



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

LATE 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 Wyrz.

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

A platter of seasonal fermented and pickled vegetables and fruits

68

Polish cheeses

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

83

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.

78

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.

208

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 / 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

Forest Mushrooms 150g  49

Fresh gifts from Slavic woodlands, served with accompaniments that bring out their rich, earthy flavour

Fisherman's Pierogi 180g   56

Pierogi filled with leek, crayfish and burbot, served with whey sauce, dill oil and lightly smoked trout roe

Beetroot 140g  46

Prussian-style salt-baked beetroot, fermented apple purée, thick apple and cider broth, sheep's curd, toasted salted sunflower seeds and Jerusalem artichoke crisps

Krupniok 140g 49

Liver blood sausage with roasted buckwheat, forest berry gel with Silesian spiced liqueur, onion gravy, roasted apple and wild oregano oil

Meadow Herbs 120g  42

Black lentils, millet, raspberries, goosefoot, savory, parsley, lovage, wild chives, sage, houseleek, mustard leaves, wild pea shoots, mint, kohlrabi and spring onion, with a dill and herb dressing made with milk thistle oil and smoked apple cider vinegar

Siekaniec 150g 58

Finest hand-chopped raw beef, onion, smoked sprat, bay boletes, porcini mushrooms, garlic, mustard seeds, fermented cucumber, cold-pressed milk thistle oil with lovage, heritage rye bread crumble and a quail egg

Soups

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

Fisherman's Soup 250ml 48

Fish broth made with pike, bream, sturgeon and root vegetables, served with sturgeon, crayfish, potato, fresh coriander, parsley and dill oil

Porcini Mushroom Soup 250ml 49

Porcini mushroom soup made with root vegetable stock, served with an ash-cooked farm egg, heritage rye bread crisps and juniper oil

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

Main courses

A lavish and exquisite feast

zł

Ancient Grains 450g

79

Pearl barley, buckwheat and millet with wild mushrooms, garlic, aged Polish cheese, goat's curd, hazelnuts, a garlic crisp, garlic chives and sea salt. Served with sautéed beetroot and grated tart apple, alongside a chicory salad dressed with spring onion and garlic oil and apple cider vinegar

Sturgeon 400g

136

Pan-fried sturgeon served with whey sauce, parsley, black lentils with cold-pressed milk thistle oil and lovage, grated parsnip, fermented cucumber brine, Jerusalem artichoke and dill oil

Slavic Seasonal Salad 300-400g

74

Freshly chopped cabbage, wild meadow herbs, beetroot, caramelised plum, mint and parsley purée, hazelnuts, grated oscypek cheese, a quail egg, garlic crisps and sunflower seeds, with a dressing of milk thistle oil, apple cider vinegar, wine, mustard seeds, honey and a traditional herbal spice blend

Chicken 500g

124

Chicken leg slow-braised in cream and onion in the Old Polish tradition, topped with crispy field mushrooms, served with ember-roasted potatoes and a carrot slaw dressed with apple cider vinegar, garlic, honey and spring onion oil

Slavic Farmstead Delicacy 350-500g

from 150

Slow-cooked, flame-seared lamb shank with a roasted root vegetable, meat and wine sauce and herb purée, served with parsley, split pea and green pea polenta with mint, and honey-roasted carrot with toasted buckwheat

Slavic Forest Rarity 300-500g

from 190

Hare leg in a traditional Old Polish hunter's sauce, pan-fried salsify root in an apple purée and cider broth, sautéed beetroot, mushrooms braised with butter and onion, and juniper oil

Desserts

Confections and baked goods, or sweet specialties

Gryczanka 200g

44

Toasted buckwheat cooked in milk, with orchard apples and plums baked in wine with elderflower syrup and juice, sour cream sweetened with buckwheat honey, crunchy nuts and toasted milk

Miodogrój 200g

46

Chopped apples, pears and plums, farmhouse curd cheese with buckwheat honey and elderflower syrup, whipped grain coffee and mead cream, spiced heritage rye bread crumble and an acorn sprinkle



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%.



vegan



vegetarian



fish



spicy



crustaceans

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 <i>birch sap lemonade</i>	40	27
Compote / Uzwar (dried fruit compote)	25	23
Cold pressed juice <i>apple / apple with pear</i>	30	19
Kvass <i>A naturally carbonated drink made from fermented grains and bread, sweetened with honey.</i>	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

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 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.

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
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	
Wild Herbs	26
Teas and infusions of wild grasses and herbs gathered in the Białowieża Forest and the Bieszczady Mountains, blended according to folk tradition.	
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

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
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.	
Grain and herbal coffee	23
Decaffeinated coffee with a pleasant aroma of roasted grains and a herbal note	

Dziękujemy za wyróżnienia !



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