



APPETIZERS

GREEK MEATBALLS 8
sweet tomato sauce, raita, feta

HUMMUS PLATE 7.5
cucumbers, tomatoes, olives, pickled onions,
house made flatbread

THAI FISH CAKES 8.5
coconut, lemongrass, chili, garlic, ginger,
green papaya salad

INDIAN SAMOSAS 7.5
fried pastry of spiced potato, onion, peas,
cucumber yogurt, mango chutney

ARGENTINIAN MUSHROOMS 8
roasted mushrooms, chimichurri,
goat cheese GF

MEXICAN CARROT SALAD 8
roasted rainbow carrots, peanut sesame mole,
radish, mint, cilantro, greens, lime

SOUP AND SALAD

Soup du Jour Cup 4 / Bowl 6 Side Salad GF 5

ITALIAN FARRO SALAD 10
arugula, shaved parmesan, radish, pistachio, grape,
apple cider vinaigrette

JAPANESE NOODLE SALAD 11
salmon 15 tofu 12
Houjicha sesame ramen, shredded carrot,
daikon, Napa cabbage, lettuce, spicy seaweed

MEDITERRANEAN SALAD 12
mixed greens, hummus, dolmas, cucumber, tomato,
feta, olives, herb vinaigrette, house made flatbread

RUSSIAN BEET SALAD 11.50
butter lettuce, roasted beets, potato salad, bacon,
cherry tomatoes, hard cooked egg, Dijon dressing GF

add: tofu 2.5 chicken 2.5 shrimp 4 salmon 5

ENTREES

FRENCH STEAK AND FRITES* 23.5
grilled N.Y. strip, béarnaise, farm carrots, white truffle sage and rosemary fries, parmesan cheese

PERSIAN CHICKPEA KUFTEH* 14.5
chickpea croquettes with herbs & spices, Persian tomato sauce, sautéed greens,
pomegranate reduction, sunny egg

TAJIKISTAN PLOV* 16
traditional rice dish with carrots, onions, chickpeas, spices, grilled beef,
tomato-cucumber salad, dried fruit, house made naan

CANTONESE FRIED RICE 16
char sui pork, five spice pork rib, black rice, scrambled egg, peas, carrot, green onion, bok choy,
garlic, ginger GF

PERUVIAN CHICKEN A LA BRASA 16
marinated half chicken, jalapeno & cilantro sour creama, turnip corn salad, roasted carrot, yucca fries

KOREAN PAN FRIED NOODLES chicken or tofu 14.5 pork belly 15.5 shrimp 16.5
red onion, carrots, Fresno peppers, scallion, water chestnuts, bok choy, bean sprouts

PERSIAN KHORESH BADEMJAN 19
braised beef, crispy eggplant, roasted carrots, basmati rice, house made flatbread

SYRIAN MUHAMMARA LAMB* 21
walnut & pepper lamb loin chop, carrot, arugula, bulghar tabbouleh, kumquat yogurt

SPICY INDONESIAN PEANUT NOODLES chicken or tofu 14
rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut curry GF

TAJIK SHISH KABOB* (SHASHLIK) 19
skewers of lamb, peppers, onions, plov rice, dried fruit, cucumber yogurt

BENGALI BLACKENED SNAPPER* 19
tamarind yogurt, lime, choto aloor dum potatoes, curried cauliflower GF

INDIAN ROOT VEGETABLE CURRY chicken 14 shrimp 16
spicy mustard curry, spinach, cilantro, parsnip, rutabaga, purple potato, basmati rice, house made
flatbread

SINGAPORE SHRIMP LAKSA 16
rice noodles, curried broth, hard boiled egg, mung bean sprouts, tofu, cilantro, chili, macadamia, lime GF

THE STORY OF THE TEAHOUSE

The Boulder Dushanbe Teahouse was given to Boulder by our sister city, Dushanbe, the capital of Tajikistan. A small country in Central Asia, Tajikistan sits along the trade routes of the famed Silk Road, and in 1987, when the gift was given, Tajikistan was part of the Soviet Empire. After being built in Tajikistan, the Teahouse was dismantled and sent to us here in Boulder, where it was rebuilt on this location in Central Park.

More than 40 artisans created the lavish artistic elements of the Teahouse which showcase the floral designs of the garden, repetition of pattern, and the Tree of Life. These skills were often passed down through the generations. These meticulously hand crafted elements, including the hand carved and painted ceiling, the plaster carved walls, and the external ceramic panels, give us a glimpse into the lavish Persian culture, rich with color, texture, and depth.

In Central Asia, teahouses serve as community gathering places where people meet to socialize, conduct business, and relax. Today, the Boulder Dushanbe Teahouse stands as a symbol of global friendship and cooperation, and offers the people of Boulder, as well as visitors from around the world, an oasis in which to soothe the senses, enjoy a cup of premium tea, or explore cuisines from around the world.

To learn more about the Teahouse, ask your server for an informational brochure, or visit us online

www.boulderteahouse.com.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free items

All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions. Some dishes may be modified for vegan, vegetarian & gluten free diets. An 18% gratuity may be

added to parties of 6 or more. Split plate fee is \$3. One check will be presented to the table. We will gladly split payments accordingly.