



Teaism Menu ^{seasonal} 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, baby kale salad, and our famous onion-mayo sauce 14.25

Baked Chilled Salmon Aurora, from Norway ~ 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 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 with goat cheese & togarashi dip

Cabbage Butts stir-fried in gochujang

hot

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

Chilled Carrot Soup *spicy yet refreshing curried carrot soup with thai basil and pumpkin seeds* 5.25

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 - 11:30 am
Sat & Sun 9am - 2:30 pm

Waffle (Monday- Friday) with orange butter & organic pure maple syrup7.50

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 & jalapeño7.00
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 roll7.00
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 papadum9.25

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 Apple Gingerbread 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 Apple 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

Dupont Circle
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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 3.25
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** 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