

## TEA AND FOOD PAIRINGS

### JAPANESE TEA SERVICE

gluten-free and vegan (option)

Choice of smoked salmon, duck, or tempeh; seaweed salad, brown rice, kale, butternut squash, nori, and seasonal soup paired with Ryokucha Green Tea 23

### ENGLISH TEA SERVICE

3-tiered platter featuring vegetarian quiche, cherry oat scone with cream and jam, and fresh fruit paired with English Breakfast Black Tea 24

### RUSSIAN TEA SERVICE

Smoked salmon, tarragon-marinated beets, roasted eggplant, pu-erh infused egg, crackers, fresh fruit, and cookies paired with Tolstoy's Sip Black Tea 24

### MOORISH TEA SERVICE

Grilled halloumi cheese and veggie kebabs, mixed field greens, edamame hummus, roasted eggplant, greek yogurt, crackers, and walnut chèvre-stuffed dates paired with Moorish Mint Green Tea 24

### INDIAN TEA SERVICE

gluten-free

Yellow curry with tempeh, hearty vegetables, basmati rice and raita paired with Masala Chai Black Tea 19

### CHINESE TEA SERVICE

Choice of smoked duck or tempeh; vegetable stir-fry, brown rice, and squash dumplings paired with Blood Orange Pu-erh Tea 22

(YERBA BUENA ONLY)

# SAMOVAR® TEA

## APPETIZERS

### BUTTERNUT SQUASH DUMPLINGS

With sesame dipping sauce 7.5

### MINI MOORISH PLATTER

Edamame hummus, roasted eggplant, Greek yogurt dip, crackers, and dates stuffed with chèvre and walnuts 12

### DAILY SOUP

Cup 5, Bowl 8

### HONEYCOMB AND CHEESE PLATE

Dry Jack Vella Cheddar, Humbolt Fog Blue, Bellwether Farms Carmody, raw honeycomb, and fresh fruit 16

## RICE BOWLS

### EGG BOWL

gluten-free

Two poached eggs, brown rice and ginger-soy dipping sauce, choice of protein\* 12

### JOOK

gluten-free and vegan

Rice porridge, scallions, toasted garlic, peanuts, nori, cilantro, carrots, sriracha and tamari soy sauce, choice of protein\* 12

### TEA SOUP

gluten-free and vegan

Seasonal tea broth over brown rice, carrots, broccoli, wakame seaweed, shiitake mushrooms, choice of protein\* 12

\* Smoked Salmon, Smoked Duck, or Braised Tempeh

## BRUNCH

Served all day

### VEGETABLE QUICHE

With mixed field greens or cup of soup 12

### GINGER AND QUINOA WAFFLE

gluten-free

With pure maple syrup and fruit 12

### FRESHLY BAKED SCONE

With cream and jam 5

## SALADS

### WASABI CAESAR

Romaine lettuce, smoked wild salmon, parmesan cheese, croutons, wasabi dressing 13

### MOORISH SALAD

gluten-free

Mixed field greens, feta, grilled halloumi cheese and vegetable kebabs, tarragon vinaigrette 12

### BAKED TEMPEH SALAD

gluten-free and vegan

Baked terriyaki tempeh over mixed field greens and tarragon vinaigrette 12

## SANDWICHES

Served with your choice of mixed field greens or cup of soup

### ROAST TURKEY

With fresh basil, tomato, red onion, gruyere cheese and mayo 13

### GRILLED DUCK, OR TEMPEH

With mayo, lettuce, tomato, and red onion 13

Add a poached egg 1.50

### GRILLED CHEESE

With sun-dried tomato and pesto 11

### CURRY EGG SALAD

With sliced Fuji apple 12

## TEA

### FEATURED

#### SEASONAL, LIMITED

Ask your server about our newest seasonal arrivals.

### BLACK

#### MASALA CHAI

Cardamom, black pepper, cinnamon, cloves, ginger, black tea, whole milk, raw cane sugar 5.75 9

#### ENGLISH BREAKFAST

Wild-crafted Chinese black tea with notes of maple syrup, pipe tobacco, dried cranberry 9

#### CALIFORNIA PERSIAN

Black tea, cardamom, orange peel, rose petals, bergamot, jasmine 10

#### TOLSTOY'S SIP

Traditional Russian-style smokey black tea with dried blackberry, strawberry, currants 10

### OOLONG

#### IRON GODDESS OF MERCY

Rolled Taiwanese medium oxidized oolong with notes of caramel, shiitake, and roasted chicory 10

#### GOLDEN PHOENIX

Phoenix Mountain oolong with sweets notes of caramelized peach and burnt sugar 17

### GREEN

#### MOORISH MINT

Green tea, peppermint, fennel, black pepper, ginger, licorice, cardamom, clove 10

#### RYOKUCHA

Japanese medium steamed green tea, matcha powder, toasted brown rice 10

#### JASMINE PEARL

Chinese green tea pearls infused with jasmine 13

#### GYOKURO

Extremely limited, steamed Japanese green tea, shade grown to concentrate chlorophyll and intense umami sweetness 17

#### GREEN ECSTASY

Asamushi-style Japanese sencha with matcha, brothy and grassy with notes of roasted shishito peppers, chlorophyll, grey salt 14

### HERBAL

caffeine-free

#### TURMERIC SPICE

Turmeric root, ginger, orange peel, lemongrass, licorice root 10

#### OCEAN OF WISDOM

South African rooibos, ginger, cinnamon, clove, licorice root, black pepper 10

#### SPEARMINT SAGE

Yakima Valley spearmint and peppermint, sage, lemongrass, lavender, orange rind 10

#### CACAO MINT

Ecuadorian cacao husks, Yakima Valley peppermint, French lavender 10

## PU-ERH (AGED TEA)

### BLOOD ORANGE

Pu-erh with blood orange, ginger root 10

### VELVET CACAO

Pu-erh with roasted dandelion, yerba mate, coconut, vanilla bean 10

### MAIDEN'S ECSTASY

2004 Vintage wild-crafted and pile-fermented pu-erh with notes of espresso, peat moss, bridle leather 10

## ICED

### JASMINE LEMONADE

Jasmine green tea, fresh lemon juice, raw sugar 6

### ICED BLACK TEA 6

### SCHIZANDRA BERRY

Notes of grapefruit, cranberry, white pepper, raw sugar (caffeine-free) 8

### MATCHA SHAKE

Sweet, creamy, grassy blend of matcha, sugar, almond milk 8

## WE BELIEVE

We believe that living a good life means striving to reach our full potential. Our mission at Samovar is to help you reach this potential, through tea. And it works. Drinking tea yields mental clarity, social intimacy, and physical and spiritual vitality.

## WHAT MAKES GOOD TEA

**CURATION**—We've traveled the globe and sipped thousands of brews to build our selection of seasonal, small-batch teas and tisanes sourced direct from family farms practicing earth-friendly growing methods. Always tasting and brewing, we are on the lookout for the freshest most sustainable teas available. Have a suggestion? Email us at [info@samovartea.com](mailto:info@samovartea.com).

**CONSISTENCY**—Complex flavor, nuanced aroma, and robust mouth-feel are the hallmarks of a quality tea. To create the resonating flavors we love, leaves must be consistent in size, shape, and color. This is only possible with tea that has been hand-picked with precision and then processed by masters of the craft. Whenever you drink tea, look for consistent leaves.

**PATIENCE**—Great teas have "patience", serving up cup after cup of flavorful and aromatic liqueur. Many of our teas taste delicious over multiple infusions, each different and deeper than the last.

## TEA TO YOUR DOOR

Visit us at [SamovarTea.com](http://SamovarTea.com) where you can learn more about tea and order from our our complete line of unique tea and teaware.



Now accepting reservations and hosting private events.

411 Valencia St  
498 Sanchez St  
730 Howard St  
[SamovarTea.com](http://SamovarTea.com)

We politely request that everyone in your party enjoys a minimum of one menu item.

A surcharge has been included in your bill to help contribute to the costs of providing enhanced employee benefits as required by San Francisco employer mandates including a higher minimum wage, health coverage, and paid sick leave. We appreciate your support.

We use boiling water to brew our teas. Be mindful when sipping, and take care not to burn yourself.

Water available upon request due to CA drought.