

**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

## SPRING

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 seasons*

*A 10% service charge is added to tables*

## Platers

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

zł

### Pickles

A platter of seasonal fermented and pickled vegetables and fruits

62

### Polish cheeses

A platter of traditional farmhouse and shepherd's cheeses with seeds, smoked fruits, seasonal jam, and honey.

75

### Meats

A platter of hams, cured meats, and butcher's specialties from Warmian pork, Kresy-style kindziuk and sausages, farmhouse poultry and game, served with traditional beetroot horseradish and a seasonal spread.

71

### Slavic bites for drinking

Back fat, offal, dried meats and fish, smoked and cured specialties.

68

### Old polish style plate

Generously sliced farmhouse cured meats and game, Polish artisanal cheeses, fermented vegetables and fruits, fruit preserves, and beetroot with horseradish and honey.

198

### Bite

A native delicacy from the Slavic lands. Ask us what we're serving today.

from 75

## Spreads and sauces

Seasonal butter / beetroot with horseradish / horseradish  
cottage cheese with herbs / fruit preserves or jams  
seasonal honey / garlic / purée of mild Hungarian paprika  
chili paste / wild garlic purée / seasonal spread

13

Lard and pickled cucumber

19

## Bread

Artisanal sourdough bread made from ancient grains of einkorn and krzyca rye, traditionally served with butter from farmhouse cream.

**Basket of bread** with butter with wild garlic

29

**A slice of bread** with butter with wild garlic

15



vegan



vegetarian



fish



spicy

## Popas / Appetizers

<i>Slavic tapas, or peculiar appetizers and small dishes</i>	zł
<b>Mushrooms 140g</b>  <i>Morels, rustic sauce based on sour farmhouse cream with dried parasol mushrooms and morels, semi-set egg yolk, whipped goat cream, wild garlic oil, pine nuts, wild herbs</i>	50
<b>Crayfish 120g</b>  <i>Chopped crayfish with burbot, parsley, and leek, served in a wafer with chive spread, fresh wild chives, and smoked trout caviar from Zielenica</i>	48
<b>Herring 120g</b>  <i>Baltic herring tartare (Bornholm) with onion, pickled cucumber, spring onion oil, lightly smoked quail egg, spring onion spread, and herring caviar, served on a spelt crisp</i>	43
<b>Egg 150g</b>  <i>Cured duck egg in a salt-vinegar brine, with fermented fish and legume sauce, black garlic spread, smoked trout from Zielenica, whipped horseradish cream, fermented radish, and Slavic garum</i>	52
<b>Jęzor 140g</b> <i>Slow-cooked venison tongue with a juniper meat sauce, whipped horseradish cream, juniper oil, potato mamaliga, and dried spruce needles</i>	54
<b>Siekaniec 120g</b> <i>Hand-chopped beef tartare from prime cut, with einkorn and emmer crumble, fermented cucumber, onion, lightly smoked Baltic sprat, chanterelles, wild garlic purée with milk thistle oil, partially cooked egg yolk, mustard, fresh wild garlic, and parsley</i>	58

 vegan  vegetarian  fish  spicy  crustaceans

## Soups

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

<b>Zalewajka 250ml</b> Broth-based and light soups, prepared in various ways. (Ask us what we are serving today)	48
<b>Polewka 250ml</b> Seasonal thick soup (Ask us what we are serving today)	49

Options:    

## Bread

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<b>Basket of bread with butter with wild garlic</b>	29
<b>A slice of bread with butter with wild garlic</b>	15

 vegan  vegetarian  fish  spicy

## Main courses

A lavish and exquisite feast

zł

### Groats 400g

79

Millet, pearl barley and buckwheat with herb oil, wild forest mushrooms, goat curd and aged cheese, nuts and Baltic sea salt, served with a fire-grilled cabbage core, whey sauce, dried young garlic, toasted onion, wild garlic spread, chili oil and fresh herbs, lettuce, radish, milk thistle oil and apple cider vinegar

Option: 

### Cod 400g

132

North Sea cod loin with cod roe caviar, sorrel sauce, rhubarb vinegar, parsnip polenta, fermented young cabbage with shallot and spring onion oil, dill oil, and fresh parsley leaves

### Chicken 500g

122

Free-range chicken, slow-roasted in lard, glazed with cider, cornflower petals, nettle and tarragon sauce, fermented tomato broth, served with new potatoes and lightly pickled cucumber, crispy bacon, sour cream, chives, dill oil, and butter-braised asparagus with young garlic, buttermilk curd, and wild garlic crumble

### Salad of the Slavic season 300-400g

69

Finely chopped fresh cabbage salad with wild field herbs, radish, wild garlic and parsley purée, nuts, aged "Bursztyn" cheese, quail egg, butter-braised asparagus with young garlic, and dressing made from milk thistle oil, apple vinegar, wine, mustard, honey, and herbal pepper

Choice of: vegan, vegetarian, with fish, or with meat – it's up to you!

### Slavic Farmstead Delicacy 350-500g

A dish made from farm-raised specialties

from 150

### Slavic Forest Rarity 350-500g

A dish made from game meat or wild fowl

from 190

## Desserts

Confections and baked goods, or sweet specialties

### Mrowisko 200g

46

Traditional Podlasie region dessert - angel wings with poppy seeds and honey, brown butter cream, fermented wild gooseberries, dried spruce needles, young candied pine cone

### Sękacz 200g

42

A knotted, Yotvingian-style egg-yolk cake baked over open fire, with halva ice cream, whipped horseradish cream, blackberry jam, and parsnip crisp



# 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 seasons*

*A 10% service charge is added to tables*



vegan



vegetarian



fish



spicy



crustaceans

## Cold drinks

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### Jug of water

*calm / turbulent with herbs and fruits*

70 16

### Cisowianka water

*still / sparkling*

70 20

### Slavic Iced Tea

*Herbal infusion of mint and lemon balm, tansy syrup, chamomile, lemon juice, and honey.*

40 27

### Seasonal lemonade

40 25

### Oskoła

*birch sap lemonade*

40 27

### Compote / Uzwar (dried fruit compote)

25 23

### Cold pressed juice

*apple / apple with pear*

30 19

### Kvass

*A naturally carbonated drink made from fermented grains and bread, sweetened with honey.*

30/50 17/23

### Coca Cola / Coca Cola Zero / Tonic

25 19

### Buza

*Sparkling slavic beverage made from fermented millet*

33 20

## Mocktails - Alcohol-free cocktails

### Serce Jaryły

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

41

### Vesna

*Nettle infusion / elderflower syrup / apple purée / mint*

41

## 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** 26

### 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*

22

### Wild herbs

*Teas and herbal infusions made from wild grasses and herbs gathered in the Białowieża Forest and the Bieszczady Mountains, blended according to folk tradition.*

26

### Herbs on a stick

#### Seasonal

*(Ask at the bar what's currently available)*

30

#### Additives to herbs

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

9

## Infusions

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

zł

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### Gifts of the Forest Glade

30

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

### Marzanna

29

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

### Wild meadow

29

Poppy petals, dandelion flower, elderflower, birch leaf, bison grass, elderflower syrup

### Forest grove

30

Birch buds, pine buds, primrose flower, daisy flower, thistle greens, leaves of wild fruit shrubs, pine 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

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Ask at the bar to find out what's currently available

15

## 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

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### Espresso

13

### Espresso doppio

19

### Espresso macchiato

15

### Espresso tonic

22

### Capuccino

19

### Cafe latte

22

### Americano

19

### Flat white

20

### Iced coffee

22

### Additives to coffee

3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup

## Decaffeinated coffee

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### Acorn coffee

25

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

23

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

Thank you for awards!



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