

Penn Quarter Menu

Teaism- Penn Quarter
400 8th Street NW
Washington, DC 20004
(202) 638-6010
877-8TEAISM

Monday-Friday 7:30 am - 10:00 pm
 Saturday 9:30 am - 9:00 pm
 Sunday 9:30 am - 9:00 pm
 Brunch Saturday & Sunday 9:30 am to 2:30 pm

<u>Breakfast and Brunch</u>	<u>Lunch and Dinner</u>
<ul style="list-style-type: none"> • <u>Entrees</u> • <u>Sides</u> 	<ul style="list-style-type: none"> • <u>Afternoon Tea</u> • <u>Desserts</u>
<u>Teas</u> and other <u>drinks</u>	

BREAKFAST ENTREES

Mon-Fri: 7:30 am - 11:30 am Sat/Sun: 9:30 am - 2:30 pm

Sourdough Waffle & maple syrup	5.75
French Toast single slice & maple syrup	4.75
French Toast double slice & maple syrup	8.00
Homemade Granola <i>with milk</i>	4.50
Cilantro Scrambled Tofu	6.00
Cilantro Scrambled Eggs <i>organic eggs with ginger, cilantro & jalapenos</i>	5.00
Cilantro Scrambled Eggs & Tea Cured Salmon	9.00
Tea Cured Salmon, Naan & Raita	8.25
Chicken Sausage, Naan & Raita	8.25
Irish Oatmeal <i>with apricots & raisins</i>	4.50
Birchermuesli <i>with homemade yogurt & fruit</i>	4.50

BREAKFAST SIDES

Smoked Chicken & Apple Sausage	4.75
Tea Cured Salmon	4.75
Naan <i>with mango chutney</i>	2.50
Ginger or Carrot Cake Scones	2.25

DESSERTS

Salty Oat Cookie	1.95
Chocolate Salty Oat Cookie	2.00
Shortbread Cookie Trio	2.75
Jasmine Crème Brulee	4.25
Chocolate Torte <i>with green tea gelato</i>	5.25
Toffee-Granola-Chocolate Chunk Cookie	1.75
Rugelach Trio	2.75
Hungarian Tea Cake <i>with apricot filling</i>	3.50
Coconut Rice Pudding	4.00
Ginger or Carrot Cake Scones	2.25
Dolcezza Artisanal Gelato or Sorbet	4.25
Mochi	3.75

COLD DRINKS

Japanese Sweet Green Tea	2.00
Ginger Limeade	2.00
Zhenzhou Pearls	3.15
Chai Shake <i>with cinnamon gelato</i>	3.00
Lassi - <i>banana, plain, orange, green tea, mango</i>	2.75
Pomegranate Juice	4.75
Orange Juice	2.50
Mango Juice	2.25
Bottled Flat or Sparkling Water	1.75
Organic and Micro-brewed Sodas	2.50

BEER, WINE, SAKE, COCKTAILS

We have some fun Asian cocktails for you to enjoy - especially the ginger and mango margaritas!

AFTERNOON TEA

Seven days a week from 2:30 pm to 5:30 pm

Traditional Menu 20.00

Tea sandwiches, ginger scone, cookies, lime curd tartlets, chocolate truffles & a pot of tea

Asian Menu 20.00

Rice balls with pickle & sesame, tea cured salmon and nori, tofu with ginger, green tea ice cream, mochi, chocolate truffle & a pot of tea

TEAS

ICED TEAS

Today's Iced Black Tea	1.75
Moroccan Mint - <i>green tea & mint</i>	1.75
Today's Iced Tisane	1.75

BREW LIST

Teaism CHAI	2.75
<i>Black tea from India cooked with spices, milk & sugar</i>	

BLACK TEA

Assam <i>organic</i>	2.50
Ceylon	3.00
Darjeeling <i>organic</i>	3.50
Earl Grey <i>organic</i>	2.75
Guranse <i>organic</i>	3.00

(Free Refills)

GREEN TEA

Bi Luo Chun	3.75
Dragon Well	2.75
Gen Mai Cha	3.75
Hojicha <i>organic</i>	3.00
Jasmine Pearl	4.00
<i>organic</i>	
Moroccan Mint	2.75
Sencha	4.50

WHITE TEA

Bai Mu Dan	3.00
------------	------

TISANES

Mind & Body	2.75
French Verveine	2.75

Yunnan Gold <i>organic</i>	3.50	Now & Zen	2.75
OOLONG TEA		Soba Cha	3.00
Anxi	2.75	Spearmint - <i>organic</i>	2.75
Baihao	4.75	Quiet Evening	3.00
Formosa	4.50	<i>organic</i>	
Tie Guanyin	4.50		

LUNCH & DINNER

SMALL DISHES

Miso Soup	3.50
Asian Gazpacho or Curry Lentil Soup	3.75
Shrimp Rolls (<i>weekdays, while they last</i>)	5.50
Green Salad <i>with sesame-ginger dressing</i>	4.00
Seaweed Salad	4.00
Vegetable Tempura <i>with dipping sauce</i>	6.00
Vegetable Eggrolls	5.00

OCHAZUKE

Japanese rice and tea soup

Salmon Ochazuke <i>brown rice, baked salmon, veggies, wasabi & sencha green tea</i>	8.75
Plum Ochazuke <i>brown rice, veggies, pickled plum & sencha green tea</i>	8.00
Beef Ochazuke <i>brown rice, ground beef, veggies & sencha green tea</i>	8.75
Shrimp Ochazuke <i>brown rice, shrimp, veggies & sencha green tea</i>	8.75

BENTO BOXES

cold Japanese meal boxes

Salmon Bento <i>chilled teriyaki salmon, cucumber-ginger salad, edamame & rice</i>	8.75
Veggie Bento <i>grilled veggies, sweet potatoes with miso sauce, tofu & toppings, edamame, rice</i>	8.75
Chicken Bento <i>fried chicken, sweet potatoes, cucumber-ginger salad, rice</i>	8.75
Meatball Bento <i>hot meatballs with tomato-miso sauce, sweet potatoes, broccoli & rice</i>	8.75
Handroll Bento <i>tea cured salmon & miso mayo, nori, cabbage & rice</i>	8.75
Tuna Bento <i>seared rare tuna & wasabi sauce, broccoli, sweet potatoes, rice</i>	8.75

SANDWICHES - Monday - Friday only, while they last

Turkey & Brie <i>with apple-cranberry chutney & mustard on a ficelle</i>	7.25
Vietnamese Wrap - <i>ground chicken & veggies in an organic whole wheat wrap with spicy lime mayo</i>	7.25
Portobello & Goat Cheese <i>on organic whole wheat bread with roasted red peppers</i>	6.75

BIG DISHES

Thai Chicken Curry <i>with sticky rice</i>	8.50
Palak Paneer <i>Indian spinach curry with homemade cheese, Indian brown rice & raita</i>	8.25
Tempeh Curry <i>with brown rice</i>	8.25
Curried Chicken Salad	8.00
Tofu Noodle Salad <i>chilled noodles, peppers, and peanuts, with a soy lime dressing</i>	7.75
Buffalo Burger <i>on wheat focaccia with Asian slaw</i>	8.50
Organic Veggie Burger <i>tofu shiitake burger on wheat focaccia with green salad</i>	8.25
Crab Cake Sandwich <i>on wheat focaccia with broccoli salad with ginger dressing</i>	12.00
Kebab Plate <i>beef, chicken, or seitan</i>	9.50
Seitan Stir Fry	9.25

UDON NOODLE SOUPS

Chicken Udon	8.50
Shrimp Udon	9.50

SIDE DISHES

Sticky Rice	2.00
Brown Rice	2.00
Sweet Potato Salad <i>with miso sauce</i>	2.50
Tofu <i>with grated ginger, scallions & soy sauce</i>	2.50
Asian Slaw	2.50
Sauteed Broccoli <i>with mushrooms & balsamic vinaigrette</i>	3.75
Cucumber-Ginger Salad	2.50
Edamame	2.50
Naan <i>with mango chutney</i>	2.50
Sauteed Green Beans <i>with ginger and garlic</i>	3.00
Assorted Chips	1.60