



# BIG DISHES

**Grilled Salmon** from Blue Circle ~ with Indonesian style collards and brown rice .... 14.25

**Okonomiyaki** *crispy cabbage pancake, wasabi-okonomi sauces, choice of kabob: vegetable / organic chicken or shrimp* .... 13.00 | 14.00

\* **Three Tacos with Salmon or Beef Brisket** from Blue Circle & Roseda Farm ~ corn tortillas, napa cabbage, carrots, cilantro, chipotle salsa, crema and lime .... 14.25 | 13.00

**South Indian Vegetable Curry** baby kale, chickpeas, tomato, chayote squash, and roasted carrot in a turmeric coconut sauce, with brown rice .... 12.00

**Organic Chicken Curry** from Shenandoah Valley ~ chicken in a Thai yellow curry with brown rice and a skewer of grilled vegetables .... 13.25

**Vegan Cheeseburger** house-made with beets, walnuts, organic tempeh and quinoa, on ciabatta roll with lettuce, tomato, Thai basil, vegan cheese, Just Mayo, with a side of broccoli with orange vinaigrette .... 13.00 (hot)

**Grilled Organic Chicken Sandwich** Shenandoah Valley ~ grilled chicken, lettuce, tomato, fresh cucumber, pickled ginger, kizami seaweed, and served with a side of broccoli with orange vinaigrette .. 13.00

**Korean Brisket Sandwich** grass-fed from Roseda Farm ~ ciabatta roll, Asian slaw, gochujang sauce, Just Mayo, topped with fried onions and served with a side of broccoli with orange vinaigrette .... 13.00

\* **Udon Noodle Soup** fat noodles with fresh ginger & mushroom broth, seared mushrooms, baby kale, with choice of added vegetables / organic chicken or shrimp .... 13.25 | 14.25

\* **Ochazuke** Pour your pot of Hojicha tea over this Japanese rice "soup," with your choice of pickled plum / salmon or shrimp .... 12.00 | 14.00

**Middle Eastern Goat Cheese Salad** baby kale, lettuce, tomato, cucumber, radish, poblano pepper, with Pipe Dreams goat cheese, pistachios, sumac vinaigrette .... 12.00 | without goat cheese 8.50

**Our Dream Salad** a nutrient-dense salad with quinoa, beet puree, chickpeas, lettuce, fruit, dates, pickled onion, Golden Monkey tea roasted mix of nuts and seeds, tossed in a orange vinaigrette .... 13.00

**bentos** .....  
all served with a scoop of Lundberg brown rice  
make choices ~ switch your bento sides ~ we are flexible

**Grilled Organic Chicken** from Shenandoah Valley ~ broccoli with orange vinaigrette, baby kale salad, and our famous onion-mayo sauce .... 14.25

\* **Baked Chilled Salmon** from Blue Circle ~ with a classic tare sauce, broccoli with orange vinaigrette, baby kale salad .... 14.25

**Black Bean Cake** made with beans, cashews and coconut, topped with togarashi sauce, sides of broccoli with orange vinaigrette and baby kale salad .... 14.25

\* **Roll your own Handroll** from Blue Circle ~ tea-cured salmon, nori sheets, cucumbers, with dipping condiments .... 14.25

.....  
\* Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Note: we cook and bake with nuts and gluten, so the risk of cross-contamination exists. Please consult with us about ingredients and allergies.

# seasonal Teaism Menu Dupont Circle

## SMALL DISHES

**trash or treasure** .....  
6.00 each

These menu items were developed to utilize product often wastED in restaurants.

**Broccoli Tots** with goat cheese & togarashi dip

**Cabbage Butts** stir-fried in gochujang

**hot** .....

**Coconut Miso Sipping Broth** mug with cilantro, citrus & jalapeño garnish .... 4.75

**Lentil Soup** hearty curried soup with cilantro and papadum .... 5.25

**Sautéed Broccoli** in sesame oil with ginger and garlic .... 4.50

**Baby Kale & Chayote Squash** sautéed in coconut oil .... 5.00

**Indonesian Collards** .... 5.00

**Brown Rice** Lundberg Farms .... 3.00

**Flatbread** .... 3.00  
with Housemade Chutney .... 4.00  
with **Goat Cheese** by Pipe Dreams .... 6.50  
with **Beet Hummus** .... 7.00

**Grilled Veg Kabob** zucchini, mushroom, tomato and radicchio, pick a sauce below .... 6.50

**Grilled Organic Chicken Kabob** pick a sauce below .... 8.00

**Grilled Shrimp Kabob** pick a sauce .... 8.00

- choose a kabob sauce:
- gochujang, sumac vinaigrette, wasabi
- mayo, togarashi dip, yuzu kosho mayo,
- orange vinaigrette

**cold** .....

**Asian Slaw** napa cabbage, radicchio, carrots, cilantro, togarashi mayo .... 4.00

**Cucumbers** with sumac vinaigrette .... 4.50

**Broccoli** with orange vinaigrette .... 4.50

\* **Tea-Cured Salmon** .... 8.00



## breakfast entrees

breakfast served Mon - Fri 8am - 11:30am  
Sat & Sun 9am - 2:30pm

**Sourdough Waffle** (Monday- Friday) with orange butter & organic pure maple syrup .... 7.50

**French Toast** (Saturday & Sunday) with organic pure maple syrup, stewed apples and cranberries single slice .... 6.00 double slice .... 12.00

\* **Okonomiyaki** Japanese cabbage pancake with a fried organic egg, organic turkey bacon, and condiments .... 11.00

\* **Cilantro Scrambled Eggs**  
organic eggs with ginger, cilantro & jalapeño .... 7.00  
with **Tea-Cured Salmon** .... 12.75 or **Organic Turkey Bacon** .... 10.75  
or **Aidells Chicken Sausage** .... 10.75

\* **Egg Sandwich** cilantro scrambled eggs, Asian slaw, ciabatta roll .... 7.00  
with **Tea-Cured Salmon** .... 12.75 or **Organic Turkey Bacon** .... 10.75  
or **Aidells Chicken Sausage** .... 10.75

**Tempeh Scramble** organic ~ with chickpeas, baby kale, roasted carrot, and tomatoes in a light turmeric curry, with papadam .... 9.25

**Homemade Granola**  
oats, pecans, coconut, raisins, dried blueberries, honey, maple syrup & spices, served with milk, juice, or homemade yogurt .... 5.00

**Irish Oatmeal**  
with dried mango, blueberries, flax & chopped almonds .... 4.75

## breakfast sides

**Apple Gingerbread** .... 3.00      **Aidells Chicken & Apple Sausage** .... 5.50

**Ginger Scones** .... 3.00      \* **Tea-Cured Salmon** .... 8.00

**Flatbread**  
& Housemade Chutney .... 4.00      **Organic Turkey Bacon** .... 5.00

## desserts

**Salty Oat** cookie .... 2.50



**Chocolate Salty Oat** cookie .... 2.70

Made by Teatism

**Chunky Chocolate Pecan Salty Oat** cookie .... 2.70

**Mandelbrot** twice-baked German cookie with pistachios & orange 2.25

**Cacao Nib** cookie trio .... 3.00      **Hempheart** gluten-free cookie .... 2.25

**Hungarian Tea Cake** .... 3.50

**Jasmine Creme Brulee** .... 4.50      **Mochi** Japanese sweet bean confection .... 3.75

**Dolcezza Gelato** or **Sorbet** 5.00

**Chocolate Coconut Cake** gluten-free cake with rum caramel, served with gelato .... 5.75

**Coconut Mango Rice Pudding** .... 4.00

## afternoon tea

served daily 2:30 to 5:30  
Includes sweets & savories,  
tea and a glass of Prosecco.  
Ask for detailed menus from  
our staff .... 25.00

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**Lafayette Park**  
800 Conn. Ave. NW  
Washington, DC 20006  
202-835-2233

**Union Market**  
1309 5th Street NE  
Washington, D.C 20002  
teas & limited menu

## hot teas ~ 16 oz. brewed cup

Check out our tea menu for the full list with descriptions! They can be iced, too!

● New to tea? Try a classic **black** tea - which has the highest caffeine content:

**Chai** Indian spices, with milk & sugar .... 3.50  
**Earl Grey** with oil of bergamot .... 3.25  
**Keemun** English breakfast base .... 3.25

● **Oolongs** have a more complex leaf and are the "champagne" of teas:

**Boluomi** "honey pineapple" .... 5.75

● How about a lighter, more vegetal **green** tea?:

**Dragon Well** classic Chinese .... 3.25  
**Jasmine** floral and Chinese .... 4.00  
**Sencha** spinachy, Japanese .... 5.00

● Trying to avoid caffeine? **Tisanes** are blends of fruits, flowers and/or herbs:

**Berry Beauty** fruity with hibiscus .... 3.25  
**Lavender Lemon Mint** .... 3.25

● Feeling adventurous?!

**Golden Monkey** elegant black tea with earthy sweetness .... 4.50  
**Gen Mai Cha** spinachy Japanese green tea with toasted rice .... 4.25  
**Soba Cha** buckwheat tisane .... 3.50

## iced teas

Today's Iced Black Tea .... 3.00

Moroccan Mint green tea & organic mint .... 3.00

Today's Iced Tisane .... 3.00

Chai Indian spices, with milk & sugar .... 3.50  
Any hot tea can be iced too!

## cold drinks

**Boba Tea**  
classic **bubble tea**: milked iced black tea with tapioca pearls .... 4.00

**Shot of Pearls** (with any drink) .... 1.15

**Matcha Sweet Green Tea** .... 3.50  
**Ginger Limeade** .... 3.50

**Chai Shake** with cinnamon gelato .... 4.00

**Lassi** .... 4.00  
our homemade yogurt drink ~ tamarind, banana, orange, mango, green tea or plain

**Pomegranate Juice** .... 4.75

**Orange Juice** or **Mango Juice Blend** organic .... 3.75

**Bottled Flat** or **Sparkling Water** .... 2.50

**Imli Cooler** Indian tamarind drink .... 3.50

**GuS Cola** .... 3.25

**Fresh Ginger Ale** .... 3.75