

## FOOD FRENZY

# Tea room fills more than delicate cups

Even a guy can walk out stuffed with soup and quiche at Coffee, Tea And Tulips

By **NIYAZ PIRANI**  
THE ORANGE COUNTY REGISTER

I try to be a good husband, but sometimes Wifey Nadia really puts my love for her to the test. Like, for example, her unwavering desire to have lunch with me at a tea room.

She's been talking about this for ages — at least six months, she says - but I've been able to dodge it like I was Floyd Mayweather, Jr. shaking off punches.

I mean, it's a tea room. That means grandma's furniture and dainty eats. No need to review something I obviously know so well, I say.

She calls shenanigans, refuses to let this one go and that's pretty much how I found myself at Coffee, Tea & Tulips in Mission Viejo — a restaurant crammed into the Saddleback Lanes strip mall — on a recent Sunday morning.

To my surprise, the place was super cozy and the food turned out to be pretty filling.

Especially the rich quiche and hearty tomato soup I ordered (\$8).

The garlic croutons were like two thick planks floating in a little pool of creamy, herb-packed tomato-y goodness. A wedge of grilled cheese would have been fine, but a deceptively small, deceptively rich slice of quiche Lorraine did the job just fine. (There are also sandwiches, salads and wraps on the menu.)

The buttery, crumbly crust cradled a thick slab of eggs, cheese, spinach and ham, and I found the best bites to be those that combined all of those layers. I didn't think this plate would satisfy a healthy appetite like mine, but I was pretty close to stuffed toward



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**Blue Eyes is a fruity tea served at Coffee, Tea & Tulips in Mission Viejo.**

## Coffee, Tea & Tulips

**Where:** 25280 Marguerite Parkway, Suite B2, Mission Viejo  
**Phone:** 949-587-9988

the end of the meal.

Nadia's breakfast was of the more traditional tea room variety.

She went with a pot of fruit tea called Blue Eyes. It was fruity without being too sweet or spiced — think of it like a cup of African rooibos tea, only mellower.

The tea room offers walk-in tea service, with either baked goods or sandwiches, but Nadia went with a simple scone with jam and clotted cream.

This is what a scone should taste like. A little crunchy on the outside, but soft and fluffy, and a little dense.

The cream was light like whipped butter, but bursting with the flavor of fresh

dairy, while the jam, imported from the Middle East (where the owners hail from) was of the thick, syrupy variety. I can't remember what kind of fruit it was, but it was the right balance to the cream.

We sat, talked and shared her pot of tea. I know she'll probably frame this sentence: IT'S NOT ALWAYS A BAD THING TO LISTEN TO THE WIFE.

She was happy because she was able to spend time with me at a tea room (finally, she'd say) and I was happy because I had a stomach full of good food.

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