



# Teaism Menu <sup>seasonal</sup> Dupont Circle

## BIG DISHES

**Grilled Salmon** Aurora, from Norway ~ with Indonesian style collards and brown rice .... 14.25

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

**Three Tacos with Salmon or Beef Brisket**  
*from Aurora & 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

**Thai Chicken Curry**  
*from D'Artagnan Family Farms ~ 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, vegan mayo, with a side of broccoli with orange vinaigrette* .... 13.00 (hot)

**Grilled Chicken Sandwich** *from D'Artagnan Family Farms ~ 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, vegan 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 / 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 Chicken

*from D'Artagnan Family Farms ~ broccoli with orange vinaigrette, sweet potato with miso dressing, and our famous onion-mayo sauce* .... 14.25

**Baked Chilled Salmon** Aurora, from Norway ~ with a classic tare sauce, broccoli with orange vinaigrette, and sweet potato with miso dressing.... 14.25

**Black Bean Cake** *made with beans, cashews and coconut, topped with togarashi sauce, sides of broccoli with orange vinaigrette and sweet potato with miso dressing* .... 14.25

**Roll your own Handroll** Aurora, from Norway ~ 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.*

## SMALL DISHES

### trash or treasure .....

6.00 each

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

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

**Cabbage Butts** *stir-fried in gochujang*

### hot .....

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

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

**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** *jicama, trumpet mushroom, radish, peppers and radicchio, pick a sauce below* .... 6.50

### Grilled Chicken Kabob

*from D'Artagnan Family Farms 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

**Sweet Potato** *with sesame miso sauce* 4.50

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

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



## breakfast entrees

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

**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 egg, organic turkey bacon, and condiments .... 11.00

### Cilantro Scrambled Eggs

eggs with fresh 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 papadum ....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

**Lemon Bread or  
Ginger Bread** .... 3.00

**Ginger Scones** .... 3.00

**Flatbread  
& Housemade Chutney** .... 4.00

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

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

**Organic Turkey  
Bacon** .... 5.00

## desserts

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

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

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

**Lemon Bread or Ginger Bread** ..... 3.00

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

**Jasmine Creme Brulee** .... 4.50

**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

kayak cookies  
subtly sweet. curiously salty.

Made by Teatism

**Hempheart** gluten-free  
cookie .... 2.25

**Mochi** Japanese sweet bean  
confection .... 3.75

## afternoon tea

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

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202-835-2233

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

Email  
linda@teatism.com  
for catering options

## 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 ..... 3.75  
**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** ..... 3.75
- Bottled Flat  
or Sparkling Water** .... 2.50
- Imli Cooler** Indian tamarind drink .... 3.50
- Fresh Ginger Ale** .... 3.75