

Orijin tea

„Origin & Quality“

teahouse

Charvátova 3, Praha 1

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 ...



SSID: Orijin-guest

password: OrijinT123456

Off-menu teas

Upon agreement, our staff can prepare almost every 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.

- **Dian Hong Ye Sheng** 250,-
- Yunnan, Fengqing, wild trees, smooth, fruity with a woody hint
- **Feng Huang Hong Cha** 250,-
- Guangdong, Fenghuang Shan, floral, smooth
- **Hong Bao Shi** 230,-
- Guizhou, fruity
- **Meng Ding Jin Ya** 300,-
- Sichuan, Mengding Shan, „Golden sprouts“, spicy
- **Qimen Mao Feng** 230,-
- Anhui, „Keemun“, fruity
- **Ruan Zhi Hong Cha** 230,-
- Taiwan, Nantou, fruity with a slight astringency note
- **Tian Mu Hong Cha** 230,-
- Zhejiang, Xinchang
- **Wu Yi Hong Cha** 230,-
- Fujian, Wuyi Shan, smooth
- **Zheng Shan Xiao Zhong** 220,-
- Fujian, Zheng Shan, „Lapsang Souchong“, smoked

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.

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** 540,-
- Menghai, very smooth, specific profile of soft bitterness
- **Bu Lang Shan 2010 Dashu** 380,-
- Menghai, old trees, rounded, very strong, earthy
- **Ban Pen 2019 Dashu** 320,-
- Menghai, Bulang, old tea trees, very smooth, harmonious
- **Hong Kong 2006** 290,-
- Yiwu, wet storage, strong earthy flavour
- **Long Sheng 2006** 270,-
- Simao, 0638, woody, smooth
- **Meng Hai 2015** 370,-
- smooth, strong
- **Xiao Qing Gan 2009** 370,-
- Xinhui, puerh tea inside tangerin peel, served with the peel
- **Zao Xiang 2003** 290,-
- Yiwu, chinese dates flavour, smooth

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** 290,-
- highly fermented, woody, smooth
- **Meng Hai 1980' 7581** 2500,-
- highly fermented, woody, very smooth, very well balanced
- **Teanet 2004 Bai Hao** 300,-
- Simao, 50% Gushu, 50% tips, dry storage, sweet, fruity
- **Yue Guang Bai 2024** 270,-
- Lancang, Jing Mai 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** 300,-
- Menghai, lighter
- **Jing Mai Shan 2003** 370,-
- Lancang, fruity, floral aroma
- **Ma Hei Shan 2024 Shi Meng Kan** 850,-
- Yiwu, trees 400+ years, very harmonious, clean taste
- **Pa Sai Shan 2023** 320,-
- Lancang, trees 400+ years
- **Wu Liang Shan 2012** 250,-
- Dali, fruity

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 2021** 260,-
- Anhui, bushes, traditionally pressed into a small basket
- **An Cha Mao Jian 2029** 330,-
- Anhui, tea trees, smooth
- **Liu Bao Cha 2000** 380,-
- Guangxi, Wu Zhou, traditionally processed small scale production

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** 250,-
- Anhui, Qimen, fruity
- **Meng Ding Huang Ya** 370,-
- Sichuan, tips, sweet, very soft, delicate

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. Older white teas are more complex and deeper in flavour.

- **Bai Hao Yin Zhen** 370,-
- Fujian, Fuding, „Silver Needles“, tips, highly herbal-floral, smooth, sweet, delicate
- **Bai Mu Dan king** 230,-
- Fujian, Fuding, "White Peony", floral, sweet
- **Bai Mu Dan Ji Pin** 310,-
- Fujian, Fuding, „White Peony of the highest quality“, highly floral, sweet
- **Chen Pi Shou Mei** 250,-
- Fujian, Guangdong; Shou Mei with older tangerine peel, fruity, light, refreshing
- **Gong Mei 2018** 280,-
- Fujian, Fuding, honey sweet
- **Lao Shou Mei 2013** 280,-
- Fujian, Fuding, „Old Shou Mei“, medicinal flavour, sweet
- **Wuyi Bai Cha 2023 Ye Sheng** 340,-
- Fujian, Wuyi Shan, mineral-fruity flavour, smooth, wild trees
- **Zi Juan Bai Cha** 320,-
- Yunnan, purple tea tree variety, fruity

Oolong Tea - Wulong 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.

- **Dong Ding supergrade** 320,-
- Nantou, "Frozen Peak", higher oxidation, light roasting
- **GABA** 270,-
- Nantou, higher GABA content, less stimulating, fruity
- **Gao Shan superior** 300,-
- Nantou, 1000 m.s.l. and more, "High Mountain", floral-fruity
- **Gui Hua** 270,-
- Nantou, „Osmanthus Flower“, light, floral
- **Jin Xuan Nai Xiang** 260,-
- Nantou, "Golden Flower with a milk-like scent"
- **Ren Shen superior** 280,-
- Nantou, with ginseng
- **Tian Li Cha** 640,-
- Nantou, 2000 m.s.l, "Heaven Pear", light, fruity, very soft, delicate

China – different provinces

- **Tie Guan Yin king** 250,-
- Fujian, Anxi, „Iron Goddess of Mercy“, light, fresh
- **Tie Guan Yin Tan Bei** 290,-
- Fujian, Anxi, „Iron Goddess of Mercy“,
traditional roasted version, fruity
- **Dong Fang Mei Ren** 290,-
- Guangxi, Longkou, "Oriental Beauty", fruity, sweet

Yan Cha – Rock Tea

The Wu Yi Mountains in the north of Futian 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** 650,-
- Qi Ming Cha Ye, „White Cockscomb“, lighter roasting, fruity
- **Ban Tian Yao** 480,-
- Qi Ming Cha Ye, fruity
- **Da Hong Pao Ji Pin** 500,-
- Qi Ming Cha Ye, „Highest quality Big Red Robe“, fruity, very smooth
- **Da Hong Pao king** 320,-
- „King Big Red Robe“, fruity
- **Lao Cong Shu Xian** 420,-
- Qi Ming Cha Ye, „Narcissus“, old trees, fruity
- **Rou Gui Ji Pin** 420,-
- Qi Ming Cha Ye, „Highest quality Golden Cinnamon Tree“, high roasting
- **Shui Jin Gui** 480,-
- Qi Ming Cha Ye, „Golden turtle“, fruity
- **Tie Luo Han** 360,-
- Qi Ming Cha Ye, „Iron Arhat“, high roasted, fruity-floral

Feng Huang Dan Cong – Phoenix tea

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.

- **Mi Xiang** 410,-
- Wudong mountain 1200m.n.m, "Honey Scent", fruity, honey sweet
- **Pi Lei Xiang** 390,-
- Wudong mountain 800m.n.m, fruity with a slighty astringent note, sweet
- **Song Zhong** 390,-
- Wudong mountain 1000m.n.m, fruity, sweet
- **Tong Tian Xiang** 420,-
- Wudong mountain 900m.n.m, "Heavenly Scent", light, fruity-floral
- **Ya Shi Xiang** 380,-
- Wudong mountain 1100m.n.m, "Smell of a Duck Shit", fruity

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, smooth, soft
- ***Hua Cha Cui Ming*** 250,-
- Yunnan, Simao, lighter
- ***Hua Cha Yin Luo*** 240,-
- Fujian, Zerong, more floral
- ***Moli Tai Mu Long Zhu*** 250,-
- Fujian, Fuding, „Jasmine Dragon Pearls of Tai Mu“

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 of An Ji“, lower caffeine content
- **Huang Shan Mao Feng** 210,-
- Anhui, „Hairy peaks of Yellow Mountain“
- **Long Jing Shi Feng** 220,-
- Zhejiang, „Dragon Well of Lion Peak“
- **Lü Bao Shi** 210,-
- Guizhou, „Green Gem“
- **Mei Ren Lü** 220,-
- Guangxi, „Green beauty“
- **Meng Ding Gan Lu** 250,-
- Sichuan, Meng Ding mountain, „Honeydew“, sweet
- **Meng Ding Mao Feng** 200,-
- Sichuan, Meng Ding mountain, „Hairy peaks of Meng Ding Mountain“
- **Song Luo Ji Pin** 210,-
- Anhui, Song Luo mountain, highest quality
- **Tai Ping Hou Kui** 260,-
- Anhui, „Monkey King of Tai Ping“, bushes, grassy, refreshing
- **Tai Ping Hou Kui Ji Pin** 480,-
- Anhui, „Monkey King of Tai Ping“, trees, highest quality, highly energizing
- **Wu Liang Shan Mao Jian** 210,-
- Yunnan, Wu Liang mountain, „Hairy peaks of Wu Liang Mountain“

Herbs and dried fruits

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

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

- ***Herbal mixture*** 290,-
- we will mix a combination to your liking

Dried fruits as a healthy delicacy to tea:

- **Gouji** - wolfberry 50,-
- 25g
- **Shanza** - hawthorn 40,-
- 25g
- **Zao** – chinese red dates 55,-
- 25g

Homemade cookies with tea

Cookies are made of dough similar to Linz dough, with selected teas from our offer. (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

1) Cereals with gluten

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

3) Eggs

7) Milk