

COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



DAILY MENU OF WORLDLY INSPIRATION®



LINA AND MICHAEL, THE MOODY CHEF WELCOME YOU
COFFEE, TEA AND TULIPS® | CHEF @ MYCOFFEEATEAANDTULIPS.COM
MYCOFFEEATEAANDTULIPS.COM | 949/587.9988
25280 MARGUERITE PARKWAY AT LA PAZ (NEXT TO STEINMART), MISSION VIEJO, CA





COFFEE, TEA AND TULIPS® TEAROOM | PETITE BISTRO

TEA SERVICE OF WORLDLY INSPIRATION®

GOURMET LOOSE-LEAF TEAS

All Tea is served by the Pot - \$4.50.

Loose-leaf Tea is also available in 4-ounce increments for Take-Away - just ask

Green Teas - 79.4° C / 175° F

Jasmine Fancy – The favorite tea of the North China tea lover, this is the perfect after dinner tea. The First Grade is scented with the sweetness of fresh Jasmine petals and brews to a flowery fragrant tea

Acai Berry - We've powered up our Chinese green tea with all-natural acai berry flavors making for a super antioxidant-rich tea. The acai berry comes from South America and is recognized for many health benefits. Revel in the joys of this super sweet, fruity and oh-so-refreshing tea

Red Tea - 100° C / 212° F

South African - Rooibos, or red bush, is grown only in the Cedarberg Mountains of South Africa and has been sipped by the people of that region for centuries. It produces a cup that's rich and flavorful, with a deep amber color and a sweet, earthy aroma. Soothing and naturally caffeine-free, it's even enjoyed by children. Rooibos is also rich in minerals and antioxidants, earning it the nickname long-life tea. Certified Organic by Quality Assurance International

Black / Flavored Black Teas - 100° C / 212° F

Very English Breakfast - Our Very English Breakfast is an impeccable blend of tender silver and gold tippy leafed black teas from India and Ceylon (Sri Lanka). Strong, simple, and traditionally enhanced with milk and sugar. English Breakfast tea is a favorite any time of the day

Earl Grey – Earl Grey is an all-time favorite blend of the finest China and Ceylon Orange Pekoe black teas, scented with the aromatic citrus oil of bergamot. This popular blend has a distinctive amber infusion and rich, full-bodied flavor

Earl Grey with Lavender – Blended with Lavender

Midnight In Paris - Haven't been to Paris? No worries, we'll take you there! One sip of our wonderful blend of black tea splashed with natural vanilla and crème de coconut, dashes of ginger pieces, a sprinkling of bright blue cornflowers and red safflowers, and you'll be dreaming of sipping this under the city lights in Paris saying "Je l'aime" (I like it)

Raspberry - A sharp, tangy cup is produced with this blend of fine China & Ceylon black teas with the addition of real raspberry leaves. The tartness of fresh raspberries produces a tangy, flavorsome, sweet cup of tea

Organic Darjeeling - This is the classic Darjeeling that evokes true rich Muscatel flavor. An intense cup with the highest peak of flavor from the most prized Second Flush crop. This tea characterizes the rich, complex, and full-bodied flavor Darjeelings are famous for

Peach Blossom - A blossoming bouquet of unique fruit flavors dance in unison with this bold black tea from China. The essences of passionfruit and delicious peaches blended with elderberries, orange flowers, and pieces of peaches

Ginger Peachy Kean - Ceylon Orange Pekoe & China black, a perfect mel-low blend for fragrant peach blossoms, luscious ripe peaches, and slivers of tropical ginger to invigorate your teacup. The perfectly combined fruit and floral notes will leave your senses in surprise



Love our Clotted Cream or Organic Lemon Curd? Did you know they are both House-made and available to take home?

I Blue Eyes has become our hottest selling Tea. The OC Register seems to agree

Ask about Tea Parties for Take-Away - at your lovely home or in the Park

I Cream Tea is excellent for those new to the Tea World



I Royal Tea is our "Traditional" Tea Service with mild flavors

I Midnight in Paris is so fabulous we constantly sell out of it

Black and White Tea - 100° C / 212° F

Raspberry Rose - Our Raspberry Black tea is blended up with our Pai Mu Tan White tea and we add a sprinkle of red rose petals for a sweet, delicate blend. You'll get a nice balance of tang, sweet and floral. Perfect anytime

Fruit Infusion, Herbal Teas - 100° C / 212° F

Blue Eyes Herbal Fruit Infusion - Hibiscus, rose hips, orange, & apple blend together to create a cornucopia of fruit flavor and flower aroma. Delicate sky-blue cornflower blossoms provide the crowning touch to this exceptionally enchanting blend.

Peppermint - The freshest, strongest herb grown, produces an excellent iced tea and/or good digestif. Oregon and Washington provide us with the finest anywhere

Yerba Mate - This Argentinean tea is rich in nutrients, with a delicious grassy taste and an invigorating effect similar to (but more gentle than) caffeine. It is traditionally sipped through a silver straw from a gourd, or mate, passed from friend to friend

DAILY TEA SERVICE - WALK IN

Starts with a Pot of Loose-leaf Tea, made-from-scratch Scone, House-made Cream & Imported Jam

Cream Tea®	8.25
Afternoon Tea®	13.75
With a Petite Soup and a Pastry serving	
Tea Pot with 2 Scones	10
It's A Small World	18.5
With Quiche, Fattoush Salade Tapa, Petite Soupe	
Royal Tea®	23.5
With Three Traditional Tea Sandweeches and a Pastry serving	
Young Sous Chef Afternoon Tea®	12.95
With 3 Cookie-cutter shaped Tea Sandweeches: PB&J, Ham & Cheese, Turkey Cranberry	

V Tea Room Scone: Best in the World 4.25

Today's Scone Butterflied & dressed with Clotted Cream & Imported Jam

Keep It Simple® 17

Pot of Tea with 6 Tea Sandweeches (2 each of 3 flavors)

Mediterranean Tea® 10

With Full Mezza Style - Hummus, Feta, Cucumbers. Olives & Tomatoes

Je t'aime® (French Tea) 17

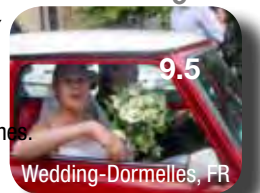
Pot of Tea with a Croissant Sandweech (Chicken Salade, Warm Ham or Turkey & Cheese), Fresh Farm Mix Salade and a Pastry serving

V Quiche and Tea 9

---Express Tea Service for Take-Away ONLY

V Take Me for Take-Away® 9.5

Cup of Tea; Scone, Cream & Jam; 3 Cream Cheese, Cucumber and Mint Tea Sandweeches. Add \$1 for Chicken Salade



Order Our Jam, Lemon Curd or Clotted Cream for Take-Away

PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.

COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEEANDTULIPS.COM | 949/587.9988 V080111



COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



TEA SERVICE OF WORLDLY INSPIRATION®

SPECIAL TEA SERVICE

29½ Hour Reservation Please

Queen Victoria Tea® 29.95

This is our most ultimate - 7-course Tea Service. Please allow up to 2 ½ hours for proper service, as this is served in courses. 18% gratuity, minimum 2 Guests. Really, it's that much effort we put in, and, has become very popular for creativity and value.

Pot of Tea, our own Scone with Clotted Cream & Jam, Petite House-made Soupe, exotic Tea Sandweeches, our best selling Salade: Lina's Salade, our Special, artistic Fruit presentation and a House-made Pastry serving

2 Classy Ladies 39

Two pots of Tea, Four warm house-made Scones with Clotted Cream and Imported Jam, Selection of eight tea sandweeches (2 each of 4 flavors), 2 Petite Soupes, (include a 3rd person - split plate charge \$10)

We Love Tea! Ideal for 3 63

Three pots of Tea, Six warm house-made Scones with Clotted Cream and Imported Jam, Selection of twelve tea sandweeches, 3 House-made Sweets, Just \$21 each

Exclusive Young Princess

Fancy Tea Party® 16.95

Pot of Tea or Juice, Tea Sandweeches of Chicken with Apple, and Nutella-Banana-Strawberry, Chocolate Covered Strawberry and a Mini-Scone & Fruit Skewer. **OPTIONAL:** We can also contract your Young Princess' favorite Character, such as "Alice" or "Barbie" etc for a slight fee - (At least 2 weeks notice for character)

Add your Child's Favorite Character to perform!!

===

Custom Tea Services Available

Thinking about something really special for your group? Ask the Moody Chef to help you customize your Worldly Tea Service

Unless your playing Oom Kalthoum Miles Davis or John Coltrane, it's impolite to spend your dining time texting or otherwise on your electronic device in the Tea Room. 5-year olds with their toys are exceptions.



Palace Hotel, SF



Chocolate Lounge, SF

I Queen Victoria is our High Tea with 7 courses included

=====

TEA SANDWEECHES:

Chicken Salade with Walnut

Chicken Breast with Cream Cheese and Cranberry Sauce

Chicken Salade with Cranberries and Apple

Chicken Salade with Pear-Gorgonzola Vinaigrette

Curry Chicken Salade

Egg Salade



Spinach with Tomato and Red Pesto

Cucumber with Cream Cheese and Dried Mint

Turkey with Cranberry Chutney

Turkey-Cranberry, Cream Cheese and Sunflower Kernels

Turkey and Spicy Mustard

Black Forest Ham and Spicy Mustard

Hummus and Olive Tapenade

Feta Cheese & Sun-dried Tomato

PAST SEASONAL TEA SERVICE

Oh these are so exciting...they're offered all weekend

Valentine's Tea Service 2011 23.95

1. Pot of Loose-leaf Tea, such as: Our new Raspberry Rose, Earl Grey with Lavender, Blue Eyes or our other new Tea, Acai Berry; 2. Rose-scented Water; 3. Red Velvet Scone with Cream Cheese Glaze; Pink Clotted Cream; Red Jam; and, Strawberry Butter; 4. Tea Sandweeches: Sun-dried-Tomato with Cream Cheese and Turkey with Raspberry Mayo; 5. Petite Crustless Cheese Quiche; Beet Salade with Feta Cheese; 6. Baklava or Chocolate covered Strawberries

St.Patrick's Tea Service 2011 22.95

1. Pot of Loose-leaf Tea: Jasmine Fancy, Acai Berry or English Breakfast; 2. Lemon Grass Scented Water with Cucumber; 3. Green Raisin Scones, Wedgwood Scones (Lord Wedgwood), Green Clotted Cream; 4. Ham and Boursin Pinwheels, Asparagus Tea Sandweeches, Apple Sausage Tea Sandweeches; 5. Petite Lamb Quiche with Potato & Spinach, Split-pea with Ham Soupe, Vegetable Quinoa Salade; 6. Ginger Cake, Apple Teabread

Mother's Day Tea Service 2011 22.95

1. We'll start with a Pot of Loose-leaf Tea: Featuring Blue Eyes, Earl Grey with Lavender, Raspberry Rose. Other choices available. With a Cooling Summer Tea drink.; 2. Red Velvet Scones, Strawberry Butter; 3. Petite Roasted Veggie Slider with a Basil-Pignoli Cream, Cucumber Bites Sliced Egg Squares with Pine Nuts; 4. Pita Rounds with Fava Beans Vichyssoise - (cold Soupe), Moroccan Carrot Salade, Stacked Spinach and couscous; 5. Lemon-Raspberry Bars, Clotted Cream and Berries Stack

©2009-2011. Coffee, Tea And Tulips® is Woman-Owned, a little Green and somewhat Organic®. We believe our strength is our Guests' experience. We're here to talk about Food and where Food comes from.

Our Daily Menu of Worldly Inspiration® takes us from Paris, Spain, the Middle-East / Mediterranean by way of San Francisco. I By the way, on occasion, we may substitute ingredients to maintain the highest quality experience for you. I 18% Gratuity for Worldly Gatherings of 6 or more. Split-charge is \$1.5.

Get on our email list or just "LIKE" us on Facebook. We like being liked!

PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY

COFFEE, TEA AND TULIPS® | TUESDAY - SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEE,TEAANDTULIPS.COM | 949/587.9988 V080111



Crown & Crumpet, SF



COFFEE, TEA AND TULIPS® TEAROOM | PETITE BISTRO

TEA PARTIES OF WORLDLY INSPIRATION®

**WANT TO HAVE A TEA PARTY
BUT AREN'T SURE WHERE TO START?**

**HAVE IT HERE
OR
IN YOUR LOVELY HOME***

"I held my daughter's bridal shower at Coffee, Tea and Tulips last weekend. There were 11 of us. The staff was kind and helpful...and the food was phenomenal. We had the best time. We were well taken care of and catered to during our party. Take the time to enjoy some good food...and relax. It's worth it." -Rita S. on yelp!



"I hosted a friend's bridal shower here, and we had the most wonderful time. The owners are incredibly nice people who did all they could to make us feel welcome including setting no time limit on the shower. I cannot begin to tell you how helpful that was. Everyone loved the location and the food was excellent. The tea selections were abundant, and Michael and Lina even made personalized placemats for our party!" -Cheryl S on yelp!

**EVERYTHING IS INCLUDED*
FOR YOU TO HOST A SUCCESSFUL EVENT
AT YOUR HOME OR ELSEWHERE FOR
2 PEOPLE OR 200!**

DON'T BE SHY - WE'LL SHOW YOU HOW

**ASK LINA TODAY ABOUT
TEA PARTIES FOR TAKE-AWAY®
Ask, Call OR Email Today**

*USE YOUR PRETTY TEA CUPS, POTS, PLATES, ETC.

PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.

**COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE
RESERVATIONS OR POETRY: CHEF @ MYCOFFEEANDTULIPS.COM | 949/587.9988 V080111**



COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



COFFEE & SWEETS OF WORLDLY INSPIRATION®

TEA LATTES

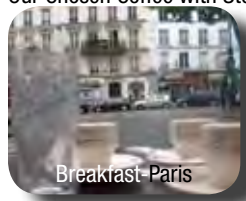
These are really exciting - we credit our colleague Will with these great, lightly sweetened recipes

Vanilla Milk	3.5	Hearty
Steamed Milk with a Shot of Vanilla		
Rooibos Latte	4.25	
Steamed Milk with a very delicious, earthy aroma		
Bright Blossom Latte	4.25	
Steamed Milk with our bright Peach Blossom Tea		
The Earl of Lattes	4.25	
Steamed Milk with Earl Grey produces such a lovely flavor		
Paris in a Cup	4.5	
Our Midnight in Paris further exploited with Coconut and Vanilla		

COFFEE DRINKS

Extra Espresso shots; Soy; many Flavor Syrups to choose: French Vanilla / Sugar-free, Pumpkin Spice, Hazelnut, Caramel, Peppermint, Cinnamon, Kahlua, Creme de Menthe, Peach, Strawberry, Dutch Apple, Chocolate Mint, Coconut, Orgeat. All slight fee

	Petite	Hearty/Double
Gourmet Brewed Coffee	2.25	3.25
Organic and Fair Trade		
Espresso	2.25	3.25
American or European portions		
Café Latte	3	3.75
Espresso with Steamed Milk		
Pumpkin Spice Latte	3.5	4.25
A Latte with Pumpkin Spice		
Cappuccino	3.25	4
Espresso with Foam: Wet, Dry or Regular		
Macchiato	3.75	4.5
Espresso with Foam and Caramel		
Liquid Cocoa	2.75	3.25
Steamed Milk and Liquid Cocoa		
Café Mocha	3.5	4.25
Espresso, Steamed Milk and Liquid Cocoa		
Peppermint Mocha	3.75	4.25
A Café Mocha with Peppermint		
Café Borjia	4	4.75
I brought this beautiful recipe down from the Bay Area: Espresso with Steamed Milk, Liquid Cocoa, Orange Zest & Nutmeg		
Americano	3	3.5
Espresso with Steamed Water		
Café Au Lait	3	3.5
Our Chosen Coffee with Steamed Milk		



Our Coffee Beans are Roasted and Processed in San Francisco. Organic; Fair-trade; Shade-grown as appropriate.

I Turkish Coffee is not to be missed

Red Eye	3.25	3.75
Our Chosen Coffee with Espresso. Black Eye - 2 shots!		
Iced Coffee		3.25
Chai	3.5	4.25
A delicious mix of Far East spices and Steamed Milk		
Dirty Chai	4	4.5
With one/two shot(s) of Espresso and a hit of Cinnamon		
Turkish Coffee		3.25
Very finely ground, concentrated Middle-Eastern Coffee Blend with Cardamom. Allow extra time		

DRINKS

Most juices available - NEVER with Added Sugar

Green Machine (Frog Juice), Mixed Berry	4.75
Orange, Apple	3.75
Pomegranate / Acai Berry	5.95
Milk	2.5
Iced Teas	2.75
Unsweetened - Traditional or Midnight Mango	
Tang, yes Tang	2.25
Sodas; Bottled Water	1.5



The European portion of Espresso is more concentrated - less steamed water - more Coffee flavor

Cappuccino Wet? Dry? Regular? Well Dry is just the Foam on your Espresso. Wet is extra milk...so Regular is in the middle

SWEETS

Moodiness has also taken over the mind of our Baker - ask what's available today...here are daily Staples

V Scones - The Best in the World	2.35
V With House-made Cream and Always Imported Jam	3.95
V Linzer Torte - Apple or Blueberry	2.95
North Austrian Recipe - Rich Pastry with Fruit Topping	
V Dessert Crêpes: See: Crêpes Dessert	
V Shareece & Janelles's Creative Concoction	7
Oh my...Warm, Flaky croissant stuffed and overflowing with lotsa love: Nutella, Imported Jam, Seasonal Fruit, Powdered Sugar, Cocoa Powder, Chocolate Sauce and any other Chocolate Syrups I can reach for!	
V Bread Pudding - Traditional	4.25
House-made with Steamed Milk and a Caramel Drizzle	
V Bread Pudding - Non-Traditional	4.75
Triple-Chocolate-French Vanilla - based on availability. That just means they go fast!	
V Marla's Birthday Crêpe	8
A Surprise Scone rising above a Surprise Crepe...	
V Tahini-Nutella-Honey Croissant	6.75
Nutella-Bacon Croissant	7.95
We're totally serious - this is simply Genius. Pork. Chocolate. Together. ---When it's not so crazy, we can come up with something that is...	
V Something Crazy	?
V Something Really Crazy	??



PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY

COFFEE, TEA AND TULIPS® | TUESDAY - SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEE, TEA AND TULIPS.COM | 949/587.9988 V080111





COFFEE, TEA AND TULIPS® TEAROOM | PETITE BISTRO

MORNINGS OF WORLDLY INSPIRATION®

SIMPLE START

Great, Clean Start for a Fabulous, Positive Day

- V Fruit Parfait:** 5.5
Seasonal Fruit & Vanilla Yogurt
- V Granola Parfait:** 6.25
Seasonal Fruit, Vanilla Yogurt & Granola
- V Seasonal Fruit Bowl** 5.5
With Champagne Vinaigrette
- V Oatmeal: Old-Fashioned Oats** 5
With Brown Sugar, Dried Fruit & Nuts Mix, Steamed Milk
- V Bread Pudding - Traditional** 4.25
House-made with Steamed Milk and a Caramel Drizzle
- V Bread Pudding – Non-Traditional** 4.75
Triple-Chocolate-French Vanilla – based on availability. That just means they go fast!

MORNING PLATES

Seasoned Scrambled Eggs, Whole Grain Toast and Imported Jam

- V Eggs & Cheese** 4.75
Eggs, Ham or Bacon and Cheese
- Eggs, Ham, Bacon and Cheese** 6.25
- Eggs, Ham, Bacon and Cheese** 6.5
- V Spanokopita** 6.25
Eggs, Feta Cheese, Green Pesto, Spinach and Tomato
- Eggs with Chicken & Spinach** 6.95
With Purple Onion and Cheese
- Eggs, Bleu Cheese & Bacon** 6.95
With Purple Onion and a Zesty-herb Sauce
- V Eggs and Fire-Roasted Veggies** 7.25
With a House-made Sweet, Red Pepper Pesto

Petite Continental Combinations

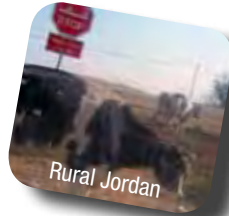
- V Toast with Jam, Butter and a** 4.75
Petite Brewed Coffee, Tea or Juice
- V Croissant with Butter, Jam** 7.5
And a Fruit Parfait
- V Scone with Clotted Cream & Jam** 3.95
Made-from-scratch Scone and House-made Clotted Cream; Imported (always) Jam: Moody Baker's Choice

Mediterranean Breakfasts are light – never heavy – no wonder the Mediterranean Diet is highly praised. They pair great with Cardamom Tea.

| Za'atar is a very interesting dry mixture of Oregano, Sumac, Sesame Seeds and other tangy spices.

| What's a Wrap? Gourmet, Kosher Tortillas

| What are "Seasoned" Eggs? A dash of Salt and a Dash of Pepper



| Hummus is a dip made from Garbanzo Beans – Heart Healthy – and is a quintessential menu item

| Any dish with Fire Roasted Veggies is so Delicious and Healthy

MEDITERRANEAN MORNING

- V Full Mezza Style** 6.75
Hummus, Feta Cheese, Olives, Tomato, Cucumber, Pita
- Morning Tartes. Light, thin Crust topped with:*
- V Za'atar, Feta, Tomato & Olive Oil** 6
- V Cream Cheese, Honey and Jam** 6
- V Vegetarian** 6
Eggs, Cheese, Tomatoes, Red Sea Pesto

MORNING WRAPS

Wraps are flavored with Garden Spinach, Sun-dried Tomato or Pesto-Garlic

- V Seasoned Eggs and Cheese** 4.95
With Greens, Tomato and a Zesty-herb Spread
- Eggs, Ham, Bacon, Cheese** 6.75
With Greens, Tomato and a Zesty-herb Spread
- Avocado, Bacon & Cheddar** 6.25
With Greens, Tomato and Pesto-herb Spread
- V Amman** 6.95
House-made Hummus, Olive Tapenade, Tomatoes, Greens, Cucumber and Red Pepper Pesto

MORNING SANDWEECHES

Very Satisfying on Whole Grain Toast with a Zesty-herb Spread

- V Seasoned Eggs and Cheese** 4.95
- V Roasted Vegetable Medley** 7.5
With Melted Swiss
- Eggs with Bacon OR Ham & Cheese** 6.25
With Greens and Tomato
- V Feta Cheese and Spinach** 5.95
With Tomato and Red Pepper Pesto

Get on our email list or just "LIKE" us on Facebook. We like being liked!



PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.

COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE
RESERVATIONS OR POETRY: CHEF @ MYCOFFEEANDTULIPS.COM | 949/587.9988 v080111



COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



MORNINGS OF WORLDLY INSPIRATION®

CROISSANTS

Stuffed and overflowing, with Greens, Tomatoes and a Zesty Cream Sauce. Seasoned Eggs are Scrambled

- V Flaky, with Butter and Jam** 3.5
- V Seasoned Eggs and Cheese** 5.5
- Eggs with Bacon or Ham and Cheese** 6.25
- The Curtis Croissant** 6.25

Eggs, Turkey and Cheese

- V Palo Alto** 6.25

Eggs, Red Pepper Pesto, Cheese, Avocado Spinach and Tomato

- Menlo Park** 6.95

Eggs, Red Pepper Pesto, Cheese, Avocado, Bacon, Spinach & Tomato

- V Roasted Veggies** 8

- V Eggs and Roasted Veggies** 8.5

- South Bay Morning Croissant** 6.45

Eggs, Bacon, Swiss, Tomato, Zesty-herb Spread and a hit of Sriracha

- Turkey OR Ham & Swiss Flaky Croissant** 6.25

- V Tahini-Nutella-Honey Croissant** 6.75

- Nutella-Bacon Croissant** 8

We're totally serious - this is simply Genius. But then I am the Moody Chef & Creative Genius. Pork. Chocolate. Together. Yes

I What's are Crêpes? A bit like a thin pancake but a little bit soft and a little bit crisp

I What are "Seasoned" Eggs? A dash of Salt and a Dash of Pepper

I Our Red Pepper Pesto is made in-house - mild and a bit smoky

I Zatar is a very interesting dry mixture of Oregano, Sesame Seeds and other tangy spices.

I What is Tahini? A delicious Oily Paste made from ground, hulled Sesame Seeds



I "Julie's Crêpe Lorraine"? Julie came in for our now famous Quiche Lorraine - but it was sold out. The Moody Chef acted quick

I Shareece, Janelle & Chef Moody came up with this Creative Concoction

CRÊPES | DESSERT

Loving these delicious fillings:

- V Strawberry OR Lemon Curd** 5

House-made Lemon Curd from Organic Lemons

- V Strawberry with Lemon Curd** 5.5

- V Nutella Spread** 5

Nutella is an Imported Chocolate-Hazelnut Butter

- V Strawberry with Nutella** 5.5

- V Strawberry with Cinnamon** 5.5

Saigon Cinnamon and Brown Sugar

- V Apple, Cinnamon & Brown Sugar** 5.75

- V Granola Parfait Crêpe** 7.25

Seasonal Fruit, Vanilla Yogurt & Granola

- V Tea Room Crêpe** 6

Clotted Cream and Imported Jam

- V Shareece & Janelles's Creative Concoction** 7

Oh my... Warm, Flaky croissant stuffed and overflowing with lotsa love: Nutella, Imported Jam, Seasonal Fruit, Powdered Sugar, Cocoa Powder, Chocolate Sauce and any other Chocolate I can reach for!

- V Marla's Birthday Crêpe** 8

A Surprise Scone rising above a Surprise Crêpe...



CRÊPES | SAVORY

Open-faced Crêpes with:

- V Seasoned Eggs and Cheese** 6

- Eggs, Ham OR Bacon and Cheese** 7.5

- Black Forest Ham, Bacon & Cheese** 8

- V Fire-Roasted Veggie** 8

- V Eggs & Fire-Roasted Veggie** 8.5

- V North Beach** 8

Oh yes: Feta Cheese, Sun-dried Tomato, Gorgonzola, Pine Nuts, Spinach, Purple Onion, Green Pesto, Tomato and 2 hits of Balsamic Vinaigrette

- The Castro** 7

Turkey Pesto Grilled and Layered with Jack, Tomato, Spinach and a hint of Lemon

- V Hummus** 6.25

Tapenade, Cucumber and Tomato

- V Za'atar, Feta Cheese and Olive Oil** 6

- V Spanokopita** 7

Eggs, Feta Cheese, Green Pesto, Spinach and Tomato

- V Florentine** 8

Eggs, Feta Cheese, Pesto-herb Spread, Spinach, Tomato

- Raspberry Chicken** 8.5

Greens, Strawberry, Purple Onion, Raspberry Vinaigrette, Candied Walnuts

- BBQ Chicken Breast** 8

Sharp Cheddar Cheese, Smoky Bacon, Purple Onion

- V Veggie D** 8

Spinach, Tomatoes, Pesto-herb Spread, Purple Onion and Feta Cheese

- Julie's Crêpe Lorraine** 8

Black Forest Ham, Swiss Cheese, Spinach, Tomato & Zesty Sauce

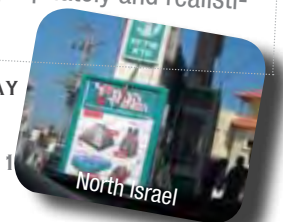
CRÊPES | INFUSED

These hail from the Dutch a.k.a. Panoekoecken

The Moody Chef is still testing these...

V This icon represents a Generic Vegetarian choice and is a guide. Some Menu items may contain Eggs, Cheese, Tuna, etc. Make an educated choice.

We are very accommodating for Vegans and welcome those with Food Allergies. Ask The Moody Chef. Organic, Kosher and Halal are used as appropriately and realistically in our Kitchen Studio



PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY

COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEE,TEAANDTULIPS.COM | 949/587.9988 V080111





COFFEE, TEA AND TULIPS® TEAROOM | PETITE BISTRO

MIDDAYS OF WORLDLY INSPIRATION®

WARM PLATES

Quiche 8.25

Served with a delicious Soupe or Fresh Farm Mix Salade.

Ask what Quiche are available today

- V + Fire-Roasted Veggie with Red Pepper Pesto
- + Our Lorraine: Black Forest Ham, Spinach, Tomato, Swiss Cheese
- V + The Moody Chef (really means the Chef's Mood!)
- + Zesty Grilled Chicken with Swiss
- V Grilled Cheese & Soupe 8.25

Tartines *Allow extra time*

Light, thin Crusts

- V Noe Valley 7
Spinach, Feta, Capers, Pesto-herb, Olives and Sun-dried Tomatoes
- V Tarte Provençal 7
Tomato, Basil Pesto, Olives, Gorgonzola Cheese
- V Flatbread Salade 8.5
Greens, Pine Nuts, Feta Cheese, Tapenade, Cucumbers and Tomatoes tossed in a Lovely Balsamic Vinaigrette, set upon a Flatbread
- V Ai-Fuheis 7
Tomatoes, Cucumbers, Feta Cheese, Capers, Olive Tapenade, Purple Onion, Olive Oil and Cracked Black Pepper

WRAPS

Gourmet Style Tortilla Wraps

- V Greek Veggie 7
Olive Tapenade, Greens, Feta Cheese, Tomatoes, Cucumbers, Purple Onion, dash of Red Wine Vinegar
- V Amman 7
House-made Hummus, Olive Tapenade, Tomatoes, Greens, Cucumber and Red Pepper Pesto
- Bistro Club 7.25
Black Forest Ham, Turkey Breast, Smoky Bacon, Greens, Swiss Cheese, Avocado, Pesto-herb Spread with a hit of Balsamic Vinaigrette
- V 3-Cheese 7
Avocado, Gorgonzola Cheese, 3 other Cheeses (like my grammar?), Greens, Pesto-herb Spread and a Balsamic Sauce
- Chicken Breast with Za'atar 8.25
Exact flavors: Red Pepper Pesto, Cucumbers and Olive Tapenade

I What is a Quiche? Who is Lorraine? Quiche is a flaky, pie crust filled with delicious, seasoned Eggs and Cheese as the base. I Lorraine? A region in France. One Guest called ours complicated. We think our now famous version tastes better.

I Our Quiche are served warm. I wouldn't be insulted if you like yours warmer – just mention it.

I Tartines are open-faced sandweeches filled with rich or fancy ingredients

I We credit San Francisco's Cafe de la Presse for Tarte Provençal

I This Salade is unreal!



I What's a Wrap? Gourmet, Kosher Tortillas, flavored with Garden Spinach, Pesto Garlic or Sundried Tomato

PETITE MENU

Smaller Portions for Lighter Appetites

- V Hearty Soupe with Rustic Croutons 4.75
- V Fattoush Salade with Soupe 7
- V Fresh Farm Mix with Soupe 7
- V Caesar with Soupe 7
- Add Grilled Chicken Breast 9
- V Grilled Cheese with Soupe 8
- Ham or Turkey & Cheese with Soupe 8
- Quiche serving (ala carte) 5.95
- V Tuna Salade Sandweech (½) with Soupe 8
- V Egg Salade Sandweech (½) with Soupe 8

COMFORT SANDWEECHES

Served on Artisan Whole Grain bread with Greens and Tomato, paired with a Petite Soupe

- V Grilled Cheese & Soupe 8.25
- Turkey or Ham, & Cheese with Mayo 8.25
- V Tuna Salade 8.25
- V Egg Salade 8.25

YOUNG SOUS CHEFS MENU

For Our Youngest Audience. On Artisan Wheat, with Fruit and Juice or Milk

- V PB & J – with or without the crust 6
- V Grilled Cheese 6.25
- V Cheesy 3 6
- Ham or Turkey and Cheese 6
- Chicken Breast (served cold) 7
With Greens, Tomatoes and our Zesty-herb Sauce
- V Veggie 1 6
Greens, Tomatoes, Cucumber and our Zesty-herb Sauce
- V Fruit Bowl – Seasonal Fruit 5.5

Did you know we Cater? Try our Worldly Catering for your Breakfast meetings or Gatherings, Lunchtime groups, Showers and Birthdays. See the back page of this menu, our website or ask the Moody Chef



PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.

COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE
RESERVATIONS OR POETRY: CHEF @ MYCOFFEEATEANDTULIPS.COM | 949/587.9988 V080111



COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



Olives & Pickles-Jerusalem 4.25

TAPAS OF WORLDLY INSPIRATION©

TAPAS

Tapas for Gathering of Worldly Eaters. This section constantly evolves and is Guest driven. Share yours...

Finger Sandweech Tapas Tray 27.95

Choose any 3 Deluxe Sandweeches and we'll serve them as Tapas with a Fattoush Salade...Excellent for those Adventurous Worldly Eaters.

Tapas Platter 12.5

Choice of any 3 Tapas (except Tonno in Oil)

V Tomato-Basil Soupe: Our Daily Signature

Petite 3.75 Hearty 4.75

V Second Daily Soupe 3.75 4.75

V Mixed Nuts and Olives 3.75

V Fruit, Nuts & Cheese 3.75

V Olive Tapenade with Pita Points 3.5

Pollo a Ila Bandolera (Thief) 4.25

Warm Chicken Strips with a tangy Sauce and Crunchy Fried Peas

V Feta Cheese 3

With Seasoned Cucumbers and Red Onion Salade

V Fattoush - Our Signature Salade 4.5

Greens, Olive Tapenade, Cucumbers, Red Onion, Sun-dried Tomatoes, a little Lemon, and Extra Virgin Olive Oil, Feta Cheese, Mint, Sumac, Cumin and Pita Chips

Pavo Pesto 4.25

Wheat Toast Points with hints of Turkey, Bacon and Red Pepper Pesto and topped with a bit of Purple Onion and Sun-dried Tomato

V Hummus 4

Tomatoes, Olive Tapenade with Cumin and Sumac and Pita Points

V Mediterranean Chopped Salade 4

Chopped Greens, Olive Tapenade, Feta Cheese, Purple Onion, Cucumber, Sun-dried Tomato tossed with Balsamic Vinaigrette

V Oreja Fresca (Fresh Ear) 4

A Tapa from Catalonia - Romaine leaf with Sliced Egg and Strawberry (no, really), with a Tangy Sauce and finished with Sun-dried Tomato

V Sliced Egg and Tomato 3.25

Anchovy, Olive Tapenade, Red Wine Vinegar and Cracked Black Pepper



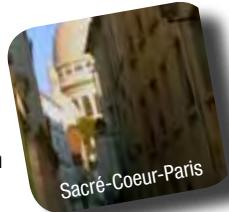
Roasted Nut Bar-Jordan

What's are Tapas? We say any small plate of anything delicious. The idea is that you order several Tapas to share with other Worldly Eaters and try new flavors.

We credit the brilliant minds of the Spanish. They have "bars" dedicated to this. Thank you Spain and our good friend Chef Emilio Vega for some exclusive Tapas designed for us!

This is a constantly evolving Menu Section - share your favorite Tapa - we may include it here!

What is Tahini? A delicious Oily Paste made from ground, hulled Sesame Seeds



Sacré-Coeur-Paris

V Salmuera Dip (Catalunia)

House-made Anchovy Paste on Sliced Egg with Capers and Pita Chips

V Anchovy with Olive Tapenade 3.75

V Tonno in Oil with Capers 7

Simply presented with Pita Chips. Imported

V Gazpacho Templado 4.5

Our version of a Tepid Gazpacho with bits of Cheese and Pita Chips to dip

Roasted Veggie 4.95

Roasted Veggies with Wheat Toast Points

Deconstructed Egg Salade 4.25

2 Stacks - Just as it sounds

Arabian Tacos 3.5

Rustic Chicken Strips with Tahini and Lemon

Egg Tartines 3.5

Sliced Egg Tartines with a Tahini-Balsamic Spread

HAND PIES

The Moody Chef is also testing these

Stuffed Morning or Midday Version

SAVORY SCONES (SKONS)

And...The Moody Chef is still testing these as well

Scone Sliders - Protein

V Scone Sliders

We think that Scone Sliders will become the next hottest Food Trend



Where else?

We credit Dru Maurer with this very creative idea of recycling books as Menu Covers, and, for the Arts in the City of Mission Viejo. Of course, creative, genius minds think alike.

PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY

COFFEE, TEA AND TULIPS® | TUESDAY - SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEE,TEAANDTULIPS.COM | 949/587.9988 V080111



Akko-Israel



COFFEE, TEA AND TULIPS® TEAROOM | PETITE BISTRO

SANDWEECHES OF WORLDLY INSPIRATION®

SANDWEECHES | DELUXE

Served On & Designed Around Artisan Breads

Finger Sandweech Tapas Tray 27.95

Choose any 3 Deluxe Sandweeches and we'll serve them as Tapas with a Fattoush Salade... Excellent for those Adventurous Worldly Eaters.

V 4-Cheese 8.25

Sun-Dried Tomatoes, Olive Tapenade, Green Pesto, Jack, Cheddar, Swiss, Greens, Gorgonzola Cheese and Avocado

Cobb Sandweech 8.95

Turkey, Bacon, Avocado, Tomato, Greens, Gorgonzola, Sliced Egg, Zesty herb Spread on a Toasted Ciabatta

V Amman 6.95

House-made Hummus, Olive Tapenade, Tomatoes, Greens, Cucumber and Red Pepper Pesto on Toasted Whole Grain Wheat

V PBJ & A 6.25

Organic Peanut Butter and Imported Jam with sliced Apple

V Veggie D - Croissant 7.95

Feta Cheese, Purple Onion, Pesto-herb Spread with Tomato & Spinach,

V Fire-Roasted Veggies 8.75

Including beautiful Italian Eggplant, Colorful, Sweet Peppers, Carrots, Purple Onion, Zucchini and Yellow Squash (when I can find them) with House-made Red Pepper Pesto and Gorgonzola Cheese

V Santa Cruz Roasted Veggie 8.95

With Spinach, Feta Cheese and Red Pepper Pesto

Dormelles 8.95

Hot Chicken Breast wrapped in Spinach with Swiss Cheese, Tomatoes, Greens and Beautiful Bacon with Purple Onion and Red Pepper Pesto

V Tuna Variation 1 8.25

Sun-dried Tomatoes and Olive Tapenade on Toasted Wheat

Cochon 8.5

Black Forest Ham, Smoked Bacon, Pesto-herb Spread, Spinach, Swiss Cheese and Sun-Dried Tomato. Pure Porcine Pleasure

Turkey 1 8.5

Turkey, Tomatoes, Greens, Avocado, Gorgonzola with Pesto-herb Spread

Turkey Cranberry 8.25

Turkey Breast married between Toasted Whole Grain with Cream Cheese, Whole-berry Cranberry Sauce, Sunflower Kernels, Greens and Tomato

Chicken Salade 7.95

Our classic but simple recipe – inside a flaky Croissant

Poulet & Fromage 8.5

Chicken Breast, Greens, Sun-dried Tomato and Swiss

BBQ Chicken Breast 7.95

With Smoky Bacon, Sharp Cheddar Cheese and Purple Onion

BBQ Ham 7.95

With Smoky Bacon, Sharp Cheddar Cheese, Tomato and Purple Onion

V Warm Tuna 7.95

Albacore with Sharp Cheddar Cheese and our Pesto-herb Spread

I Can Moody Chefs spell? Well I won the Spelling Bee...once... Sandweech is the spelling in Paris and the pronunciation in the Middle East – a discovery in my Worldly wanderings

I Finger Sandweech Tapas Tray is excellent for those Adventurous Worldly Eaters.

I Roasted Veggies are not to be missed. Delicious. Roasted. Caramelized. So Good and Healthy – your digestive system will love you tomorrow. The Ultimate Slow Food and rebellion against that Evil Fast Food!



Your Turkey Sandweeches use Premium Turkey Breast

I Adapted from the San Francisco Chronicles' Executive Food & Wine Ed.'s Childhood Recipe

I Turkey Cranberry - Very popular and wholesome!

I Follow his blog

I This is the Amazing. Think about it

BLT - Croissant 7.95

Bacon, Greens, Sun-Dried Tomatoes and Pesto-herb Spread

V Mt. Tamalpais 7.95

Olive Tapenade, Tomatoes, Cucumber, Green Pesto, Swiss & Jack Cheeses, Greens, Pine Nuts, Purple Onion and Balsamic Vinaigrette

Chicken Caesar Sandweech 8.75

Gorgonzola, Greens, Special Caesar Sauce, Anchovy

V Egg Salade Variation 1 8.25

Sliced Egg with Curry Mayo and Tomato on Toasted Wheat

Nob Hill 8.95

Grilled Chicken Breast, Sweet Red Pepper Pesto, Balsamic Vinaigrette, Greens, Pine Nuts, Purple Onion on Toasted Ciabatta

V Stinson Beach 8.5

Gorgonzola & Feta Cheese, Sun-dried Tomato, Greens, Red Sea Pesto, Olive Tapenade and Purple Onion on Toasted Ciabatta

V Egg Salade Variation 2 8.5

Sun-dried Tomatoes, Olive Tapenade, and Greens bound together with our Pesto-herb Sauce

Cordon Bleu 8.95

Grilled Chicken caressed with Hot Ham, Spicy Mustard, Beautiful Bacon, Olive Tapenade, Swiss & Gorgonzola Cheeses on a Toasted Ciabatta

Turkey Pesto 8.95

Turkey Breast, Bacon, Tomatoes, Greens, Gorgonzola, Sun-dried Tomato, Purple Onion and Green Pesto

V Point Reyes Station 7.25

Cream Cheese with Cucumbers, Sun-dried Tomatoes, Sunflower Kernels, Avocado, Spinach, Green Pesto & Purple Onion on Toasted Whole Grain

Turkey OR Ham & Swiss Croissant 6.25

Greens, Tomato, Pesto-herb Spread served warm inside a flaky Croissant

V Michael Bauer's Tuna Salade 8.95

Albacore tossed with Carrot, Apple, Purple Onion and Capers married with Lemon, Kosher Salt, Mayo, Cracked Black Pepper and Sumac

Chicken Salade with Cranberry 8.5

And Apple inside a flaky Croissant

Hot Club of San Francisco - She Bites! 8.75

Hot Ham, Turkey, Swiss, Jack, Red Rooster Sauce (Sriracha) and Tomato

V The Carmel 7.95

Layers of Grilled Tomatoes with Melted Jack, Sun-dried Tomatoes & our Pesto-herb Spread on Toasted Whole Grain

V Tuna Variation 2 8.5

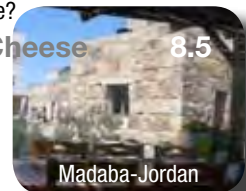
Spinach, Tomatoes, Purple Onion and Pesto-herb Sauce

Niyaz Pirani 8.5

Grilled Chicken Breast on Toasted Ciabatta with Tomatoes, Purple Onion, Olive Tapenade, & Olive Oil. Anchovy anyone?

Grilled Feta & Gorgonzola Cheese 8.5

With Smoky Bacon and Green Pesto



PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.

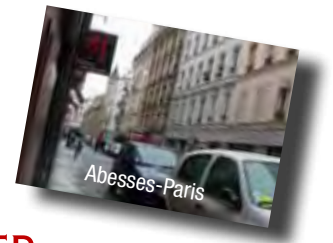
COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEEANDTULIPS.COM | 949/587.9988 V080111



COFFEE, TEA AND TULIPS®

TEAROOM | PETITE BISTRO



SALADES OF WORLDLY INSPIRATION®

SALADES - ARRANGED

Arranged with Pleasure

V Fresh Farm Mix 7.25

Greens, Tomatoes, Cucumbers, Carrots, Rustic Croutons, a Side Choice of Coffee, Tea And Tulips Flavors® Dressing, paired with a Petite Soupe

V Caesar 7.5

Romaine, Special Caesar Dressing, Gorgonzola Cheese, Rustic House-made Croutons and Anchovies

With Grilled Chicken Breast 9

Spicy Caesar Option 8

V Caesar with Sun-dried Tomatoes 8

And Rustic House-made Croutons

V Salade Niçoise 9.5

Greens with Tonno in Oil, Tomato, Sliced Egg, Carrots, Olives, Red Pepper Pesto, Purple Onion, Capers, Extra Virgin Olive Oil and Lemon Juice

V Coffee, Tea And Tulips 8.5

Seasonal Berries, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette on a Bed of Greens

Turkey Pesto Cobb Salade 8.95

Greens, Smoky Bacon, Gorgonzola Cheese, Tomatoes, Avocado, Sliced Egg, Grilled Chicken Breast, Purple Onion, Rustic House-made Croutons with Creamy Dressing

V Egg Salade 8.25

Egg Salade rising above a toss of Greens with a Side Choice of Coffee, Tea And Tulips Flavors® Dressing

V Tuna Salade 8.25

Tuna Salade rising above a toss of Greens with a Side Choice of Coffee, Tea And Tulips Flavors® Dressing

V César's Spicy Tuna Salade 8.95

Tonno in Oil with Olive Tapenade, Purple Onion, Capers, Sriracha Sauce, Olive Oil and Lemon Juice

V Roasted Veggies with Balsamic Vin 8.5

Gorgeous Roasted Veggies topping a mound of Greens

I Lina's Moody Creation I

I Salade Niçoise was named for the city of Nice and popularized in America by Julia Child



I Jesus ate this over 2,000 years ago...he knew a thing or two

I Adapted from a Berkeley restaurant's recipe: Lovely Tonno in Oil

I Roasted Veggies are not to be missed. Delicious. Roasted. Caramelized. So Good and Healthy – your digestive system will love you tomorrow. The Ultimate Slow Food and rebellion against that Evil Fast Food!

SALADES - TOSSED

Tossed with Love and lightly dressed

V Fattoush - Our Signature Salade 8.25

Greens, Olive Tapenade, Cucumbers, Red Onion, Sun-dried Tomatoes, a little Lemon, and Extra Virgin Olive Oil, Feta Cheese, Mint, Sumac, Cumin and Pita Chips

Strawberry-Chicken 8.5

Tossed with Spinach, Feta Cheese, Candied Walnuts, Purple Onion and Raspberry Vinaigrette

Lina's Organic Spinach 8.95

Spinach, Chicken Breast, Crisp Apple, Avocado, Toasted Pine Nuts and Smoky Bacon gently tossed with a Raspberry Vinaigrette

BBQ Chicken Salade 8.25

Warm BBQ Chicken Breast served atop a cool toss of Gorgonzola Cheese, Cranberries, Purple Onions and Greens with Pita Chips

Abesses 7.75

Chiffonade of Romaine with Bacon, Tomato, Feta Cheese, Fuji Apple and Nuts loved by a Zesty-Feta Sauce

V Rue André Gill 8.75

Romaine tossed with Chicken Breast, Fuji Apple, Gorgonzola Cheese, Cranberry, Purple Onion, Candied Walnuts and a Creamy Zesty Sauce hit with a splash of Balsamic Vinaigrette

V Flatbread Salade Allow extra time 8.5

Greens, Pine Nuts, Feta Cheese, Tapenade, Cucumbers and Tomatoes tossed in a Lovely Balsamic Vinaigrette, set upon a Flatbread

V Jerusalem Salade 7.75

Tomato, Cucumber, a little Olive Oil and Lemon Juice, Dried Mint, Feta Cheese, Purple Onion Tossed with a Chiffonade of Romaine

Moody Chef's Salade 8.5

Help us decide if this should always be the same or shall I become Moody in it's creation? Or maybe you can be Moody...

V Seasonal Fruit Bowl 6.5

With Champagne Vinaigrette

V Organic Spinach & Strawberry 8.5

With Feta Cheese, Candied Walnuts and Raspberry Vinaigrette



Old City-Jerusalem

Get on our email list or just "LIKE" us on Facebook. We like being liked!

PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY

COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE

RESERVATIONS OR POETRY: CHEF @ MYCOFFEEATEANDTULIPS.COM | 949/587.9988 V080111





COFFEE, TEA AND TULIPS®
TEAROOM | PETITE BISTRO

CATERING OF WORLDLY INSPIRATION®

OUR WORLDLY CATERING IS AN EXCELLENT CHOICE FOR YOUR WORLDLY GATHERINGS.

**HAVE IT HERE,
YOUR OFFICE OR
IN YOUR LOVELY HOME**



**DELICIOUS AND FRESH FOOD.
BREAKFAST PLATTERS AND WORLDLY FRUIT BOWLS FOR YOUR MORNING MEETINGS.
FINGER SANDWEECHES, SALADES, SOUPES AND BEAUTIFUL SWEETS FOR
YOUR LUNCHTIME GATHERINGS.
AND, OF COURSE THE BEST SCONES IN THE WORLD FOR ANYTIME!**

ASK US FOR A MENU OR GET THE .PDF FROM OUR WEBSITE

ASK YOUR MOODY CHEF TODAY ABOUT

WORLDLY CATERING®

Ask, Call OR Email Today



**PLEASE BE PATIENT AS YOUR MEAL IS BEING CRAFTED. RELAX. YOU'RE EATING HAND-MADE SLOW FOOD TODAY.
COFFEE, TEA AND TULIPS® | TUESDAY – SUNDAY FROM 9AM | TEA PARTIES AND WORLDLY CATERING AVAILABLE
RESERVATIONS OR POETRY: CHEF @ MYCOFFEETEAANDTULIPS.COM | 949/587.9988 v080111**

