



Chaya



The word Chaya is Japanese and means “little tea house”. And that’s how it all started. With a small tea shop that has grown bigger over the years but still offers a very personal service to all customers.

In this catalog you can read more about our history, our activities and our plans for the future. You will also get a presentation of our tea selection, which you can be inspired by. You can advantageously buy our teas in small test tubes, where there is enough to make a few good pots of tea.

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## OUR HISTORY

Chaya’s history goes back 40 years to when Bente Valbak got the idea to establish a company selling tea. At that time, she often traveled to the East and took a special interest in the tea culture. She decided to make good quality tea available to all Danes by selling it per mail order. Everyone in the family was active, when tea had to be filled into tubes, boxes packed and taken to the post office. In that way, Chaya has always been like an extra family member.

Because Chaya has always had a central place in the family, it was completely natural, that the second generation, Bente’s daughter Kirstine Laurents, in 2000 entered the company. Since then, the third generation has also become an asset part of Chaya. Together they and their passionate employees run Chaya as a modern tea shop with a focus on quality, unique experiences and sustainability in all aspects of the business.

Today, Chaya is presented both online and physically in two stores, where you can delve into more than 90 different types of tea and a carefully selected assortment of delicious accessories for the tea table. We also deliver tea to companies – both for everyday life and for special occasions as company and Christmas gifts. In addition, we are tenants of Dronning Louises Tehus, where you can enjoy Afternoon Tea in beautiful surroundings. We have also become tenants of the café at Ordrupgaard Art Museum.



Kirstine, Bente  
and Sofie



## OUR BUSINESSES

At Chaya's debut, Bente herself drove goods to the post office in her Morris Mascot every day to send the tea experience home to customers. That changed when she found a warehouse in Bondebyen in Lyngby. Several customers offered to come by themselves to pick up their goods at the warehouse, so Bente started to stay open a few days a week, all the while the range of teas grew. That's how Chaya's first store took shape, and later the store on Jægersborg Allé followed followed.

Today, the shops are an essential part of Chaya. This is where we meet our customers – both regular and new – and share our knowledge and passion with everyone, who want a sensual break in everyday life. As soon as you step over our doorstep, you will be greeted by the aroma of all our tea blends, and we take pride in always keeping the service personal and present. All our customers must have the opportunity to find just the tea that suits their needs and taste preferences. That is why it is possible to smell all our tea blends, and we also always have a taste sample available of the Tea of the week.

In addition to the tea, we have a large selection of accessories and delicacies on the shelves. You can e.g. find our own organic jam range and pastry-baked ginger cakes. We also handpick items from fantastic suppliers around Europe and locally in Denmark, from where we e.g. get delicious chocolates, cakes and wines.

Although the parcels are no longer driven to the post office in a Morris Mascot, we still deliver lots of tea experiences and other products from Chaya by mail. Our webshop [www.chaya.dk](http://www.chaya.dk) is an integral part of the business, and we deliver to both private customers and companies. We want it to be easy to order from us, and we make a virtue of sharing the same enthusiasm about the products, like the one you find in the shops. We therefore always send taste samples in the packages and are happy to help tailor special solutions that suit the individual customer's needs.





## OUR CAFES

### **DRONNING LOISES TEHUS**

In 2008 we took over the summer lease of Dronning Louises Tehus (Queen Louise's Tea House) in Rosenhaven in Bernstorffsparken, and in 2018 we took over the entire lease the year. We serve Afternoon Tea at weekends as well as other good things To Go for a trip in the park.

Dronning Louises Tehus was renovated in 2013 with great respect for its rich history and style. The house was originally used as a guest house for the park castle, and during the reign of Christian IX (1863-1906) his wife built, Louise, an impressive rose garden that you can still enjoy today. Dronning Louises Tehus can be rented all year round for meetings and events - both private and company events - where the location in Bernstorffsparken provides a unique opportunity to also involve nature.

### **PARADEHUSET**

We also rent out Paradehuset, which is next to Dronning Louises Tehus. When Bernstorff Slotshave was laid out in the 1760s, there was originally many greenhouses in the garden. Today, only three remain, of which Paradehuset is the largest.

The charming and rustic decor in Paradehuset with long tables and benches creates an atmospheric setting for everything from weddings to corporate events with space for 50 seated guests or 80 standing guests.

### **ORDRUPGAARD CAFÉ VED CHAYA**

Our Chaya universe is getting bigger and bigger, and from summer 2021 we have been given the privilege of leasing the café at Ordrupgaard Museum.

Ordrupgaard Café ved Chaya is located in the Zaha Hadid building, in a scenic area, where the building's large windows make it almost feel like sitting in nature.

In addition to a large café indoors, there will be ample opportunity to sit outside on the terrace or take something delicious with you around the fine park, which also contains works of art – made for both children and adults. We will offer tea, coffee and cake for the little hunger, but our chef has also perfected many good lunch and dinner dishes, which we look forward to serving you.



## OUR CHRISTMAS ROOM

For more than 20 years, we have traveled to Scotland every year to attend auctions with the aim of finding beautiful silver plated tea sets from 1880-1950. For 15 years, we have held an annual Christmas party, where we have sold English tea sets and other silver-plated items for the tea table, such as candlesticks, toast holders, etc. and of course all our Christmas treats. As it becomes more and more difficult to buy silver-plated tea sets, our Christmas room has changed its course towards becoming a weekend where we simply want to spoil our loyal customers and invite new ones into our tea universe. We offer delicious tastings and great deals on selected Christmas items. The Christmas room always takes place in November, and you can get more information about the event on our website.



## SUSTAINABILITY

### We take our responsibility seriously

At Chaya, we take our social and societal responsibilities seriously. Our products must not only meet customer expectations, but also be produced under conditions that are in line with human rights and principles of sustainability.

We work purposefully with the transition to a circular economy in a large number of areas in accordance with the UN's global goals. We have, among other things, focus on reducing food waste and the environmental burden from packaging and marketing materials.

Our membership of the UNGC (United Nations Global Compact) also obliges us to continuously document our initiatives.










### MORE ECOLOGY

Within the last few years, we have worked especially to get more organic tea into our range, and we continue to do so.

Read more about our areas of focus on our website [www.chaya.dk](http://www.chaya.dk)



## OUR SELECTION OF TEA

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## GUIDE TO READING

### PLANTATION AND AROMA TEA

A distinction is made between plantation and aroma tea. Plantation tea comes directly from the plantations, oxidised/unoxidised and dried, but with no added flavourings. Therefore, these are also called the pure, classic or orthodox teas. When you add dried fruit, flowers, spices, fruit oils and the like to a plantation tea, it is called a flavoured tea.

### WHAT DO THE ABBREVIATIONS MEAN?

With many teas, you will find abbreviations that tell you something about the size of the leaf, harvest time, processing and sorting.

Below you can see what the different letters mean:

**OP** Orange Pekoe – very long, thin leaf.

**P** Pekoe – medium-sized, oblong or curled leaf.

**PS** Pekoe Souchong – coarse, medium-sized leaf.

**S** Souchong – very coarse leaf – often used smoked.

**F** Flowery – the tea contains tips.

Tips are the tips of the new leaves and leaf buds.

**G** Golden – indicates a content of very young tips, harvested early in the season when they are golden in colour.

**B** Broken – leaves which has been finely divided by cutting.  
This cut usually means a stronger tea.

### Example

The abbreviation **FBOP** means that the tea has tips (**F**), and that the original tea leaves were very long and thin (**OP**), and have been broken down by cutting (**B**).

### ICONS



When you see this icon on a tea, it means that it is also available in pyramid tea bags.



When you see this icon on a tea, it means that the tea is organic.

## TEA COUNTRIES

### INDIA

India is the world's largest producer of tea. The best known regions that produce tea are Assam and Darjeeling.

Assam is known for its powerful aroma and malty taste. The teas can carry milk and work well as morning teas.

Darjeeling teas are often referred to as the "champagne of teas". The teas are grown at the foot of the Himalayas and are known for their highly aromatic and flowery leaves. The first picking in the spring is called "Darjeeling first flush". It gives teas with delicate, crisp and green flavor notes. The picking in summer is called "Darjeeling second flush" and is the primary picking in Darjeeling.

### SRI LANKA

The island of Sri Lanka, formerly Ceylon, is the third largest tea producer in the world and the second largest exporter. The teas are grown at an altitude of 600 - 2,500 meters above sea level and are known for their incredible aroma and beautiful color in the cup. The finest teas come from the high altitude areas such as Kandy, Uva and Uva Highland.

### CHINA

Tea production in China consists of many small farms. The teas are collected by large co-operatives that control quality, blend the tea and resell it directly. Therefore, Chinese teas are rarely sold with their plantation name, such as in India. The soil conditions mean that there is generally very little tannic acid/tannin in Chinese teas. They therefore rarely become bitter.



### KENYA

The first tea bush was planted in Kenya in 1903. Production has since increased. Today Kenya is one of the leading tea-producing countries in the world. Production takes place on many small farms, of which there are over 200,000 in Kenya. The teas are known for their fullness and nice color. They are perfect as morning teas and also go well with milk.

### JAPAN

Tea is a central part of Japanese culture. It is especially the green tea, that is grown in the country. It is part of both the traditional tea-ceremonies and in the Japanese's everyday life.

The most common green teas in Japan are Sencha. Sencha is available in many grades and is known for having jade-green, needle-like leaves. The tea is clear and yellow-green in the cup with a grassy and sweet taste. The best Senchas are harvested from April to May.

The finest of the Japanese teas is Gyokuro. It is the tea you serve to your guests. The tea bushes grow in the shade a part of the year and therefore grow slowly. This causes the leaves to produce more chlorophyll and thus become darker green in colour. In addition, less tannic acid is formed, so the taste becomes mild and sweet. The tea is picked only once a year.

Gyokuro tea leaves are also the tea leaves that form the basis of Matcha tea. Matcha tea consists of powdered Gyokuro tea leaves. Matcha tea is included as the main ingredient in the traditional Japanese tea ceremonies. When preparing matcha, a very special bamboo whisk called the Chasen is used.

## BLACK TEA



*Black Tea is picked, oxidized and dried without added aroma. The large differences in taste found in Black Tea are due to the soil conditions, climate and the treatment of the picked leaves.*

### CHINA

#### Keemun OP

Keemun grows in the north-eastern part of China on south-facing slopes at 500-800 meters above sea level. The Keemun teas are considered the finest of China teas and give a very delicate, slightly smoked and well-developed aroma. This Keemun has been part of our repertoire for more than 20 years.  
3-5 teaspoons/l, 100°C, 6 min.

#### Keemun 2 OP

A really nice Keemun, which gives a soft and mild cup of tea with a long aftertaste. Worth a try for Keemun lovers.  
3-5 teaspoons/l, 100°C, 6 min.

#### Yunnan FOP ☞

This tea is from the Yunnan district of Southern China. Because of the soil conditions, the tea is almost without tannins. It is mild and flavoured with a more distinct tea flavour than the Keemun. A sweetish and floral flavour.  
3-5 teaspoons/l, 100°C, 7 min.

#### Panyong OP

Chinese Panyong mixed with a white Chinese tea with dried flower buds. Panyong is a district in South China, and the teas from this area are a bit more spicy than Keemun but is equally low in tannins. A soft and round cup of tea with a slightly smoked aftertaste.  
3-5 teaspoons/l, 100°C, 6-8 min.

#### Lapsang Souchong

A very different tea. Everything has been done to produce a tea that really stands out. The thickest leaves of the tea bush have been used for this tea. They have been smoked on charcoal, which gives this tea its particular character. The tea is often used in other tea blends to contribute a hint of smoke (e.g. in Gentleman Blend OP).  
3-5 teaspoons/l, 100°C, 5 min.



### SRI LANKA

#### Uva Highland BOP

The Uva district is located in the highlands of south-eastern Sri Lanka. The Uva teas, which are harvested in August/September, have a particularly strong taste due to the dry winds of the eastern districts. This has made the Uva teas Sri Lanka's most popular teas. A strong and aromatic taste.  
3-5 teaspoons/l 100°C, 5-6 min.

#### Ceylon Highgrown FOP

Ceylon Highgrown F.O.P. is a full-bodied Sri Lanka tea with a strong taste of tea. Like the Uva tea, this tea comes from highland plantations where the tea grows slowly. Compared to the Uva tea, the leaves of this tea are larger and gold-tipped. A full-flavoured and spicy taste.  
3-5 teaspoons/l 100°C, 5-6 min.

### INDIEN

#### Assam FBOP ☞

Classic north Indian tea from Assam, bordering on Darjeeling. A full-bodied and strong tea, ideal on its own and in blends. The most well-known blend is with Sri Lanka tea under the name of "English Breakfast". A full-bodied and slightly malty taste.  
3-5 teaspoons/l, 100°C, 5-6 min.





## INDIEN - Darjeeling

### Darjeeling First Flush ☞

Darjeeling First Flush is the season's first plucking of fresh buds from the tea plant. During the winter growth pause, the tea accumulates nutrients. Many of these find their way to the fresh new buds when the plant starts growing again in the spring. In terms of taste, a First Flush is a particular experience and it is known as the Champagne of teas. The tea should be enjoyed on its own and as fresh as possible. 3-5 teaspoons/l, 85-90°C, 3-6 min.

### Darjeeling Ambootia FTGFOP1 ☞☞

Behind the many letters is the best organic second flush Darjeeling we have ever tasted. The Ambootia plantation produces amazing organic teas with a combination of great knowledge and experience as well as organic and biodynamic production methods. A soft and fine taste. 3-5 teaspoons/l, 85-90°C, 5-7 min.

### Darjeeling TGFOP

Darjeeling T.G.F.O.P. is an exquisite tea with an elegant Darjeeling flavour. It is a second flush Darjeeling, which means that the taste is less "green" and somewhat sweeter than our other Darjeelings. A full-flavoured, soft and round taste. 3-5 teaspoons/l, 90-100°C, 5-6 min.

### Darjeeling Margaret's Hope TGFOP

Some of the world's finest Darjeeling teas are from the Margaret's Hope plantation. This tea - Darjeeling Margaret's Hope TGFOP - is a blend of first and second flush Darjeelings. The taste is aromatic and has a fine and characteristic Darjeeling taste. A soft, aromatic and delicious taste. 3-5 teaspoons/l, 90-100°C, 5-7 min.

## KENYA

### Kenya Fanning

A fine cut Kenya tea, which gives a full-flavoured and very tasty cup of tea. Perfect for serving with milk.

A spicy and full-flavoured taste. 3-5 teaspoons/l, 100°C, 6-7 min. (8-9 min. for milk)

## PLANTAGE TE BLANDINGER

### Chaya Breakfast BOP ☞☞

This tea is a classic mix of teas from India and Sri Lanka, which gives a full-flavoured and tasty morning tea. Good with milk. 3-5 teaspoons/l, 100°C, 5 min. (8-9 min. for milk)

### English Blend

English Blend (Fanning) is a tea blend, which consists of fine cut tea from Kenya, Sri Lanka and Burundi. We have created the tea in cooperation with an English tea broker. It is our strongest tea and it is great for drinking the British way with milk and sugar. A full-flavoured and strong taste. 3-5 teaspoons/l, 100°C, 5 min. (8-9 min. for milk)

## Gentleman Blend OP

A soft and slightly smoked tea made of large-leaved Sri Lanka tea, Darjeeling and Lapsang Souchong.

A soft and smoked taste. 3-5 teaspoons/l, 100°C, 5 min.



### DID YOU KNOW THAT A LARGE SELECTION OF OUR TEAS IS ALSO AVAILABLE IN PYRAMID-SHAPED BAGS?

The design of the bags makes it possible to achieve an optimal infusion of the quality large-leaf teas, where both flavor and aroma are extracted into the water and give the best cup or pot of tea.

They are produced from biodegradable and plant-based material, so you don't have to worry about microplastics or other harmful particles either. So here is the option, if it needs to be a easy and you are not in the mood for teafilters. Just look for the pyramid bag icon next to the teas in the catalogue.



## FLAVOURED BLACK TEA



Flavoured black tea is a plantation tea (pure tea) with added flavour in the form of fruit oils, flowers or pieces of fruit. The plantation tea used as base in each blend is of great importance to the final taste of the tea.

### Afternoon

Our most popular tea available by weight and in tea bags. Chinese base tea with pineapple, orange peel and quince.

A fresh and slightly sweet taste.  
3-5 teaspoons/L, 100°C, 5-6 min.

### Chai

A Chinese gun powder tea spiced with Egyptian mint. When poured into the cup, this tea is light with a wonderful aroma of fresh mint. Mild and soft with a nice smell of mint.

3-5 teaspoons/L, 100°C, 5-6 min  
(10 min. formilk)

### Chaya

This tea has a deep and intense taste and smell of blackberries. The base tea is a mild Chinese with added blackberries and wild flowers. This was Chaya's first blend when we started our business over 30 years ago.

A spicy and a little sweet taste.  
3-5 teaspoons/L, 100°C, 5 min.

### Chaya 2

The freshness of orange and nectarine and the sweetness of apricot create a well-balanced tea with a mild Chinese tea base. The added jasmine flowers add a light touch of the East both visually and in terms of the aroma.

A full and round taste.  
3-5 teaspoons/L, 100°C, 5 min.

### Chaya Lemon

This organic tea makes for a nice cup of black tea with a hint of lemon. This tea is already one of our own favorites.

A fresh and slightly sour taste.  
3-5 teaspoons/L, 100°C, 5 min.

### Club Tea

Our own Keemun tea with natural bergamot and citrus oil of very high quality. A combination, which gives you a particular and very fresh aromatic Earl Grey.

A light, fresh and aromatic taste.  
3-5 teaspoons/L, 100°C, 6 min.

### Cream Tea

A little Sri Lanka tea has been added to the Chinese base in order to give the tea a bit of “spark” so the strong cream and caramel flavours don’t overshadow the taste of tea. Sweet and creamy. 3-5 teaspoons/l, 100°C, 5 min.

### Earl Grey

Organic tea from south India with a strong aromatic taste and bergamot oil. With this tea, you get organic and great taste combined. A clear, pure Earl Grey taste.

3-5 teaspoons/l, 100°C, 5-6 min.

### Earl Grey Souchong

A blend of teas from India and Sri Lanka with a little bit of Lapsang Souchong and natural bergamot oil. Ideal for mixing with milk. The Chinese Lapsang Souchong gives this tea a powerful smoked taste and aroma. A full-flavoured tea with body and character.

3-5 teaspoons/l, 100°C, 5-6 min.

### Engelsk Earl Grey

A classic Earl Grey like we remember it from our childhood. The contents of Assam and Sri Lanka tea add power and body to the tea. Great for mixing with milk. A strong, full and round taste. 3-5 teaspoons/l, 100°C, 6 min.

### French Summer Tea

A classic Earl Grey with a delicious and light smell of bergamot oil spiced with jasmine flowers and wild flowers. The base tea is Assam and Chinese. Full-flavoured and soft. 3-5 teaspoons/l, 100°C, 6 min.

### Elderflower

A pleasant tea with a sweet and spicy scent of elderflower. The base is a mild Chinese tea with elderflower, elderberries and blue mallow flower. Spicy and slightly sweet. 3-5 teaspoons/l, 100°C, 5 min.

### Chinese Spring Tea

(Dronning Louise Te)

A symbol of spring. The ingredients are based on an old Chinese recipe. Our own Keemun tea with rose leaves and natural bergamot oil. The tea is light and slightly sweet with a mild aroma of Earl Grey and rose leaves.

3-5 teaspoons/l, 100°C, 5 min.

### Cornflower

(Klassisk Påske Te)

A delicat and aromatic tea, which evokes associations of Easter. It is based on Chinese and Sri Lanka teas with cornflower and has a delicious smell of strawberry and exotic fruits. Light and slightly sweet. 3-5 teaspoons/l, 100°C, 6-7 min.



### Lady Green

This is a very mild and pleasant Earl Grey. The mild Chinese base has been mixed with a little bit of Green Gun Powder, which adds even more lightness and grace to the tea. Bergamot oil has been added creating a good balance between base tea and aroma. 3-5 teaspoons/l, 100°C, 6 min.

### Lemon Earl Grey

A classic Earl Grey with a fresh breath of lemon and curacao. Curacao is a citrus fruit closely related to Seville Orange. It is cultivated in the Caribbean island of Curacao and in Vietnam. Fresh, slightly sour and slightly sweet. 3-5 teaspoons/l, 100°C, 5-6 min.

### Orange Te

The fragrance of this tea will make you feel that you are in the middle of an orange plantation in the south of Spain. Its scent and taste are pure and intense and make you think of ripe oranges. All the

ingredients are organic.

3-5 teaspoons/l, 100°C, 5-6 min.

### Orange Earl Grey

This is a classic Earl Grey with the sweetness of orange. A blend of Keemun, Darjeeling and Sri Lanka teas form the basis of this blend and give you a nice full-flavoured cup of tea. Fresh and round. 3-5 teaspoons/l, 100°C, 5-6 min.

### Orange Quince

Fresh and sweet pieces of orange go well with the balanced sour and bitter elements of quince in this blend. The tea turns golden in the cup and the taste is soft and mild. Fresh and slightly sweet. 3-5 teaspoons/l, 100°C, 5-6 min.

### Ordrupgaard Tea

A light and aromatic tea with a good body. The name is inspired by the beautiful flowers in the garden of Ordrupgaard Kunstmuseum. 3-5 teaspoons/l, 100°C, 5 min.

**Season**

A refreshing tea with a fresh smell of quince. Sunflower petals and flowers from the quince plant have been added to the mild Chinese tea base. Slightly sweet. 3-5 teaspoons/l, 100°C, 5-6 min.

**Wild Berries**

A symphony of berries - blackberry, elderberry, raspberry, juniper and blackcurrant. We have chosen a mild Chinese tea as base for this blend so that the fragrance and flavour of the berries stand out. Slightly sweet. 3-5 teaspoons/l, 100°C, 5-6 min.

**Black Liquorice Root**

(Halloween Tea)  
The enchanting aroma and flavour come from a rich amount of liquorice root and star anise. The tea is based on Indian Assam – a great contrast to the liquorice. 3-5 teaspoons/l, 100°C, 5 min.

**Spiced Tea** ☪☪

(Klassisk Jule Te)  
An extremely popular tea. Although this tea contains many of the Christmas spices, a lot of people enjoy it all year round. The base tea is Chinese mixed with cinnamon, cloves, orange peel, vanilla and rose hip. 3-5 teaspoons/l, 100°C, 6 min.

**Sunset**

A fresh smell of grapefruit perfectly balanced with sweet strawberries. The base tea is from China and Sri Lanka with rose and sunflower petals. This is one of Chaya's own favourites. 3-5 teaspoons/l, 100°C, 5-6 min.

**Sweet Mango**

A full-flavoured base tea from Sri Lanka perfectly balanced with exotic fruit (mango) and the classic Danish berry, blackcurrant. Beautiful with added roses and cornflower. 3-5 teaspoons/l, 100°C, 5 min.

**Sweet Rhubarb**

This blend makes an extremely beautiful cup of tea - golden, fragrant and clear. The blend of black and green base teas creates a tea, which is both full-flavoured and very light. Perfect balance of slightly sour rhubarb and a sweet touch of vanilla. This is one of Chaya's own favourites. 3-5 teaspoons/l, 100°C, 5-6 min.

**Apple Quince** ☪

This very popular tea combines the sweetness of apples with the tart and slight bitterness of quince. The Chinese base tea has furthermore been mixed with Sunflowers. An aromatic tea with a golden colour. 3-5 teaspoons/l, 100°C, 5 min.



**FACTS ABOUT TEA'S CONTENTS**

**POLYPHENOLS OR TANNINS**

Tea contains a group of polymerized phenols, typically catechin. The group is often collectively called Theaflavin, and it is the one that causes the reddish-brown color in black tea. Theaflavin is not found in green tea, but is formed during the oxidation process.

**TANNING ACID:** When we talk about tannic acid in tea, we mean the tea's content of polyphenols or tannins. The chemical itself, tannic acid, is not found in tea.

**THEANINE:** An amino acid specific to tea. It is oxidized to other substances during the oxidation process and is therefore found especially in green tea.

**THEINE:** An alkaloid that is i.a. also found in coffee, kola nut and guarana, stimulates the central nervous system. Theine is found in higher concentration in new tea leaves and leaf buds. Gyokuro contains, for example, more theine than Lapsang Souchong. If you want to minimize the intake of theine, you can choose to drink tea with a lower content, such as green tea and tea from China or rooibos and herbal teas, which do not contain theine at all.





## OOLONG TEA

An oolong tea is a cross between green and black tea. After the tea is harvested, the oxidation process starts (as when producing black tea), but this is interrupted shortly after by drying the leaves. This makes wonderful teas which have the lightness of green tea and the fullness of black tea.

### Formosa Oolong

This is a large-leaved half-fermented tea, which is very popular in the East where it is enjoyed in its pure form. In Denmark, it is often used in blends. A strong and spicy taste. 3-4 teaspoons/l, 80-90°C, 5-7 min.

### Jade Oolong

This oolong tea has been oxidized very little which result in a greenish oolong with a nutty flavour. The tea can be enjoyed on its own but is also suitable with all Asian-inspired dishes such as sushi. A mild and soft taste. 3 teaspoons/l, 80-90 °C, 4 min.

### China Oolong White Downy

Half-fermented tea from China. This tea is from the first harvest of the season and therefore named first flush. The growth pause of the tea plant during the winter means that nutrients are accumulated in the plant. Many of them find their way to the fresh buds in the spring. This is a very delicate tea with a fine nutty taste. 3 teaspoons/l, 100°C, 3-5 min.

### Oolong Berry

A raspberry dream based on Oolong, which is a partly fermented tea – a mixture between green and black tea. A Fruity Oolong taste. 3-4 teaspoons/l, 90°C, 3-4 min.

## GREEN TEA

Green Tea is distinguished by a flavour that is unusually pure. Green Tea is essential with any Chinese or Japanese meal. When the tea leaves are picked, the fresh leaves can be treated in different ways. When producing green tea, the tea leaves are handled very carefully. The leaves are only steamed, carefully divided and then dried.

### JAPAN

#### Genmaicha

Green tea with roasted and puffed rice. Genmaicha is a Japanese everyday tea and is ideal for food. Soft, sweet and notes of nutty. 3-4 teaspoons/l, 80°C, 2-3 min.

#### Japanese Sencha

This Sencha is originally from the southern province of Kagoshima. When poured into a cup, it has a very mild taste, a scent of “fresh grass” and a light green colour. It is suitable for all Eastern-inspired dishes. In Japan, you often make tea three times using the same tea leaves. Three tasty and very different servings. A mild and soft taste. 3-4 teaspoons/l, 80°C, 2-3 min.

#### Gyokuro

Gyokuro is the finest of the Japanese teas, normally only enjoyed on special occasions. It is enjoyed on its own after a meal or as an elevating, cleansing and refreshing drink. The tea bushes are covered for 2-3 weeks before plucking. This in-

creases the level of amino acid and it decreases the level of catechin. Gyokuro may be brewed at temperatures as low as 50-60°C. Then it is recommended to use a higher dosage of tea than normal. In Japan, you often make tea using the same leaves three times. Soft and sweet with a fantastic flavour. 3-4 teaspoons/l, 80°C, 1-2 min.

#### Sencha Matcha

A great combination of a Chinese Sencha and Japanese Matcha (powdered green Gyokuro tea) creates a beautiful light green cup of tea with a pure, mild and “green” taste. The tea can be enjoyed on its own but is also suitable with all Asian-inspired dishes. 3-4 teaspoons/l, 80°C, 2-3 min.

#### Standard Matcha

This Japanese Matcha is also suitable for cooking, where it can be used as a flavoring and/or coloring component in juices, smoothies, ice cream, sweets, cakes, etc. 2 bamboo spoons/dl, 80°C, whisk thoroughly.



**Original Matcha** ☞

A high amino acid content gives this Matcha a unique sweetness, while chlorophyll gives a fantastic, fresh green colour. With its mild sweetness, this tea is perfect for first-time Matcha drinkers. It is also the daily Matcha for many. 2 bamboo spoons/dl, 80°C, whisk thoroughly.

**Premium Matcha** ☞

This Matcha, also known as Matcha Hikari, belongs to the finest family of Matchas and is for the extremely high quality used in Japanese tea ceremonies. Here, only the outermost leaves of the tea plants are handpicked and gently processed. This tea fulfills all expectations for a really good Matcha. It is mild and sweet with just the right amount of bitterness. 2 bamboo spoons/dl, 80°C, whisk thoroughly.

**KINA****Green Gunpowder** ☞

The leaves of this Chinese tea are rolled into little balls that look like old-fashioned black powder, hence the name. Rolling the tea leaves into little balls makes them preserve the fresh flavour for a longer period of time. When brewing tea, the leaves unfold adding their full taste to the tea. A light and pure taste. 3-4 teaspoons/L, 80°C, 2-3 min.

**INDIEN****Green Darjeeling** ☞

The major part of the teas produced in Darjeeling are black teas. The organic plantation Arya, however, also makes this green Darjeeling, which has the exquisite character of Darjeeling in a green version. The tea carries the GFTGFOP1 appellation, which is the highest grading within the Darjeeling district. The Arya plantation is located close to the city of Darjeeling in an altitude of approx. 1.500 meters above sea level and in a very undulating land with a slope of up to 60°. A light, fresh and very delicate tea. 3-4 teaspoons/L, 80°C, 2-3 min.

**FLAVOURED GREEN TEA**

*Flavoured Green Tea is pure green tea mixed with various fruits, berries and fruit oils. In this way we compliment the gentle taste of the green tea with delicious flavours and a little sweetness.*

**China Jasmin** ☞

A very fine and delicate tea with a scent and taste of jasmine flowers. The tea is based on a mild Chinese tea. The tea leaves are harvested in the early spring and stored until late in the summer when the fresh jasmine flowers blossom. A mild, slightly sweet cup of tea with a long aftertaste. Great with Asian food. 3-4 teaspoons/L, 80°C, 3-5 min.

**Citrus Yun Wu Tea**

(Grøn Påske Te)  
A Chinese gunpowder tea spiced with Egyptian mint. When poured into the cup, this tea is light with a wonderful aroma of fresh mint. Mild and soft. 3-5 teaspoons/L, 80°C, 2-3 min.

**Green Earl Grey**

If you enjoy Earl Grey, you shouldn't miss this green version of the tea classic. Rose leaves and bergamot oil have been added to the green base tea. It's a very beautiful tea - both the blend and the drink. A mild and full-flavoured Earl Grey tea. 3-4 teaspoons/L, 90°C, 4-5 min.

**Green Mint** ☞

A Chinese gun powder tea spiced with Egyptian mint. When poured into the cup, this tea is light with a wonderful aroma of fresh mint. Mild and soft. 3-4 teaspoons/L, 80°C, 3-5 min.

**Rhubarb Chun Mee**

Chun Mee is a popular green tea. It is by nature a bit more acidic and a little less sweet than other green teas. This jade-coloured tea has a tart and slightly tangy taste, which cleanses the mouth and perfectly suits the tart aroma of the rhubarb. Rather let the tea steep too little than too long. Fresh and acidic. 3-4 teaspoons/L, 90°C, 3-4 min.

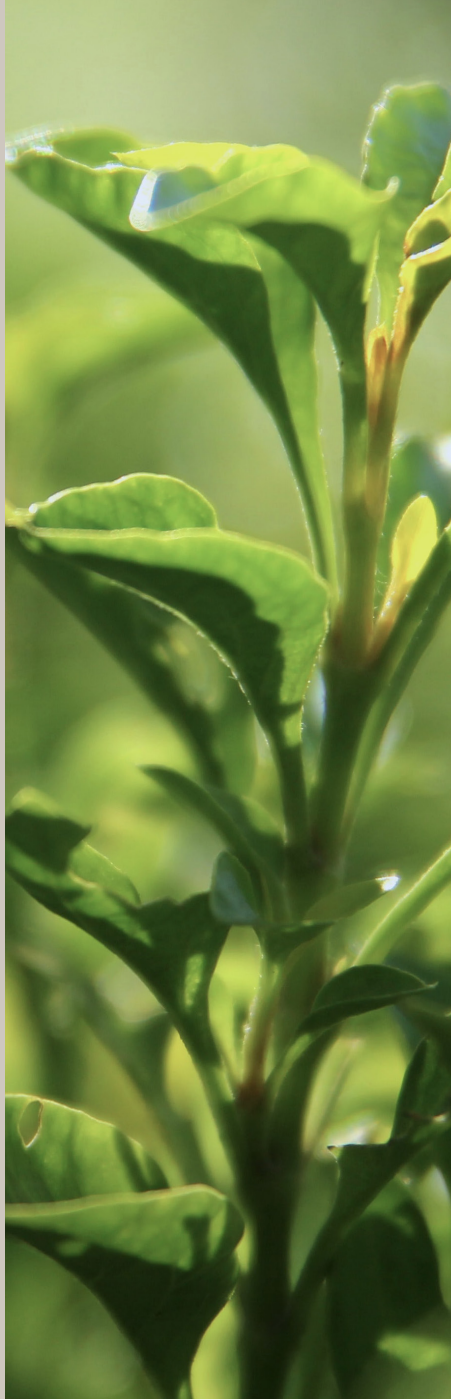
**Sencha Berry**

A symphony of berries is a good description of this tea. The taste is round and soft with a good balance between sour and sweet. The base teas in this blend are green Sencha and a little Oolong. The Oolong makes the tea a little stronger and adds more colour to the tea. This is one of Chaya's own favourites. 3-4 teaspoons/L, 90°C, 3-4 min.

## DID YOU KNOW THAT BLACK, OOLONG, WHITE AND GREEN TEA ALL COME FROM THE SAME TEA BRUSH??

The tea bush (*Camellia sinensis*) is the cultivated form of an evergreen tree with dark, shiny leaves. All tea plants worldwide belong to the same species, but two main varieties are distinguished called China tea/*Sinensis* and Assam tea/*Assamica*. *Sinensis* is mainly cultivated in China, Japan and Taiwan, while *Assamica* is cultivated in the rest of Asia as well as in Africa and South America.

A large number of factors determine the taste and appearance in the finished tea – first and foremost the nature of the soil and the local climate. The taste and aroma of tea, even from the same plantation, changes from picking to picking throughout the harvest season – depending on the climatic conditions. This is expressed, for example, in First Flush Darjeeling, which differs significantly in terms of taste from the season's other pickings.



### Sencha Sea Buckthorn ☞

A mild Sencha spiced with the small orange berry from the Nordic countries called sea buckthorn and rhubarb. A combination of sweet and sour. Fruity and light.  
3-4 teaspoons/L, 80°C, 3-5 min.

### Sencha Hirosaki ☞

Imagine yourself in a greenhouse with trees full of ripe peaches. This will give you an idea of the aroma of this tea. The base tea is a mild green Sencha, which complements the soft and delicious aroma of the peaches. Fruity and light.  
3-4 teaspoon/L, 70-80°C, 2-4 min.

### Sencha Quince

A beautiful light green cup of tea with a mild and soft taste of quince. Flowers and exotic fruits like pineapple and papaya have been added to the blend. Like all green teas, this tea contains a large amount of antioxidants. Light and fruity.  
3-4 teaspoons/L, 90°C, 3-4 min.

### Sencha Kyoto

A beautiful, almost feminine tea. Green Sencha with rose flowers, currants (raisins), pineapple and papaya. The aroma is soft and creamy. A fruity and slightly sweet tea.  
3-4 teaspoons/L, 90°C, 3-4 min.

### Sencha Lime

With this tea blend you will get a beautiful light green cup of tea with a fresh smell of citrus. This green tea has been spiced with orange, lemon, lime peel, mango and hip.  
3-4 teaspoons/L, 90°C, 3-4 min.

### Sencha Nara

This symphony of exotic fruits makes you believe you are in a tropical fruit heaven. The base tea is green Sencha with orange peel, pineapple, sandalwood, mango and papaya. It is one of our most popular green teas - and with good reason. Fresh and fruity.  
3-4 teaspoons/L, 90°C, 3-4 min.

### Sencha Osaka ☞

(Green Christmas Tea)  
Green tea with cinnamon, apple, almond, orange, cardamom, cloves, pepper and tonka beans. Mild and soft.  
3-4 teaspoons/L, 80°C, 3-4 min.

### Sencha Zen

Green Sencha with ginger, lemon grass and lemon peel. It has an enchanting scent if you love ginger. Licorice root and black pepper have been used to spice up this. One of Chaya's own favourites.  
3-4 teaspoons/L, 90°C, 3-4 min.



## WHITE TEA

No, white tea is not black tea with milk! It refers to tea made from the finest buds that are picked from the tea bush just before it blooms. The best white teas are harvested over a period of only a few days in the spring. White tea has been produced in China for many years, and the white Chinese teas have always been among the world's finest.

### Pure White Tea – Silver Tips/Silver Needles/Flowery Pekoe

A speciality from the Chinese Fujian province. Only top shoots are used for this tea, and they are harvested on a few particular days in the spring. The top shoots are covered by silver-coloured "hair" hence the name 'Silver Tips' or 'Silver Needles'. The freshly harvested top shoots are carefully dried in order for the natural moisture to evaporate. It is a tea, which requires that you adapt to it. It may even disappoint you the first time with its mild, delicate taste and aroma. Very mild and pure with notes of honey and nuts. Long, balanced and delicate after taste.  
4-5 teaspoons/l, 65-75°C, 2-4 min.

### White Exotic

White Chinese tea with exotic fruit such as mango, orange and pineapple. If you don't have the chance to relax in a hammock amongst tropical fruit trees, this tea will at least provide you with the same enchanting fragrances. A mild and sweet tea with an exotic fruit aroma – especially pineapple and mango.  
4-5 teaspoons/l, 70-80°C, 3 min.

### White Julia

This white tea pleases the eye with rose leaves and marigold flowers and it pleases the nose with its nice aroma of raspberry, grapefruit and apricot. Light and fruity with a distinct scent of raspberry and grapefruit  
4-5 teaspoons/l, 70-80°C, 2-4 min.

## ROOIBOS TEA

Rooibos tea is not tea from a tea plant. Rooibos is made from the needles of a South African bush, and the drink is completely free of tannins and theine. Rooibos tea is a very tasty drink with a slightly red colour and it can be enjoyed both cold and warm. The red bushes bloom in the spring, which means September as they grow in the southern hemisphere.

### Rooibos Original

Pure South African Rooibos, which is extracted from a bush. Rooibos means "red bush" in Afrikaans. It is prepared in the same way as tea and gives a slightly sweet and very pretty cup of red tea. No tannins or theine (caffeine).  
Light, pure and slightly sweet.  
3-4 teaspoons/l, 100°C, 5 min.

### Rooibos Raspberry

Rooibos with a nice scent of raspberry. Great for making iced tea. Light, fresh and slightly sweet.  
3-4 teaspoons/l, 100°C, 5 min.

### Rooibos Sweet

Rooibos with sunflower, rose flower, strawberry and vanilla. A light, slightly sweet taste.  
3-4 teaspoons/l, 100°C, 5 min.

### Rooibos Vanille ☺

Rooibos and vanilla go well together. A light, fresh and slightly sweet cup of tea.  
3-4 teaspoons/l, 100°C, 5 min.





## TEA BREWING

### THE FIVE GOLDEN RULES

1. Always use fresh water from the cold tap.
2. Heat the teapot beforehand the water is poured on.
3. Use a tea measure to dose the amount of tea per liters of water. Adjust the strength to your own taste.
4. Boil the water briefly, temper to desired temperature temperature and pour it over the tea leaves.
5. Let the tea steep for the time that is indicated. Stir the tea leaves and remove the filter.

## HERBAL BLENDS



Below you can see Chaya's selection of extremely tasty herbal and fruit teas. The teas are all composed with the purpose of creating the best possible taste, and they are all very suitable for iced summer drinks. As there is no tea in these blends, they do not contain caffeine, you can drink them in the evening without running the risk of staying awake half the night.

### Herbal Ginger Lemon ☪☪\*

Do you like ginger? Then you will enjoy this blend. Herbal Ginger Lemon will give you a shot of ginger as well as lemon grass, lemon peel and a touch of liquorice root. The taste is predominantly ginger and fresh citrus with a bit of sweetness from liquorice root.

8-10 teaspoons/L, 100°C, 6-10 min.

### Herbal Mint Cooler ☪☪\*

Chaya's fresh and well-balanced herbal tea is a blend of mint, sweet roasted apple, liquorice root, lemon grass and lemon balm. The mint is fresh and cooling without being too predominant and the taste is perfectly balanced between the sweetness of the roasted apples, the tart of the lemon grass and balm and finally a touch of liquorice root. Mint Cooler is also perfect for making iced tea. If you have "left over" tea, you just put it in the fridge and serve it later with ice cubes and maybe a slice of lemon.

6-8 teaspoons/L, 100°C, 6-10 min.



## SPECIALITY TEA

### Jasmin Perls

Only the newly sprouted spring season leaves of the tea plant are used for this tea. The leaves are stored overnight in layers with fresh blooming jasmine flowers. The next day, the flowers are replaced by fresh ones to enhance the aroma. The process continues for 6 or 7 days before the leaves are handrolled in order to preserve the delicate aroma of the jasmine flowers.

The leaves should stay in the glass while you enjoy your tea. You can brew tea on the same leaves 3 times - each time it will be a new experience.

15 pearls/2dl, 70-80°C water, 3-4 min.

### Blooming Tea

A beautiful blooming tea from China. The tea leaves are tied together like a flower that unfolds when the tea is steeped, giving the water a delicious taste and fragrance. Tea can be made on the same leaves up to 3 times, each time a new experience.

En ball/0,5l, 70-80°C water, 5 min.

### Chaya Chai Powder ☞

Make yourself a cup of warming chai with our spicy and flavorful chai powder with good strength from e.g. ginger.

4-5 teaspoons/200ml, hot water or milk.

## CHAYA'S GREENHOUSE

We are and have always been interested in new tea blends and compositions. The many flavors and taste impressions that tea can be made into are part of what makes the drink so special to us.

As a new initiative, we have therefore set up Chaya's Greenhouse, where new and exciting teas are tested.

We will continuously present new ideas for tea blends, which will be produced in "limited editions". The mixtures will therefore be found in stores and on our website for a limited period of time.

Our wish with the initiative is to create a dialogue about future products. We therefore hope that you would like to share your impressions and feedback with us in the stores or on our social media.





# Chaya

Lyngby Hovedgade 9A, 2800 Kgs. Lyngby, tlf. 4593 9090  
Jægersborg Allé 37, 2920 Charlottenlund, tlf. 3990 9097  
[www.chaya.dk](http://www.chaya.dk), [info@chaya.dk](mailto:info@chaya.dk)

