

# menu

## black tea 1.90-2.90

English Breakfast, Assam, Earl Grey  
Vanilla, Black Chai, Black and Cherry,  
Lapsang Souchong, Darjeeling

## oolong tea 2.90-3.30

Oolong Shui Xian, Oolong Iron Mercy,  
Milky Oolong

## green tea 1.90-3.30

Moroccan Mint, Genmaicha, Mao Feng,  
Jasmine Green Tea, Apple Green Tea,  
Gyokuro, Hojicha Mate Choc Mint, Matcha  
Mint

## herbal 1.90-2.90

Mint & Mint, Ginger Chilli,  
Thai Lemongrass, Chamomile Citrus,  
Licorice Mint, Ginseng Spice

## white tea 2.90-3.30

Pine Needles White Tea

## rooibos & hibiscus 2.50-2.90

Berry Mix, Rooibos Rhubarb  
Fudge, Rooibos Choc Cinnamon

## cakes & pastry

Cream Cakes, Fruit, Nut & Berry Tarts, Cinnamon rolls,  
Muffins, Cookies, Truffles etc – daily options vary.

## FOOD FROM DELI:

### Nordic Gravlax on rye 9.90

Fish and chips, Nordic-style: salmon cured in salt, served  
with dill, lemon, butter, dark rye bread, salad and  
crisps. Pair with: Mao Feng Green Tea or Matcha Mint

### Avocado-Tahini Tartine (vegan) 7.90

Mashed avocado and tahini on a pumpnickel rye,  
with tomatoes, pumpkin seeds and greens on top. Pair  
with: Thai Lemongrass or Chamomile Citrus.

### Serrano Ham & Rocket Toast 6.80

Spanish cured ham with rocket tossed in mango vinegar,  
and sundried tomatoes on a toasted sourdough. Pair  
with: Pine Needles White Tea or Earl Grey Vanilla.

### Mini Cheese Plate 6.90

Blue cheese and brie served with honey and chutney,  
our popular apricot-cinnamon loaf and dark rye. Pair  
with: Oolong Shui Xian or English Breakfast

### Rocket Side Salad 3.50

With raspberry, lime or mango vinegar dressing

### Raspberry Eton Mess 5.50

A fresh take on this all-time favourite, with raspberries,  
granola and raspberry-white-chocolate merengue.  
Pair with: Berry Mix or Rooibos Rhubarb Fudge

## tea porridge 3.90-4.30

Chunky rolled oats, cooked in bold a brew of Piacha  
tea and served with berries, spices or nuts

Matcha Coconut

Cinnamon Breakfast

Red Berries

## afternoon tea 17.40 per person

Cocktail sandwiches, fruit and chocolate tarts and  
cakes. Pair with 4 teas. Available 12pm, min. 2 people

# piacha tea bar & shop

## mulled tea 4.10-4.50

Fruit and spices mulled in tea, served with almonds

Apple & Pear

Berry Mix & Ginger

## ice tea smoothies 4.30-5.10

Fruit, berries and herbs blended on refreshing ice tea

Lemongrass Pineapple

Berry 'Cosmopolitan'

Earl Grey Peach

Matcha Blueberry

## tea lattes 3.20-3.60

Matcha Latte -

Turmeric Latte

Black Chai Latte

Rooibos Chai Latte

London Fog Latte

## coffee 1.80-2.90

Espresso - Macchiato - Americano -

Cappuccino - Latte - Flat white - Mocha -

Hot Chocolate

piacha  
tea bar & shop

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