

Orijin  
tea

*„Origin & Quality“*

teahouse

Charvátova 3, Praha 1

[www.oriointea.com](http://www.oriointea.com)

## **Welcome**

*at Orijin Tea Club, our goal is to spread original tea culture and promote the ancient traditions surrounding tea. We offer a wide range of famous and exotic teas of various flavors and aromas.*

*All teas are served in the 'gong fu cha' style on a tea table. This traditional preparation will help you to experience full sensory enjoyment of your tea - the appearance of the leaves, the color, the aroma, and above all, the taste that is gradually revealed through subsequent infusions. We will prepare the first infusion for you and explain to you how to proceed further ...*



password: OrijinT123456

## **Off-menu teas**

Upon agreement, our staff can prepare almost any tea from our collection.

### **Red tea– Hong Cha**

Red tea, known as black tea in the West, is fully oxidized. It is valued for its intense aroma, full-bodied flavor, and refreshing and stimulating effect. Its origin is deep in the Wu Yi Mountains in the Fujian province. In contrast to regular black teas from other parts of the world, Chinese red teas are full-leaf, sweeter and more diverse in flavor, and can be infused multiple times.

- **Feng Huang Hong Cha** 240,-  
- Guangdong, Fenghuang Shan
- **Feng Qing Gushu** 240,-  
- Yunnan, Fengqing, wild, old trees
- **Hong Bao Shi** 220,-  
- Guizhou
- **Meng Ding Jin Ya** 290,-  
- Sichuan, Mengding Shan, „Golden sprout“
- **Qimen Mao Feng** 210,-  
- Anhui, „Keemun“
- **Ruan Zhi Hong Cha** 220,-  
- Taiwan, Nantou
- **Tian Mu Hong Cha** 210,-  
- Zhejiang, Xinchang
- **Wu Yi Hong Cha Ye Sheng** 220,-  
- Fujian, Wuyi Shan, wild trees
- **Zheng Shan Xiao Zhong** 210,-  
- Fujian, Zheng Shan, „Lapsang Souchong“

## ***Puerh Tea – Pu'er Cha***

*Puerh is probably the most discussed tea today, not only in China, but also in the rest of the world. The technology of processing the sheng (raw) puerh has evolved from the ancient ways used by various people and tribes in the territory of today's Yunnan.*

### ***Raw puerh - sheng***

*Raw puerh is sun-dried, short-steamed tea, which, when stored properly, has a huge potential for further ripening. This tea softens over the years, starting out with a very strong, energetic flavor which gradually changes to a darker overall flavor profile.*

- ***Lao Mao Cha 1992*** 260,-  
*- highly fermented, woody, smooth*
- ***Teanet 2004 Bai Hao*** 290,-  
*- Simao, 50% Gushu, 50% Bai Hao, dry storage, sweet*
- ***Yue Guang Bai 2023*** 260,-  
*- Lancang, Jingmai Shan, „White Moonlight“, floral, light*

***Gushu cha*** *Puerh teas processed from old wild-growing tea trees. Their sweet full taste can be enjoyed even in young age.*

- ***Ba Da Shan 2017*** 290,-  
*- Menghai, trees 150+ years, lighter*
- ***Bang Wai Shan 2023*** 460,-  
*- Lancang, trees 400-500 years, sweet, the strongest tea in our offer*
- ***Jing Mai Shan 2003*** 340,-  
*- Lancang*
- ***Ma Hei Shan 2015*** 370,-  
*- Yiwu, strong, complex flavour*
- ***Pa Sai Shan 2023*** 290,-  
*- Lancang*

## **Ripe puerh - shu**

Dark puerh is a tea produced from controlled fermentation of mao cha which reduces the aging process and results in a rich dark flavor. Its production method was developed in 1972 at Kunming Tea Factory and further improved in the 70's by the Menghai Tea Industry. The mass production of dark puerh began in 1976. Dark puerh does mature, and over the years the taste becomes more refined, round and soft – but the differences are subtle compared to the aging of light puerh.

- **Ban Zhang 2006** 530,-  
- Menghai
- **Bu Lang Shan 2016 Gongting** 310,-  
- Menghai, tippy, sweet
- **Bu Lang Shan 2010 Dashu** 370,-  
- Menghai, old trees, sweet, rounded, strong
- **Hong Kong 2006** 270,-  
- Yiwu, wet storage, strong earthy flavour
- **Long Sheng 2006** 260,-  
- 0638, Simao, strong sweet, smooth
- **Meng Ku bamboo 1999** 590,-  
- Lincang, aged inside a bamboo stalk, nuty, smooth
- **Xiao Qing Gan 2009** 350,-  
- Xinhui, traditional tipsy puer pressed into mandarin peel served with the peel, suitable for several people
- **Yiwu Zhuan Cha 2003** 260,-  
- Yiwu, woody, mushrooms flavour

## **Dark Tea - Hei Cha**

A group of (post) fermented teas with almost a thousand years of history. The most well-known are Liu Bao Cha - "Tea of Six Fortresses" from Guangxi.

- **An Cha 2022** 250,-  
- Anhui, traditionally pressed into a small basket
- **Liu Bao Cha 2000** 370,-  
- Guangxi, Wu Zhou, traditionally processed microlot

## **Yellow Tea – Huang Cha**

*The making of a yellow tea closely resembles that of a green tea, but in the manufacturing process they undergo a defining “menghuang” step (deliberate fermentation through prolonged drying), during which they get their typical yellow color and full, sweet taste.*

- **Huang Da Cha** 240,-

## **White Tea - Bai Cha**

*White teas are fresh, sweet and subtle teas with pure aroma. Its the most natural form of a tea leaf. Harvested leaves are sun-wilted, then dried and finally sorted. Slight natural oxidation may occur during the wilting process. The quality of white tea is primarily due to harvest, which is very delicate and has strict rules.*

- **Bai Hao Yin Zhen** 370,-  
*- Fujian, Fuding, „Silver Needles“, tippy, highly herbal-floral*
- **Bai Mu Dan king** 230,-  
*- Fujian, Fuding, "White Peony", floral*
- **Bai Mu Dan Ji Pin** 310,-  
*- Fujian, Fuding, „White Peony of the highest quality“, highly floral*
- **Lao Shou Mei 2013** 270,-  
*- Fujian, Fuding, „Old Shou Mei“, medicinal flavour, sweet*
- **Gong Mei 2018** 250,-  
*- Fujian, Fuding, honey sweet*
- **Wuyi Bai Cha 2023 Ye Sheng** 320,-  
*- Fujian, Wuyi Shan, mineral-fruity flavour, smooth, wild trees*

## **Oolong Tea - Wu Long Cha**

Semi-green or partially oxidized teas are a wide range of aromatic and often very specific teas, from delicate, almost green modern oolongs to darker and heavily roasted traditional teas. Higher quality leaves provide multiple infusions and complex flavors.

### **Taiwan - Formosa**

During the Qing dynasty, tea produced Taiwan was of a rather poor quality. The change occurred circa 1865, when several varieties of tea trees were imported from China, along with methods of the oolong production from Futien. What followed was a gradual development of new techniques suited for the new land. Today, Taiwan produces high-quality tea of a distinct character – lush mountain teas from the central mountain range, usually rolled up, slightly oxidized and sometimes moderately roasted.

- **Da Yu Ling** 490,-  
- Hualian, named after Yu the Great, light, green
- **Dong Ding supergrade** 300,-  
- Nantou, "Frozen Peak", higher oxidation
- **GABA** 250,-  
- Nantou, higher GABA content, less stimulating
- **Gao Shan superior** 290,-  
- Nantou, 1000 m.s.l. and more, "High Mountain", floral-fruity
- **Jin Xuan Nai Xiang** 250,-  
- Nantou, "Golden Flower with a milk-like scent"
- **Ren Shen superior** 270,-  
- Nantou, with ginseng
- **Tian Li Cha** 630,-  
- Nantou, 2000 m.s.l, "Heaven Pear", light, fruity

## **China – different provinces**

- **Tie Guan Yin king** 240,-  
- Fujian, Anxi, „Iron Goddess of Mercy“
- **Tie Guan Yin Tan Bei** 280,-  
- Fujian, Anxi, „Iron Goddess of Mercy“, traditional, roasted version
- **Dong Fang Mei Ren** 280,-  
- Guangxi, Longkou, "Oriental beauty"

## **Yan Cha – Rock Tea**

The Wu Yi Mountains in the north of Fujian are renowned for producing oolongs that grow on rocky soil rich in minerals. They are characterized by a high degree of oxidation and roasted on traditional charcoal, which gives the tea a distinctive character. They possess a sweet aftertaste with floral and honey/fruity tones.

- **Bai Ji Guan** 640,-  
- Qi Ming Cha Ye, „White Cockscorn“, lighter, fruity
- **Ban Tian Yao** 470,-  
- Qi Ming Cha Ye, fruity
- **Da Hong Pao king** 350,-  
- „King Big Red Robe“, fruity
- **Da Hong Pao Ji Pin** 480,-  
- Qi Ming Cha Ye, „Highest quality Big Red Robe“, fruity
- **Qi Lan** 290,-  
- „Rare Orchid“, less roasted, fruity
- **Rou Gui Ji Pin** 400,-  
- Qi Ming Cha Ye, „Highest quality Golden Cinnamon Tree“, high roasting
- **Shui Jin Gui** 470,-  
- Qi Ming Cha Ye, „Golden turtle“, fruity
- **Tie Luo Han** 390,-  
- Qi Ming Cha Ye, „Iron Arhat“, high roasted, floral

## **Feng Huang Dan Cong – Phoenix**

Phoenix Shui Xian oolong teas from Feng Huang Shan. This traditional cultivar easily develops a unique character and scent reflecting the environment where it was grown. Originally, they are large shrubs or trees - Dan Cong means 'lonely shrub' or 'individual trees of the Phoenix'. A characteristic feature is a large, slightly curved leaf, a lower degree of oxidation and baking. Overall, they are very energetic and distinctive teas.

- **Ba Xian Xiang** 270,-  
- "Eight Immortals"
- **Pi Lei Xiang** 400,-  
- Wudong Shan 800m.s.l, fruity with an astringent note, sweet
- **Song Zhong** 400,-  
- Wudong Shan 1000m.s.l, fruity, sweet
- **Mi Xiang** 400,-  
- Wudong Shan 1200m.s.l, „Honey fragrance“, fruity, honey-sweet
- **Ya Shi Dao Hua Xiang** 290,-  
- Wudong Shan 800 m.s.l., "Scent of a Duck Droppings"



## **Jasmine green tea – Hua Cha**

*Green teas with jasmine flowers combine the fresh taste of green tea and the sweet taste of jasmine flowers. The best jasmine comes from Guangxi from the autumn harvest, while quality green teas are harvested in the spring - stored in the cold until the fresh jasmine is ready, then the two plants are processed together.*

- ***Bi Tan Piao Xue*** *250,-*  
*- Sichuan, Mengding Shan, more fruity*
- ***Hua Cha Cui Ming*** *240,-*  
*- Yunnan, Simao, lighter*
- ***Hua Cha Yin Luo*** *230,-*  
*- Fujian, Zerong, more floral*
- ***Moli Tai Mu Long Zhu*** *240,-*  
*- Fujian, Fuding, „Jasmine Dragon Pearls“*

## **Green tea – Lü Cha**

*Fresh, brisk, and invigorating - freshness is a crucial qualitative characteristic of green tea, we recognize it according to the fresh scent and color of the leaf. It is produced throughout the year, but the best ones come from spring and are pre-harvested when their first finest leaves grow. Green teas are very diverse, and are produced from a large number of cultivars by a variety of practices in all the Chinese provinces that produce tea. Green tea has no oxidation.*

- **An Ji Bai Cha** 220,-  
- Zhejiang, „White Tea from An Ji“, lower cofeine content
- **Bi Luo Chun Ji Pin** 210,-  
- Jiangsu, „Highest quality Jade Spring Snail“
- **Du Yun Mao Jian** 210,-  
- Guizhou, „Hairy Tips from Du Yun“
- **Huang Shan Mao Feng Ji Pin** 240,-  
- Anhui, „Highest quality of Hairy Tips from Yellow mountain“
- **Long Jing Da Fo** 240,-  
- Zhejiang, „Dragon Well from Da Fo“
- **Long Jing Shi Feng** 220,-  
- Zhejiang, „Dragon Well from Lion Peak“
- **Mei Ren Lü** 220,-  
- Guangxi, „Green beauty“
- **Meng Ding Yu Ye Chang Chun** 240,-  
- Sichuan, Mengding mountain, „Jade Leaf of Long Spring“
- **Song Luo Ji Pin** 210,-  
- Anhui, Songluo mountain, highest quality
- **Tai Ping Hou Kui** 270,-  
- Anhui, „Monkey Chief from Tai Ping“
- **Wu Liang Shan Mao Jian** 210,-  
- Yunnan, Wuliang mountain, „Hairy Tips from Wuliang mountain“

## **Herbs and dried fruits**

We also import dried Chinese herbs used in Chinese traditional medicine. Multiple infusions can be done from:

- **Bamboo – leaf** 200,-  
- Zhu Ye, light taste, fresh
- **Holly – leaf** 200,-  
- Kuding, ilex kaushue, highly bitter
- **Hawthorn – fruit** 190,-  
- Shanzha, lightly astringent, acid and fruity
- **Chrysanthemum – flower** 220,-  
- Ju Hua, has a cooling effect, light taste
- **Jasmine – flower** 200,-  
- Moli Hua
- **Chinese red dates – fruit** 200,-  
- Zao, lightly sweet, full bodied, lightly spicy
- **Wolfberry – fruit** 200,-  
- Gouji, light taste, fruity
- **Bitter cucumber – fruit** 200,-  
- Kugua, light taste
- **Rose – flower** 210,-  
- Meigui Hua, light taste
- **Five-leaf ginseng – leaf** 210,-  
- Jiaogulan, with sugar
  
- **Herbal mixture** 280,-  
- we will mix a combination to your liking

## **Dried fruits** as a healthy delicacy to tea:

- **Gouji** - wolfberry 45,-  
- 25g
- **Zao** – chinese red dates 50,-  
- 25g
- **Shanza** - hawthorn 35,-  
- 25g
- **Kugua** – bitter cucumber 30,-  
- 15g

## **Homemade cookies with tea**

Cookies are made of special dough with tea similar to shortcrust, and baked slowly. (1,3,7)

- **Green Matcha cookie** 25,-  
- 20g, with Matcha tea and a pinch of Tie Guan Yin
- **Red cookie** 25,-  
- 20g, with red tea from Yunnan

1) Cereals with gluten

- wheat, rye, barley, oat, spelt, kamut or their hybride varieties

3) Eggs

7) Milk