

A BRIEF HISTORY OF TEA IN INDIA

If there's one drink that represents India, it's tea. Once an item only for the rich and for export, India is now the 2nd largest producer of tea globally.

Introduced to India by the British in the 1850s, initially imported Chinese tea plants were grown around the Himalayan foothills. However, the tea plant is native to India, growing wild on the Northern plains of Assam. Indians used the leaves as part of their diet, though mostly for medicinal properties. It is the cultivation of this indigenous varietal that is the basis for the flavourful Indian teas we know today.

In 1838 the first shipment of Indian tea was sent to London, establishing the Indian tea industry. Tea estates flourished in Assam, Darjeeling, Nilgiri Mountains, and in Sri Lanka by 1867. In less than fifty years India went from one export to becoming the world's largest producer.

All tea (black, white, green, and oolong) is made from the same plant, so the quality of the raw product is crucial. Nowadays a new generation of tea growers are breaking away from the large monoculture plantations and producing high quality teas on small plots, grown sustainably and in harmony with nature, and crucially, paying their workers a fair wage. These small farms encourage entrepreneurship, enrich the local economy, and are more incentivised to uphold the highest standards for their teas.



MASALA CHAI €6

India's spiced masala chai has become one of the most famous brews in the world - so popular that the word "chai" (which simply means "tea" in Hindi) is often synonymous with the brewing style. The spices change from region to region, but typically contain cardamom, cinnamon, ginger, cloves, pepper, mace, and nutmeg, simmered slowly with milky sweet tea.

Our Teahouse Masala Chai is made using a secret blend of spices, steeped with our Teahouse black tea blend, whole milk, and jaggery, steamed and "thrown" back and forth by our chaiwallahs (OK, by the bartenders) to cool and create the delicious frothy texture.

OUR TEAS

BLACK

2ND FLUSH MUSCATEL SIKKIM €7

Temi Estate, Sikkim, India

Grown high in the Indian Himalayas, between Nepal and Bhutan. Highly fragrant, yet delicate black tea, with a heady, floral aroma with soft notes of muscatel grapes

SRI LANKAN BLACK €7

Diyanillakelle, Lindula, Sri Lanka

A rich black tea from the cool mountains of Nuwara Eliya, with floral notes of burnt sugar, marzipan, butter-scotch and fresh cardamom pods. Delicious enjoyed with or without milk

BROKEN CLOUD ICED TEA €7

Lakysiew Garden, Meghalaya, India

Especially designed for cold extraction for iced tea. An exquisite black tea with extraordinary depth, soft citrus notes and rich malty sweetness. Cold infused and served over ice

GREEN

NEPALESE HIMALAYAN SPRING GREEN €7

Jun Chiyabari Tea Garden, Nepal

A hand rolled Nepalese green tea from Jun Chiyabari. This early Spring pick originates from one specific field, one specific harvest. Tropical fruit; mango, cooked pineapple, and lychee notes yet low in acidity

WHITE

FIRST FLUSH HIMALAYAN WHITE €7

Jun Chiyabari, Nepal

Picked just after the snow melts in the high Himalayas of Nepal. A beautifully light tea with almost no astringency, fruity and floral, with notes of mango, vanilla, and elderflower

HERBAL INFUSIONS

RARE TULSI €7

Gujarat, India

Also known as Holy Basil - this pure herb is considered a sacred plant and used in Ayurvedic medicine to re-lieve anxiety and tension. A creamy mouthfeel with notes of cinnamon bark, cloves, and a subtle basil note

ROSE PETALS €7

Gujarat, India

Organic dried rose petals producing a delicious cup with a soft pink colour. A heady scent gives way to a light rose flavour, subtle honey which increases with a second infusion



SNACKS

NAAN ROLLS AND BUNS

EGG NAAN ^(V) €9

Two free-range fried eggs, curry sauce, coriander

BACON & EGG NAAN €10

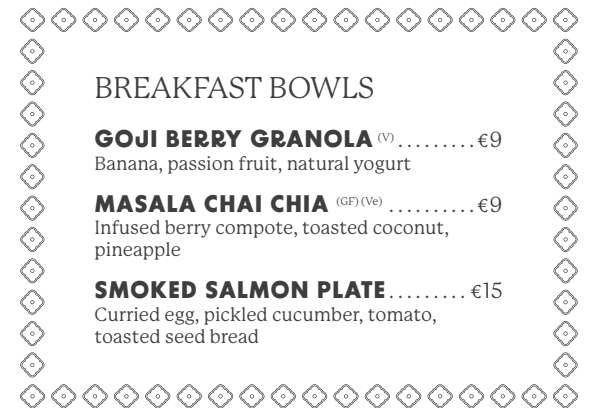
Crispy belly bacon, free-range fried egg, tamarind chutney

SAUSAGE, BACON & EGG NAAN €15

Spiced sausage patty, free-range fried egg, tamarind chutney

MUSHROOM NAAN ^(V) €12

Tandoor garlic mushroom, smashed avocado, green chilli chutney



BREAKFAST BOWLS

GOJI BERRY GRANOLA ^(V) €9

Banana, passion fruit, natural yogurt

MASALA CHAI CHIA ^{(GF)(V)} €9

Infused berry compote, toasted coconut, pineapple

SMOKED SALMON PLATE €15

Curried egg, pickled cucumber, tomato, toasted seed bread

PASTRIES

Croissant ^(V) €3

Pain Chocolate ^(V) €3

Cinnamon Bun ^(V) €4

Cardamom Bun ^(V) €4

Ginger Cookie ^(V) €3

**HOUSE OF
TANDOOR**
RESTAURANT & TEAHOUSE

COCKTAILS

CREAM TEA MILK PUNCH €11
Masala Chai, Bacardi Ocho, Calvados, PX, strawberry, raisins, split cream

TURMERIC & CLEMENTINE MIMOSA €11
Turmeric tea, ginger & clementine sherbet, fino sherry, Aperol, sparkling wine

CLOUD COVER €11
Broken Cloud Iced Tea, St-Germain elderflower, Suze, Perrier Jouet Champagne, pandan



TEMPERANCE

PISTACHIO LASSI €9
Pistachio, cardomom, strained yoghurt, whole milk, salt

NIMBU PANI €9
Lime sherbet, black salt, mint, soda

TURMERIC & CLEMENTINE "MI-NO-SA" €9
Turmeric tea, ginger & clementine sherbet, lemondrop kombucha



SOFT

Coca-Cola €4
Coke Light €4
Fritz Kola €4
Fritz Kola Ohne Zucker €4
Fritz Rhabarberschorle €4
Fever-Tree sodas €4
Bouche Cascarah Kombucha €4
Bouche Lemondrop Kombucha €4
Fruit juices €4

If you have any special dietary requirements or allergies, please let your server know

(V) Suitable for vegetarians

(Ve) Suitable for vegans

(GF) Gluten Free

COLD PRESSED JUICES

Tumeric Glow €6
Sweet Greens €6
Bloody Beets €6

COFFEE

Espresso — €4
Americano — €4
Macchiato — €4
Cortado — €4
Flat White — €4
Cappuccino — €4
Latte — €4
Cold Brew — €4
Soy, Oat, Almond Milk +€1



DAYTIME AT



THE TEAHOUSE

7am – 11am
7 Days a Week