

Desi tea-ales and trends

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Winter is the season of fun, festivity, and food! This is true in all corners of the world - whether its snowy, misty, or has chilly winds. It is the time to celebrate life and good times all around the globe. Bangladesh is no exception. Here, a cup of tea is almost as staple as rice. Be it the village meets, or the city corners - tea is there - anytime, anywhere. While getting a big deal done or catching up with friends or family - there must be tea, with a couple of other munchies or snacks.

Earlier the tea-treat was either a household or a local tea-stall affair. In recent times it has seeped and overflowed into all corners of our cities and neighborhoods. Now there is, at least, one, if not more tea-stalls, in almost all the places in and around one's blocks and neighborhoods. Tea and Coffee, though being age-old regulars in this country, had now undergone a massive makeover in terms of taste, flavors, and presentation. Now even the black tea comes in innumerable flavors including some exotic ones like tamarind and green chili, rosella, olive,

moringa, and blackseeds.

Along with the villages and small townships, the capital Dhaka now has her cup overflowing with tea and coffee outlets - spilled all over the city. These are absolute favorites of all city dwellers - specially during winter. Now there are fancier and more exciting versions of these tea outlets, with offerings of both regular and exotic varieties, done and served in both chic and casual ambience.

Popular tea outlets in Dhaka include huge numbers and varieties. There are lively street stalls like Chaa Bagan (Banani), Koolcha, Rangpur Cha (Gulshan 2), Tandoori Cha (served in claypot in Mohammadpur), Karak Cha (Mirpur), Chap Ghor (Uttara), Teavanna, and Gram Cha are some of the very popular tea outlets in the capital.



In recent times, coffee too has come a long way as the to-go drink in our country. Earlier coffee was listed as a high-end sip in a few select outlets. Now, it is gaining more popularity than tea - mainly because of its readiness in terms of its preparation and service. It is gradually growing more popular as a go-to drink, both at the urban and rural spots. In a good number of places, which include very casual and regular (erstwhile) tea stalls at bus stops and in train rides - it has already replaced our very own favorite - a cup of tea.

Coffee, tea, soups, and broths are typical winter warmers. These, specially the first two, have been dominating the local food scenario since ages. Our culture and climate have very happily welcomed the tea (and now coffee) as both heat and winter warmers. Cold winter days and chilly winter nights can be warmed up with only a steaming cup of tea or a well brewed coffee - both of which are right around the corner in any part of the country.

Be it a sunny winter morning or a wet summer evening - it is always cha (tea) time here.