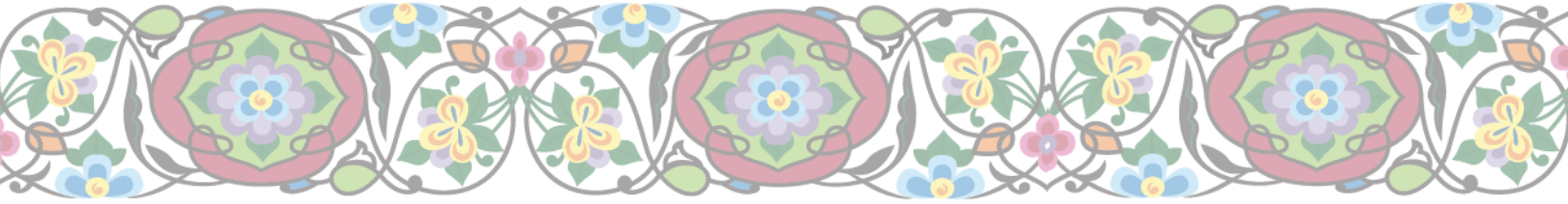




BOULDER DUSHANBE  
TEAHOUSE



*Press & Media Information*

---

1770 13th Street • Boulder, Colorado • 303-442-4993 • [www.boulderteahouse.com](http://www.boulderteahouse.com)

---

© Three Leaf Concepts 2022



## *Quick Facts:*

### **The People**

Chef/Owner: Lenny Martinelli

Owner/Director of Marketing: Sara Martinelli

Director of Operations: Gerald Manning

### **Location**

The Boulder Dushanbe Teahouse

1770 13th Street

Boulder, CO 80302

303.442.4993

[www.boulderteahouse.com](http://www.boulderteahouse.com)

### **Hours:**

Open Daily 11 am – 9 pm (post Covid, hours may vary)

### **Menu:**

Offering Lunch, Teatime, Afternoon Tea Service, Dinner, & Weekend Brunch

Our menu is comprised of dishes from around the world, offering a culinary glimpse into the vast world of international cuisine.

### **Teas:**

Over 100 fine, loose leaf teas from the world's most exclusive tea-growing regions. Both vintage selections and exclusive blends are available at the Teahouse and for purchase on our online store.

### **Contact:**

[www.boulderteahouse.com](http://www.boulderteahouse.com)

PR: Sara Stewart Martinelli - [sara@threeleafconcepts.com](mailto:sara@threeleafconcepts.com) 720.334.4724

## *About the Boulder Dushanbe Teahouse*

- The Boulder Dushanbe Teahouse is nestled against the Rocky Mountain Foothills in Boulder Colorado. Sitting alongside Boulder Creek in Central Park, the Teahouse is considered one of Boulder's most attractive and popular tourist attractions, as well as being a local favorite for great food, tea, and atmosphere.
- Completely built by hand without the use of any power tools, the Teahouse was constructed in Dushanbe, Tajikistan as a gift to their sister city, Boulder. It was disassembled, crated up, and sent halfway around the world to be rebuilt in Boulder as a symbol of friendship and cultural exploration. The elaborate and creative teahouse now sits as a reminder to the citizens of Boulder to value cultural diversity, global cooperation, and international friendship.
- The Teahouse represents multiple examples of museum-quality, Persian design. With a hand-carved painted ceiling, to the external ceramic mosaic tiles, the Teahouse offers a unique and exotic opportunity to view the timeless art of centuries-old mediums.





## The Restaurant

- The Teahouse is open every day from 11 am – 9 pm, (except Mondays) serving Lunch, Teatime, Dinner and Weekend Brunch. The menu includes cuisine from cultures spanning the globe; offering a cultural dining adventure at any meal.

- Some of the most popular dishes include

**Persian Chickpea Kufteh**

vegetarian chickpea croquettes with herbs & spices, Persian tomato sauce, sautéed greens, pomegranate molasses, egg

**Tajikistan Plov**

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

**Spicy Indonesian Peanut Noodles**

rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut sauce

**Korean Bulgogi New York Steak**

Lapsang Souchong ginger marinated steak, spicy cucumbers, fresh kimchi, sesame rice, garlic chili glaze

- With over 100 premium loose leaf teas on the menu, The Teahouse offers some of the world's finest teas. Each season, teas are flown in fresh from areas in India, China and Japan to ensure that the Teahouse always has the most current selection. Additionally, the Teahouse serves a wide range of exclusively created, delicious blends, including the best-selling *Boulder Breakfast Tea*, and *Lady Grey's Garden Blend*

- Traditional Afternoon Tea is served daily with advanced reservations, and features a white linen table setting and a tiered display of sweet and savory treats.

- The Teahouse hosts numerous events throughout the year, with the highlight being the annual Rocky Mountain Tea Festival, originally established in 1999. Each year, tea experts from around the country host workshops and tea tastings at the Teahouse during the festival. For more information, please visit [www.boulderteahouse.com/teafest](http://www.boulderteahouse.com/teafest)

## *The Principals*

- The restaurant at the Teahouse is operated by husband and wife team, Lenny and Sara Martinelli, longtime residents of the Boulder area and owners of Three Leaf Concepts. Three Leaf Concepts includes multiple restaurants in the Boulder area, as well as a small organic farm, catering company, and The Boulder Tea Company®.
- Lenny Martinelli graduated from CU with a degree in Environmental Design, but his love for restaurants, food, and people made him stay in the business that he first entered at 16 years old. He puts his education to good use designing the interiors and kitchens of his many restaurants. Lenny functions as CEO of their umbrella company, Three Leaf Concepts, and visits each restaurant daily to oversee daily operations, and menu development.
- Sara Stewart Martinelli has a degree in Anthropology (CU 1991) and is also a Certified Herbalist. Sara is a graduate of The Colorado Institute of Art and serves as Director of Marketing and Design for all of the Three Leaf Concepts. Sara is a certified tea blender and sommelier, and is the CEO of The Boulder Tea Company®, the umbrella company that provides all the fine and specialized teas served at the Teahouse.
- In 2011, the Martinelli's purchased a small organic farm in nearby Lafayette, Colorado. On their 17 acre urban farm, 100% of the produce grown goes directly to their restaurants to increase awareness about maintaining a sustainable and environmentally conscious food cycle. Their adult son, Jax Martinelli, (Horticulture, CSU, 2017) is General Manager of the farm and works directly with company chefs to create menus that feature the most seasonable produce.



Jax, Sara, and  
Lenny Martinelli  
at  
Three Leaf Farm

## *The Teahouse History*

In 1987, during his first visit to Boulder, Mayor Maksud Ikramov announced that Dushanbe planned to present our city with a Teahouse to celebrate the establishment of sister city ties. From 1987 -1990, more than 40 artisans in several cities of Tajikistan created the decorative elements of our Teahouse, including its hand-carved and hand-painted ceiling, tables, stools, columns, and exterior ceramic panels. Often these skills are handed down from generation to generation within families. Lado Shanidze served as chief architect.

Our Teahouse accurately reflects the artistic tradition that dates back nearly 2,000 years. The master woodcarvers, including Manon Khaidarov and Mirpulat Mirakhmatov who helped reassemble the Teahouse here, have carved their names in the ceiling.



In Central Asia, teahouses serve as gathering places where friends meet to talk or play chess over a cup of tea. Many teahouses are traditionally decorated with Persian art, characterized by the use of motifs from nature: stellar, solar, and floral, by the repetition of patterns, by form over representation and pattern over detail, and by lavish decoration and color.

The Boulder Dushanbe Teahouse continues this tradition welcoming local guests and traveling tourists.

## *The Teahouse Exterior*

### COLORFUL CERAMIC PANELS

Eight colorful ceramic panels, created by Victor Zabolotnikov, grace the building's exterior and display patterns of a "Tree of Life" enclosed by a mihrab motif (a niche in a mosque indicating the direction of Mecca.)

Each panel was sculpted in Tajikistan, cut into smaller tiles, fired, and then carefully packed to be sent to the USA. Once here, they were repositioned together by Victor, who was visiting to help with construction.

Each of the 8 panels is unique and offers a glimpse into the Persian concepts of the mystical garden.



The exterior of the Teahouse is adorned with over 50 heirloom varieties of roses. Roses are believed to have originated in Persia, and have become one of the world's most beloved flowers. Visiting the Teahouse in summer, guests can see this world-class rose garden in all its glory. The Rose Garden is tended by the Boulder Rose Society.



## *The Teahouse Interior*

### THE PAINTED & CARVED CEILING

The ceiling of the Teahouse was carved and painted with intricate patterns traditional of Persian Art. The teahouse ceiling was originally built, carved and painted in Tajikistan. Absolutely no power tools were used in the original construction. The work was crafted by hand exactly as it was centuries ago.

Inside the Teahouse, there are 12 intricately carved cedar columns. These, were sent from Tajikistan with the original gift. No two columns are alike.



### THE CARVED PLASTER PANELS

Inside the Teahouse are eight large, intricately carved white plaster panels, designed and executed by Russian artist, Kodir Rakhimov. These meticulously crafted plaster panels demonstrate the ancient art of Persian Ganch.



Kodir's oil paintings provide an interesting combination of style and era by juxtaposing the contemporary style of Soviet art with the ancient mediums of the Persian Empire.



## *The Central Fountain*

### THE SEVEN BEAUTIES

In Central Asia many teahouses have a central “reflecting pool”. Our central pool features seven hammered copper sculptures by Ivan Milashevich, based on a 12th century poem, “The Seven Beauties”, in which a princess from each of seven different nations narrates a fable that expresses important cultural values. “The Seven Beauties” is the 4th poem of Nizami Ganjavi’s “Khamsa”, which means “Five Poems”. The works were completed in 1197 ad, and chronicle the adventure of Shah Bahram Goirr, son of Yargourd the 1st from the Sasanids dynasty. Nizami uses the well documented events to explore the themes social justice, morality, and appreciation of nature. The poem is notable for its deep content and social sense, as well as its rich composition and prominent poetic value.



The Fountain of the Seven Beauties



## *Our Other Award-Winning Concepts*

### The Chautauqua Dining Hall

900 Baseline Road, Boulder

[www.chautauqua.com](http://www.chautauqua.com)

303-443-3901

### The Boulder Tea Company

700 Main Street, Louisville

[www.boulderteaco.com](http://www.boulderteaco.com)

303-442-4993 • [info@boulderteahouse.com](mailto:info@boulderteahouse.com)

### Leaf Vegetarian Restaurant

1710 Pearl Street, Boulder

[www.leafvegetarianrestaurant.com](http://www.leafvegetarianrestaurant.com)

303-442-1485 • [info@leafvegetarianrestaurant.com](mailto:info@leafvegetarianrestaurant.com)

### Zucca Italian Ristorante

808 Main Street, Louisville

[www.zuccalouisville.com](http://www.zuccalouisville.com)

303-666-6499 • [info@zuccalouisville.com](mailto:info@zuccalouisville.com)

### Three Leaf Farm

445 S. 112th Street, Lafayette

[www.threeleaffarm.com](http://www.threeleaffarm.com)

720-442-4993 • [farm@threeleafconcepts.com](mailto:farm@threeleafconcepts.com)

### Three Leaf Catering

808 Main Street, Louisville

[www.thehuckleberry.com](http://www.thehuckleberry.com)

303-862-8584 • [info@threeleafcatering.com](mailto:info@threeleafcatering.com)



# Awards

2022

Best Teahouse - Boulder Weekly  
Best Restaurant Dessert - Boulder Weekly (2nd)  
Best Place to Eat Outdoors - Boulder Weekly (2nd)  
Best Place to go on a First Date - Boulder Weekly

2021

Best Teahouse - Boulder Weekly  
Best Place to go on a First Date - Boulder Weekly (2nd)

2020

Best Restaurant Ambiance - Boulder Weekly  
Best Chai - Boulder Weekly  
Best Teahouse - Boulder Weekly  
Best Caterer (Three Leaf Catering) - Daily Camera

2019

Best Teahouse - Boulder Weekly  
Best Chai/ Silver - Boulder Weekly  
Best Place to Eat Outdoor - Boulder Weekly (3rd)

2018

Best Teahouse - Boulder Weekly  
Best Chai/ Silver - Boulder Weekly

2017

Best Place to Eat Outdoors - Boulder Weekly (4th)  
Place to go on a First Date - Boulder Weekly (2nd)  
Best Chai - Boulder Weekly (2nd)  
Best Teahouse - Boulder Weekly

2016

Best Teahouse - Boulder Weekly  
Best Restaurant Ambiance - Boulder Weekly  
Best Place to Eat Outdoors - Boulder Weekly (3rd)  
Best Restaurant Ambiance - Boulder Weekly  
Best Place to go on a First Date - Boulder Weekly (2nd)

2015

Best Teahouse - Boulder Weekly  
Best Restaurant Ambiance - Boulder Weekly  
Best Chai - 2nd place - Boulder Weekly  
Best Place to Eat Outdoors - Boulder Weekly (4th)  
Best Place to go on a First Date - Boulder Weekly (2nd)  
Best Catering (Three Leaf Catering) - Boulder Weekly (2nd)  
Best Place for Tea - Daily Camera  
Trip Advisor Certificate of Excellence Award

For a complete list of awards, please visit our website  
[boulderteahouse.com](http://boulderteahouse.com)

