

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

PRE-HARVEST

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

Platers

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

59

Polish cheeses 🌿

Polish farmed cheeses, served with seasonal jam and honey

71

Meat snacks

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

68

Slavic bites for drinking 🐟 🌿

Dried meats and fish, along with smoked and aged specialties

65

Old polish style plate

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

189

Bite

A native delicacy from the Slavic land

from 75

Spreads and sauces

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 with roasted garlic and onion

28

A slice of bread with butter with roasted garlic and onion

14



vegan



vegetarian



fish



spicy

Popas / Appetizers

<i>Slavic tapas, or peculiar appetizers and small dishes</i>	zł
Mushroom 120g   Roasted king trumpet mushroom with roasted beet purée, fresh cabbage, spring onion oil, and fermented garlic spread	48
Herring 150g  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	39
Dzyndzałki 2pcs.  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.	42
Bigos 180g 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	46
Pyzy 3pcs. Potato dumplings filled with pork and dried porcini mushrooms from Hajnówka, served with pulled wild boar and morels in a rich roast sauce, smoked farmhouse sour cream, browned thyme butter, crispy garlic, dried kale, and toasted onion.	46
Krupniok 120g Fried silesian blood sausage with meat sauce, caramelized onion, onion jam and blackberry gel	41
Chabanina 120g  Rare roast beef served with juniper and czuszka oil, fermented garlic spread, potato crisps, and pickled onion.	56
Siekaniec 120g Hand-chopped beef tartare with lightly smoked mangalica back fat, einkorn and krzyca rye crumble, onion, naturally fermented cucumber, porcini mushroom, sprat, sarepta mustard, marinated onion relish, lightly smoked egg yolk, mustard seeds	58
Studzianina 250g Pulled lamb leg in aspic, leek hay, horseradish foam, and spring-onion spread	46



vegan



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Soups

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

Zalewajka 250ml Soups prepared in different ways with seasonal vegetables (Ask us what we are serving today)	48
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Polewka 250ml Seasonal thick soup (Ask us what we are serving today)	49
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Options:     

Artisan breads

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

Basket of bread with butter with roasted garlic and onion	28
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A slice of bread with butter with roasted garlic and onion	14
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Main courses

A lavish and exquisite feast

zł

Groats 400g

72

Three types of groats (millet, barley and buckwheat) with herb oil, wild forest mushrooms, aged cheese, goat curd, hazelnuts, parsley roots fried in sugar syrup, caramelised onion, leek, sour cream, and a sprinkle of dried mushrooms and herb pepper

Option: 

Catfish 400g

116

River catfish in a whey-based sauce with dill oil, served with lightly smoked potato mamaliga blended with freshly grated horseradish, and finely chopped celery with apple, onion, and a creamy yolk-and-sour-cream dressing

Duck 400g

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 200g

63

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

Slavic Farmstead Delicacy 300-500g

from 150

A dish made from farm-raised specialties

Slavic Forest Rarity 300-500g

from 190

A dish made from game meat or wild fowl

Desserts

Confections and baked goods, or sweet specialties

Karpatka 250g

46

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

Kogel mogel 150g

38

A traditional whipped egg dessert set on buttery shortcrust pastry, layered with wild forest blackberry preserve and finished with caramelized birch sugar.



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

Mocktails - alcohol-free cocktails

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

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 25

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 21
mint / chamomile / sage / lemon balm / nettle

Herbs on a stick

Seasonal 29
(Ask at the bar what's currently available)

Additives to herbs 8
*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

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, ginger, ginseng, thyme, spruce syrup

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 coffee

21

Additives to coffee

3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

Decaffeinated coffee

Acorn coffee

24

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

22

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

Thank you for the award!



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