



„Origin & Quality“

teahouse

Charvátova 3, Praha 1

www.orijintea.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, light
- **Tian Mu Hong Cha** 230,-
- Zhejiang, Xinchang
- **Wu Yi Hong Cha** 230,-
- Fujian, Wuyi Shan, smooth, fruity
- **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 Pen 2019 Dashu*** 340,-
- Menghai, Bulang, old tea trees, very smooth, harmonious
- ***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
- ***Meng Hai 2017*** 370,-
- Menghai, slightly woody, soft, strong
- ***Meng Hai 1990'*** 730,-
- Menghai, 9016, very smooth, rounded, noble, sweet, nutty-woody
- ***Meng Ku 2003*** 320,-
- Lincang, woody, smooth, sweet, light
- ***Xiao Qing Gan 2009*** 310,-
- Xinhui, puerh tea inside tangerin peel, served with the peel, citrus-bitter
- ***Zhi Wei Wu Shan 2024*** 280,-
- mixed material of different ages and years of harvest from 5 mountains, balanced, sweet, slightly woody

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.

- **Ban Pen 2026 Dashu** 330,-
- Menghai, light, fresh, floral
- **Bing Dao 2025 Dashu Maocha** 390,-
- Mengku, older tea trees, specific sweetness even at a young age
- **Ma Hei Shan 2024 Xiaoshu** 330,-
- Yiwu, complex, sweet, slightly bitter
- **Meng Hai 1980'** 2500,-
- highly fermented, woody, very smooth, noble, very well balanced
- **Meng Ku 2003** 320,-
- fruity-woody, stronger
- **Wu Liang Shan 2011 Dashu** 270,-
- fruity-woody, strong
- **Yi Wu 1996** 530,-
- more fermented, fruity-woody, smooth
- **Yue Guang Bai** 270,-
- Lancang, Jing Mai Shan, „White Moonlight“, floral, light, sweet

Gushu cha Puerh teas processed from old (300 and more years) wild-growing tea trees. Their sweet full taste can be enjoyed even in young age.

- **Ma Hei Shan 2024 Shi Meng Kan** 850,-
- Yiwu, trees 400+ years, very harmonious, complex, clean taste
- **Nan Nuo Shan 2008** 410,-
- Menghai, distinctive, strong, full, fermented, fruity with a hint of wood

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 2023** 260,-
- Anhui, bushes, traditionally pressed into a small basket
- **An Cha Mao Jian 2019** 330,-
- Anhui, tea trees, soft
- **Liu Bao Cha 2000** 410,-
- Guangxi, Wu Zhou, traditionally processed small scale production, pressed into a small basket, very earthy, smooth, full, cooling effect
- **Liu Bao Cha Sheng 2015** 330,-
- Guangxi, Wu Zhou, very earthy, cooling effect

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.

- **Meng Ding Huang Ya** 370,-
- Sichuan, tips, sweet, very soft, delicate
- **Huang Da Cha** 240,-
- Anhui, light, sweet, fruity
- **Yunnan Huang Cha** 240,-
- Yunnan, light, sweet, floral-citrus

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.

- | | |
|--|-------|
| Mandarin peel inside tea | 40,- |
| <i>- light fruity fresh taste</i> | |
| • Bai Hao Yin Zhen 2024 | 370,- |
| <i>- Fujian, Fuding, „Silver Needles“, tips, highly herbal-floral, very soft, sweet, delicate, light</i> | |
| • Bai Mu Dan Ji Pin 2022 | 310,- |
| <i>- Fujian, Fuding, „White Peony of the highest quality“, herbal-floral, sweet, soft, delicate, light</i> | |
| • Chen Pi Shou Mei 2024 | 250,- |
| <i>- Fujian, Guangdong; Shou Mei with aged tangerine peel, fruity, light, refreshing</i> | |
| • Gong Mei 2018 | 280,- |
| <i>- Fujian, Fuding, honey sweet</i> | |
| • Wuyi Bai Cha Ye Sheng 2023 | 340,- |
| <i>- Fujian, Wuyi Shan, wild trees, mineral-fruity, smooth</i> | |
| • Xiao Ye Mu Dan 2025 | 280,- |
| <i>- Hubei, Shen Nong Jia, wild trees,full, rounded, fruity with a hint of flowers and wood</i> | |
| • Zi Juan Bai Cha 2024 | 320,- |
| <i>- Yunnan, purple tea tree variety, fruity</i> | |

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.a.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.a.s.l., "Heavenly Pear", light, mildly fruity, very soft, delicate

China – different provinces

- **Dong Fang Mei Ren** 290,-
- Guangxi, Longkou, "Oriental Beauty", fruity, sweet
- **Nong Xiang Tie Guan Yin** 270,-
- Fujian, Anxi, „Iron Goddess of Mercy“,
traditional roasted version, fruity
- **Tie Guan Yin king** 250,-
- Fujian, Anxi, „Iron Goddess of Mercy“, refreshing, light, floral
- **Xiao Ye Hong Oolong** 280,-
- Hubei, red oolong, fruity-floral
- **Ye Shan Yun Cong** 270,-
- Hubei, oolong á la phoenix, fruity, fresh, 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.

- **Da Hong Pao Ji Pin** 500,-
- „Highest quality Big Red Robe“, fruity, very smooth
- **Lao Cong Shu Xian** 420,-
- „Narcissus“, old tea trees, fruity
- **Lao Cong Rou Gui** 420,-
- „Highest quality Golden Cinnamon Tree“,
old trees, fruity
- **Qi Dan** 340,-
- very light, refreshing, fruity, less firey
- **Tie Luo Han** 360,-
- „Iron Arhat“, floral-fruity

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.

- **Hong Xin Rou Gui** 480,-
- Wudong Shan 1100 m.a.s.l., fruity with a hint of wood, sweet
- **Mi Lan Xiang Cha Hu** 430,-
- Wudong Shan 1000 m.a.s.l., "Honey orchid", fruity-floral
- **Mi Xiang** 410,-
- Wudong Shan 1200 m.a.s.l., "Honey Scent", fruity, honey sweet
- **Mo Li Xiang** 540,-
- Wudong Shan 1100 m.a.s.l., "Jasmine scent", floral
- **Pi Lei Xiang** 390,-
- Wudong Shan 800 m.a.s.l., fruity with a slighty astringent note, sweet
- **Song Zhong** 390,-
- Wudong Shan 1000 m.a.s.l., fruity, sweet
- **Xing Ren Xiang** 400,-
- Wudong Shan 1100 m.a.s.l., "Almont scent", fruity, sweet

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, Meng Ding, deeper, fruity
- ***Hua Cha Yin Luo*** 250,-
- Fujian, Zerong, more floral
- ***Moli Tai Mu Long Zhu*** 260,-
- 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** 230,-
- Zhejiang, „White Tea of An Ji“, lower caffeine content, higher umami
- **Fu Liang Ye Sheng** 220,-
- Jiangxi, wild tea trees
- **Long Jing Shi Feng** 230,-
- Zhejiang, „Dragon Well of Lion Peak“, natural variety
- **Lü Bao Shi** 220,-
- Guizhou, „Green gem“, higher umami
- **Mei Ren Lü** 230,-
- Guangxi, „Green beauty“
- **Meng Ding Gan Lu** 270,-
- Sichuan, Meng Ding mountain, „Honeydew“, sweet
- **Song Luo Ji Pin** 220,-
- Anhui, Song Luo mountain, the highest quality
- **Tai Ping Hou Kui** 260,-
- Anhui, „Monkey King of Tai Ping“, bushes
- **Tai Ping Hou Kui Ji Pin** 480,-
- Anhui, „Monkey King of Tai Ping“, trees, the highest quality, highly energizing, delicate
- **Yao Shan Cha** 230,-
- Guangxi, Yao mountain
- **Ye Shan Cui Lan** 230,-
- Hubei, „Emerald orchid“, wild trees, light, fresh

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 according to wish*** 290,-
- we will mix a combination according to your taste

Dried fruits as a healthy delicacy to tea:

- ***Gouji*** - wolfberry 75,-
- 25g
- ***Shanza*** - hawthorn 60,-
- 25g
- ***Zao*** – chinese red dates 80,-
- 25g

Homemade cookies with tea

Cookies are made of dough similar to Linz dough, with selected teas from our offer. (1,3,7)

- ***Green cookie*** 25,-
- approx. 20g, with Matcha tea
- ***Red cookie*** 25,-
- approx. 20g, with red tea

1) Cereals containing gluten

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

3) Eggs

- and products thereof

7) Milk

- and products thereof