150

### Slavic Forest Rarity

A dish made from game meat or wild fowl



from 190

## Desserts

Confections and baked goods, or sweet specialties

### Karpatka

46

Carpathian cream cake with a mushroom filling, vinegar-pickled plums, and dried fermented cabbage.

### 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

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<b>Jug of water</b> <i>calm / turbulent - unlimited</i>		5
<b>Cisowianka water</b> <i>still / sparkling</i>	70	19
<b>Slavic Iced Tea</b> <i>herbal infusion, tansy, mint, and lemon balm syrup, lemon juice, honey</i>	40	26
<b>Lemonade</b>	40	24
<b>Oskoła</b> <i>birch sap lemonade</i>	40	26
<b>Compote / Uzwar (dried fruit compote)</b>	25	22
<b>Cold pressed juice</b> <i>apple / apple with pear</i>	30	18
<b>Kvass</b>	30/50	15/22
<b>Coca Cola / Coca Cola Zero / Tonic</b>	25	18
<b>Buza</b> <i>Sparkling beverage made from fermented millet</i>	33	19

## Mocktails - Alcohol-free cocktails

<b>Serce Jaryły</b> <i>aperitivo (non-alcoholic) / hibiscus infusion / rose water wild rose syrup / lemon juice</i>	39
<b>Ślizawica</b> <i>Earl Grey infusion / plum pulp / rosemary-thyme syrup / lemon juice</i>	39

## Hot drinks

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### 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:*

<b>black frisian tea / earl grey / green tea / white tea / jasmine tea / siberian chai</b>	25
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### 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.*

<b>Single herb blends</b>	21
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*mint / chamomile / sage / lemon balm / nettle*

### Herbs on a stick

<b>Seasonal</b>	29
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*(Ask at the bar what's currently available)*

<b>Additives to herbs</b>	8
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*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

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<b>Gifts of the Forest Glade</b>	29
<i>Heather flower, calamus root, sloe flower, sloe fruit, rose petals, forest fruits, raspberry syrup</i>	
<b>Marzanna</b>	28
<i>Herb of marshmallow, wild rose fruit, cleavers herb, dried quince, angelica root, quince syrup</i>	
<b>Dziewanna</b>	28
<i>Verbena flower, sage leaves, elderflower, wildflower buds, hawthorn flower, rosebud, linden syrup</i>	
<b>Father Frost</b>	29
<i>Siberian tea, sea buckthorn, ginger, ginseng, thyme, spruce syrup</i>	
<b>Steppe Wanderer</b>	29
<i>Ivan chai, turmeric root, ginger root, cardamom, cinnamon, cloves, apple, citrus fruits</i>	

## 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

<b>Ask at the bar to find out what's currently available</b>	14
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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

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<b>Espresso</b>	12
<b>Espresso doppio</b>	18
<b>Espresso macchiato</b>	14
<b>Espresso tonic</b>	21
<b>Capuccino</b>	18
<b>Cafe latte</b>	21
<b>Americano</b>	18
<b>Flat white</b>	19
<b>Iced coffe</b>	21
<b>Additives to coffee</b>	3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

<b>Acorn coffee</b>	24
<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>	
<b>Grain and herbal coffee</b>	22
<i>Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note</i>	

Thank you for the award !



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