



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 SUMMER

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 seasons

A 10% service charge is added to all tables; for parties of more than 4 guests, the service charge is 12.5%.

Platters

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

zł

Pickles

62

A platter of seasonal fermented and pickled vegetables and fruits

Polish cheeses

75

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

Meats

71

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.

Slavic bites for drinking

68

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

Old polish style plate

198

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

Bite

from 75

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

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 / 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 herb butter and young garlic

29

A slice of bread with herb butter and young garlic

15



vegan



vegetarian



fish



spicy

Popas / Appetizers

Slavic tapas, or peculiar appetizers and small dishes

zł

Mushrooms 140g 49

Wild chanterelles with young summer cabbage, rustic tarragon cream, smoked free range egg yolk, wild herbs, spring onion oil and smoked oscypek sheep's cheese.

A celebration of the mountain forest at the height of the season, honouring the generosity of nature and the warmth of Slavic hospitality.

Crayfish 120g 56

Finely chopped crayfish and burbot with parsley and leek, served in a delicate wafer with chive cream, wild chives and smoked trout roe from Zielenica.

Inspired by the pristine waters of northern lakes and the enduring traditions of Slavic waterside feasts.

Summer Beet Leaves 140g 46

Salt baked young beetroot with fenugreek goat's cheese, pine honey, parsley and ground ivy pistou, strawberries, pine nuts and wild flowers.

Where the elegance of the summer garden meets the untamed beauty of mountain meadows.

Wild Meadow Herbs 120g 42

Beluga lentils, millet, broad beans and kohlrabi with wild and cultivated herbs, including lamb's quarters, summer savory, lovage, wild chives, sage, mint, mustard leaves and wild pea shoots. Finished with raspberry honeysuckle berries and a fragrant herb dressing enriched with milk thistle oil.

Venison Tongue 140g 52

Finely chopped venison tongue with rich game jus, brioche with garlic butter, blackberry gel, juniper oil, mustard leaves and freshly grated horseradish.

A tribute to the noble traditions of the hunt and the abundance of the forest.

Siekaniec 150g 58

Hand cut beef tartare prepared from the finest cut of beef, accompanied by toasted breadcrumbs, spring onion, free range egg yolk, green peas, garden herbs and cold pressed milk thistle oil.

Inspired by ancient feasts gathered around the fire beneath the open sky.



vegan



vegetarian



fish



spicy



crustaceans

Soups

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

Zalewajka 250ml 48

Broth-based and light soups, prepared in various ways.

(Ask us what we are serving today)

Polewka 250ml 49

Seasonal thick soup

(Ask us what we are serving today)

Chłodnik 250ml 46

A soup prepared cold and served chilled.

(Ask us what we are serving today)

Options:    

Bread

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

Basket of bread with herb butter and young garlic 29

A slice of bread with herb butter and young garlic 15



vegan



vegetarian



fish



spicy

Main courses

A lavish and exquisite feast

zł

Ancient Grains 400g

79

Pearl barley, buckwheat and millet with chanterelles, young spinach, green garlic, aged Bursztyn cheese, fresh goat's curd and roasted hazelnuts, finished with toasted onion and Baltic sea salt.

Served with spinach braised with young garlic and aged Bursztyn cheese, alongside a salad of wild herbs dressed with cold-pressed milk thistle oil and smoked apple vinegar. A celebration of the gifts of field, forest and garden, cherished since time immemorial.

Option: 

Trout 400g

136

Whole trout roasted over open fire with herb butter, accompanied by rhubarb and tomato relish, beluga lentils, kohlrabi, samphire and seasonal herbs.

Inspired by mountain rivers and the fleeting beauty of the Slavic summer.

Chicken 500g

124

Farm chicken with garden vegetable jus, rhubarb, gooseberries and smoked farmhouse curd. Served with potato salad, broad beans, peas and a rich egg yolk cream, alongside green beans with browned breadcrumbs from our ancient grain bread and fresh lovage.

A taste of the old countryside garden, gathered into a single summer feast.

Salad of the Slavic season 300-400g

74

Freshly shredded cabbage with wild meadow herbs, radish, mint and parsley purée, nuts, aged Bursztyn cheese and quail egg, accompanied by asparagus or butter-braised salsify with young garlic. Finished with a dressing of milk thistle oil, apple cider 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

Summer Orchard & Garden 200g

44

Rhubarb slowly infused with wild rose and mallow, thyme crumble, meadow honey, toasted hazelnuts and mint. Served with browned butter crumb and house-made yoghurt ice cream.

A taste of orchard and garden at the height of summer.

Treasures of the Forest 200g

42

Wild berries, forest fruit jelly, delicate pastry, cultured cream, wild herb buttermilk ice cream, spruce and pine syrup, beech nuts and mushroom crumble.

Evoking the scents and flavours of a forest at dawn.

 vegan  vegetarian  fish  spicy  crustaceans



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 all tables; for parties of more than 4 guests, the service charge is 12.5%.

Cold drinks

	cl	zł
Jug of water <i>calm / turbulent with herbs and fruits (EverPure®)</i>	70	16
Cisowianka water <i>still / sparkling</i>	70	20
Slavic Iced Tea <i>Herbal infusion of mint and lemon balm, tansy syrup, chamomile, lemon juice, and honey.</i>	40	27
Seasonal lemonade	40	25
Oskoła birch sap lemonade	40	27
Compote / Uzwar (dried fruit compote)	25	23
Cold pressed juice <i>apple / apple with pear</i>	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 <i>Sparkling slavic beverage made from fermented millet</i>	33	20

Mocktails - Alcohol-free cocktails

Słowiańska Bogini <i>Nettle infusion, apple purée, lemon juice and elderflower syrup</i>	42
Żiwa <i>Apricot purée, lavender syrup, chamomile infusion.</i>	44
Serce Jaryły <i>Aperitivo (non-alcoholic), hibiscus infusion, rose water, wild rose syrup, lemon juice</i>	44

Hot drinks

	zł
Tea <i>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:</i>	

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 22
mint / chamomile / sage / lemon balm / nettle / rosebay willowherb leaves

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 30
(Ask at the bar what's currently available)

Additives to herbs 9
*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	30
<i>Heather flower, calamus root, sloe flower, sloe fruit, rose petals, forest fruits, raspberry syrup</i>	
Marzanna	29
<i>Herb of marshmallow, wild rose fruit, cleavers herb, dried quince, angelica root, quince syrup</i>	
Wild meadow	29
<i>Poppy petals, dandelion flower, elderflower, birch leaf, bison grass, elderflower syrup</i>	
Forest grove	30
<i>Birch buds, pine buds, primrose flower, daisy flower, thistle greens, leaves of wild fruit shrubs, pine syrup</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

Ask at the bar to find out what's currently available	15
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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

	zł
Espresso	13
Espresso doppio	19
Espresso macchiato	15
Espresso tonic	22
Capuccino	19
Cafe latte	22
Americano	19
Flat white	20
Iced coffe	22
Additives to coffee	3

caramel syrup / hazelnut syrup / vanilla syrup / lavender syrup / maple syrup

Decaffeinated coffee

Acorn coffee with chicory	25
<i>In ancient Slavic times, long before coffee beans were known in these lands, a nourishing beverage was prepared from acorns that had been dried, ground and gently roasted. Valued for its ability to invigorate and strengthen, it delights with a subtle aroma and a distinctive, refined flavour. The addition of chicory lends a pleasant bitterness and freshness, balancing the deeper woody notes with delicate herbal nuances. Naturally rich in magnesium, it is gentle on the stomach and contains no caffeine, making it a comforting alternative to coffee without raising blood pressure.</i>	

Grain and herbal coffee	23
<i>Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note</i>	

Dziękujemy za wyróżnienia !



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UNE TOQUE GOURMET 2026

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