

FOOD BRUNCH & MORE.....

Egg Bowl (Smoked Duck, Braised Tofu or Smoked Salmon) (g)

Organic poached eggs, steamed brown rice with hijiki, ginger-soy dipping sauce 12

Jook (Smoked Duck, Braised Tofu or Smoked Salmon) (v/g)

Rice, slow cooked to a silken custard and served with tasty toppings: scallions, toasted garlic, peanuts, nori, cilantro, sriracha and tamari soy sauce 12

Ginger Quinoa Waffle (Available until 3 p.m.)

Soft like a pillow, heavenly. Served with fresh fruit and housemade vanilla infused palm nectar 12

Local Artisan Cheese Platter

with Raw Honeycomb, Seasonal Fruits, Wheat Crisps

Wild bees make honeycomb full of vitamins, and healthy enzymes. We combine it with cheese, crackers and fresh fruit. Devour it slowly please 16

Quiche: Smoked Wild Salmon or Seasonal Vegetarian

Savory, buttery and flaky, served with a side salad and fruit 12

Squash Dumplings with Dipping Sauce

Handmade vegetarian squash dumplings with tangy dressing 7.5

Tea Soup (Smoked Duck, Braised Tofu or Smoked Salmon) (v/g)

Seasonal tea broth over rice, veggies, wakame and shiitake mushrooms 12

Mini Moorish Platter (v*)

A sampler platter of edamame hummus, roasted eggplant, olives, walnut chèvre-stuffed dates, Greek yogurt dip and herbed crackers 12

SANDWICHES.....

Served with seasonal fruit and a side salad with tarragon-balsamic vinaigrette and served on a whole-wheat ciabatta bun with mayo.

Grilled Duck or Tempeh with Lettuce, Tomato & Red Onion (v*) 13 (add a poached organic egg for 1.50)

Curry Egg Salad & Sliced Fuji Apple 12

Grilled Cheese with Portobello & Onions 12

Grilled Cheese with Sun-dried Tomatoes & Pesto 11

Turkey with Fresh Basil, Tomato, Red Onions & Cheese 13

SALAD.....

Wasabi Caesar Salad with Wild Smoked Salmon (g)

Organic hearts of romaine, wild smoked salmon, shaved parmesan, garlic, croutons, Caesar dressing with a wasabi kick 13

Moorish Greens & Halloumi Cheese Veggie Kebabs (g)

Mixed greens, olives, cucumbers, feta, tarragon vinaigrette 12

Baked Tempeh or Portobello Mushroom over Seasonal Greens (v/g)

Greens, cucumbers, tomatoes & tarragon-balsamic vinaigrette 12

SWEET TREATS.....

Rose-Infused Greek Yogurt with Medjool Dates, Walnuts & Fresh Mint (g) 8

Platter of Tea Sweets 17

A sampling of homemade butter cookies, seasonal fruit, fudge brownie with green tea mousse, walnut-chevré stuffed dates and coconut rice pudding. Share between 2–3 people

Fudge Brownie with Green Tea Mousse 8

Cherry Oat Scone with Devonshire Cream & Jam 5

Coconut Rice Pudding (v/g) 6

Basmati rice simmered in coconut milk, coconut flakes, chai spices, golden raisins

Dandelion Chocolate Trio 3

Assorted Handmade Cookies 6

Dried Super Fruit Compote (v) 6

About Samovar Tea Lounge

We are a small local San Francisco company wildly passionate about doing just one thing: creating positive human connection through tea. That's it.

There's a time for everything, and at Samovar we embrace, no *relish*, the time it takes to make and then sip tea. To connect with another *real* human being, in person. So you can see eyes sparkle. Touch the warm flesh of another's cheek. Inhale the buttery aromas of the scones and the cardamom and pepper of the chai. To really see that other person across the table from you. Let our tea connect you to this moment, to your life. It is a big deal.

SAMOVAR

TEA LOUNGE™

FOOD TEA SERVICE (FOOD & TEA).....

Moorish Service with Moorish Mint Herbal Infusion (v*)

Halloumi Cheese & Veggie Kebabs, Mixed Greens Salad, Edamame Hummus, Walnut Chevré-Stuffed Dates, Olives, Greek Yogurt, Herbed Crackers

Dismount your camel, unroll your rug, start the fire, and chill out beneath the starry desert night. Your candle-clasping harem will soon follow. A tea service that evolved from the ancient nomadic Berber tribes in Africa 24

English Service with Breakfast Blend Black Tea

3-Tiered Platter with Seasonal Veggie or Wild Smoked Salmon Quiche, Cherry Oat Scone with Devonshire Cream & Jam, Fresh Fruit

Respect the Queen, spread clotted cream and drink strong black tea with milk and sugar. Back in the day in England, they attributed mysterious healing properties to tea. Actually, it was the boiled water that made everyone healthy 24

Paleolithic Tea Service with Seasonal Tea (v/g)

Kale and Carrot Salad (Drizzled with Our Tangy Sesame Dressing), Steamed Beets, Choice of Wild Smoked Salmon, Braised Tofu or Smoked Duck.

Before there were grains, there were just wild-foraged veggies and animals 20

Japanese Tea Service with Ryokucha Green Tea (v/g)

Tofu or Smoked Salmon, Wakame Seaweed Salad, Seasoned Brown Rice, Steamed Kale with Sesame Dressing, Toasted Nori, Seasonal Soup

“Perceive that which cannot be seen with the eye.” In 1643, after over 100 duels, Japan's most famous swordsman Miyamoto Musashi retired to a cave named Reigando. While meditating on his life and impermanence, Musashi spent his last years drinking tea, and writing the seminal classic on strategy *The Book of Five Rings*. We like his philosophy: open yourself to the everyday beauty of life. Make life your art and pursue it with untethered passion 23

Russian Service with Tolstoy's Sip Black Tea

Tarragon-Marinated Beets, Smoked Salmon & Horseradish, Devilled Egg with Caviar, Herbed Crackers, Fresh Fruit, Fudge Brownie

They say that Tolstoy fueled his creativity by drinking Russian tea from the samovar. See what it does for you. Start with our zavarka, dilute it with a tad of hot water and add milk and sugar 24

Ayurvedic Tea Service with Masala Chai

Kitchari (Stewed Indian Lentils), Basmati Rice

Look to Ganesha, the elephant-headed Indian deity to banish all obstacles in your path and to pave the way for unlimited wealth. Consider the potential of Ganesha over a cup of our steaming homemade organic chai 19

TINY TREATS.....

Mix and Match: \$3 each

Tempeh Satay (v/g)

Isobe Mochi Delicious (v)

Crackers & Dip (Edamame or Roasted Eggplant) (v)

Marbled Chinese Tea Egg

Seasonal Soup Cup (v/g)

Coconut Roasted Nuts (v/g)

Two Stuffed Dates with Mint, Nuts & Chèvre (g)

Vegan & Gluten-Free

You've asked, we've delivered—vegan & gluten-free options.

(v) Vegan | (v*) Can be made vegan | (g) Gluten-Free

SAMOVAR REQUESTS 18% GRATUITY FOR PARTIES OF 5+
PLEASE REFRAIN FROM COMPUTERS ON WEEKENDS AND OUTSIDE FOOD OR DRINK

We politely request that everyone in your party enjoys a minimum of one menu item. Lucky for you we have so many goodies to choose from!

GREEN.

Green Ecstasy* The name says it all. Asamushi-style first flush sencha touched with superior grade matcha delivers an abundantly rich mouthfeel, and a persistent umami-laced grassiness. L-Theanine loaded, explore the elusive quality of energized relaxation 14

Ryokucha* Genmaicha, Samovar-style. Japanese matcha powder blended with toasted brown rice and steamed green tea. A meal unto itself. Cereal-like and nutty, a touch of grassiness and the ultimate for breakfast 10

Jasmine Pearl* So succulent and aromatic, our favorite stress-reducer. Hand-blended, two leaves and a bud and flowering baby jasmine. Watch the leaves unfurl and let loose blissful thoughts 13

Matcha Hekisui Japanese, ceremonial-grade shade-grown, hand whisked, and destined to inspire “Buddha-mind.” Hekisui, meaning “blue sapphire-jade,” is a super-fine chlorophyll-concentrated spring green powder foamed into a cloud like froth and served in a single tea bowl. Solely for your illumination 15

Nishi Sencha 1st Flush* Induces the Alpha state like no other. Clean, mildly vegetal, ocean and kombu, served in a glass pot and truly First Flush 11

Gyokuro Kickass umami. It’s been two years since we’ve dared carry this tea, and we’re happy to say it’s been worth the wait. Slow-tea processed, shade grown to concentrate the chlorophyll, please sip in silence 29

OOLONG.

Apple Ginseng White ginseng harks from the Panax root and is known to promote “vital energy and libido.” Eve coaxed Adam to share an apple, forever marking it a symbol of knowledge, immortality, temptation and sin. We added a touch of oolong to complete this divine triad 11

Monkey Picked Iron Goddess of Mercy Sip. Penetrate your issues. Dissolve them. Kuan Yin’s classic elixir offering transcendence via the tea leaf. Witness the rolled leaves unfurl, releasing a velvety, woody, full bodied infusion of earth and sky 10

Four Seasons From the oolong-gurus in Taiwan, bless your mouth with notes of gardenias, fresh-baked bread, warm milk and savory dew-drenched clover. Meditate on the clarity and rarity of this smooth, golden-green infusion 10

Wuyi Dark Roast* Hauntingly ambrosial. Notes of caramelized raisins, roasted barley, bittersweet chocolate and aged peat moss. A climactic eruption of tea intoxication (and caffeine) 9

Golden Phoenix Persistent aromas of honey, ripe peaches, apricots and nectarines. A mildly gauzy body gives way to the gentle aftertaste of roasted barley and lingering aromas of ripe pitted fruits. Hand-harvested from a single garden of tall “Mi Lan” (Honey Orchid) tea trees 17

PU-ERH.

Velvet Cacao* Cacao, roasted dandelion, pu-erh, vanilla and yerba maté. Sip this lucullan elixir and behold tempestuous waves of thought simmer to a pacific ocean 10

Blood Orange* Blood orange rind and pile-fermented pu-erh deliver notes of wet-redwood and stewed-citrus. Intricately pleasurable, a brew as wide as it is deep: from the forest floor in Yunnan, China, to the Tarocco orange groves in Italy 9

Maiden’s Ecstasy* Wild-crafted from 30-foot trees in the jungles of Southwest China, this tea is a traditional wedding gift and evening mood-setter. Dark, creamy and luxurious with notes of bittersweet chocolate and espresso 9

WHITE.

Bai Mudan* A golden infusion to soothe monkey mind. Explore the darkest of the white teas 9

Downy Sprout* Velutinous, thick downy sprouts. Honeysuckle hints linger amidst a mellow nuttiness. Sip to clean your palate and quiet your mind 12

BLACK.

Californian Persian* After ten years and hundreds of tastings, Samovar’s Persian tea has arrived. Yes it’s brisk. Fully oxidized black tea, cardamom, orange peel and baby wild roses. Transportive, the line blurs between California 21st century and Persepolis 465 BC 10

Tart Peach* Tart, nectarous, floral, uplifting. Softly astringent, a harmonious blend of black tea, red peach, hibiscus and rosehips 10

Earl Grey* Superbly frisky and brisk, a citrus jolt to ignite your taste buds. Dating back to 1792 when Charles II Lord Earl Grey blended bergamot with black tea for his lover. 200+ years later and better than ever, we blend wild-crafted organic black tea with real bergamot. (Great with milk and sugar too) 9

Breakfast Blend* Kindle clarity and banish stupor. Full malty flavor with delicate muscatel finish. The ideal transition from coffee to tea 9

Masala Chai* Sweet, spicy, creamy and best when simmered for hours with whole milk and coconut palm nectar. Countless Indian grannies journey to Samovar to savor our chai, insisting it’s better than theirs 5.45

Tolstoy’s Sip Simply intense, caffeine-loaded and best with a scoop of strawberry jam. Sit, sip and ponder Tolstoy’s wisdom, “Happiness does not depend on outward things, but on the way we see them” 14

HERBALS.

Earl Red* Bergamot infused rooibos for the Earl Grey lover who wants a caffeine-free alternative. Yummy with milk and sugar, this herbal is loaded with antioxidants and citrus 8

Chamomile Mélange* Your grandma’s garden chamomile-classic, but on Samovar steroids. Chill out big time with our soothing brew of organic chamomile flowers, lemon myrtle, lemongrass and spearmint 10

Hibiscus Bliss* Rosemellow, (aka hibiscus) is tropical, vitamin-C charged and utterly blissful blended with our organic rooibos, lemongrass and licorice 9

Moorish Mint* The elixir of the ancient Moors (Berbers pre-dating Western religion) and used to save souls and civilians alike. This Samovar tonic blends peppermint, fennel, black pepper, cloves and a touch of green tea. Sip to drift in the footsteps of the industrious Numidian Berbers of 202 BC 10

Ocean of Wisdom* Custom blended here at Samovar Tea Lounge for His Holiness The Dalai Lama. A decaf masala chai-style brew with a silken, malty mouth-feel and natural spicy sweetness that lingers on and on. Sail from an ordinary moment to a contemplative one 10

Cacao Mint* The wisdom of the ancients in a simple pot of deliciousness. Cacao for boosting moods (ancient Aztecs). Peppermint for soothing tummies (ancient Egyptians). And lavender for deeper sleep (ancient Rome) 11

Turmeric Spice* Turmeric, i.e. “Haridra” invokes Lord Ganesha (vanquisher of all obstacles). A 24kt-gold blend of ancient herbs: ginger, orange peel, licorice root, lemongrass, and of course holy turmeric. Peaty and grounding, bright and citrusy, and capable of banishing your obstacles 10

CHILLED.

Pineapple Coconut Oolong (v) Tropical and yet unsweetened. Cold brewed 24-hours for a creamy body and heady tropical aromas 6

Tea Lemonade (v) Incredibly citrusy, refreshing and sweet 6

Chilled Black Tea (v) Varies seasonally. Please ask your server 6

Masala Chai* 5.45

Schizandra Berry* (v) 2,000 years ago Shen Nong first identified this potent elixir as an “adaptogenic tonic,” ie, it gives you whatever you need: energy, relaxation, beauty, sexual prowess... 8

Soy Matcha Shake (v) Silken notes of fresh-grass and farm-churned butter. Lingering sweetness that balances the grass notes. Shaken over ice for a jolt of caffeine and a wave of creamy deliciousness 8