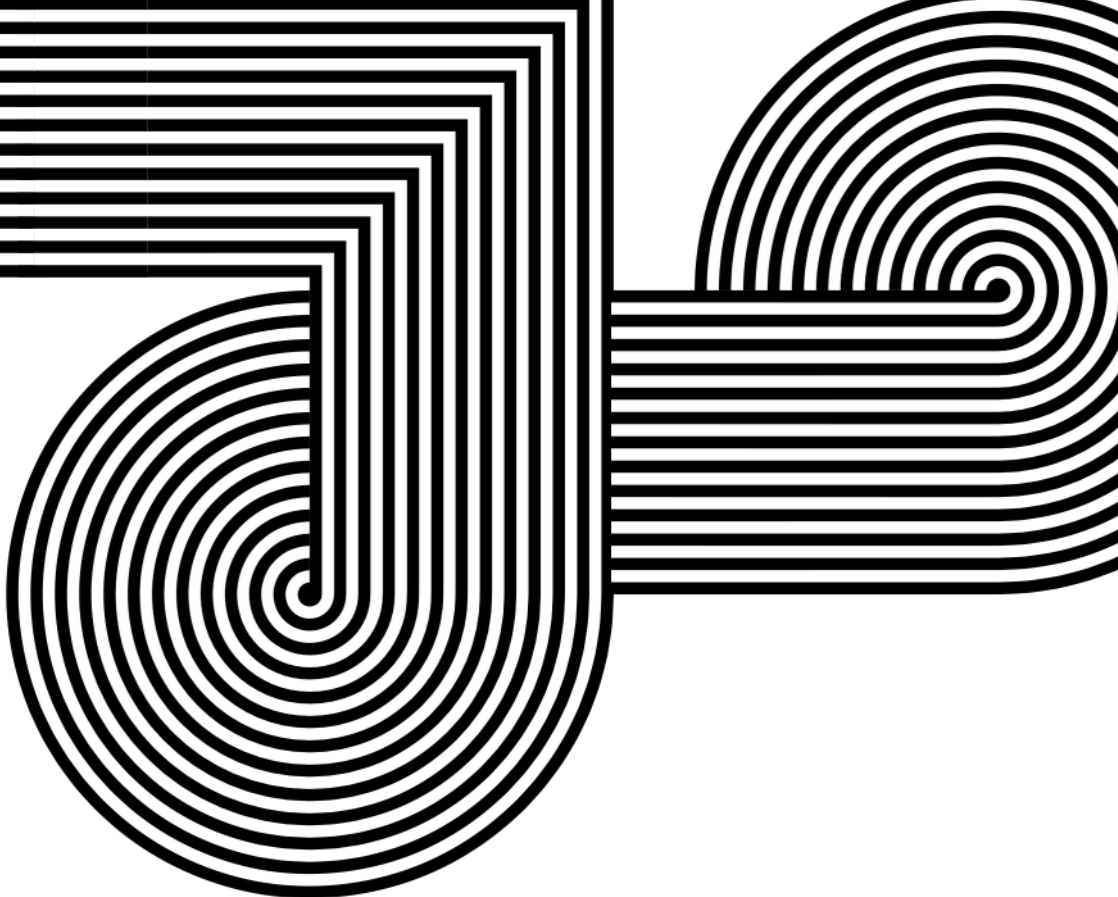




WELCOME

DU K IK A I

Du haut de l'azur
Empli d'arômes exquis
S'imbiber de paix

RIAM ANGELS

At the same time of Sangha Hotels first opening, Riam Angels publishes in Toulouse her first poem collection "Haïkus de vie" (Haïkus of Life).
Two births in the same light, two promises entwined under the infinite sky.

WE Z I T A E T

Our teas and infusions have been carefully selected by our partner Acapella. Jean-Marc Sanchez is committed to sourcing products from farms that respect the environment and allow producers to be paid fairly for their quality.

TEAS

Zhejiang chunmee 4,00 €

Green tea, flowery note

Green Rocky Road 4,00 €

Bergamot orange flavoured tea

London Calling 4,00 €

Sri lankan origin black tea, notes of malt and wood

Mademoiselle Chang 4,00 €

Peach, apricot and passion fruit flavoured white tea

Paquito 4,00 €

Guava and passion fruit flavoured black tea

Coco Loco 4,00 €

Coconut flavoured mate

INFUSIONS

Asimbonanga 4,00 €

Grapefruit, strawberry and vanilla flavoured rooibos tea

Chaud Cacao 4,00 €

Cocoa beans peel infusion

Fleur d'Oranger 4,00 €

Orange tree leaves, camomile, lime tree infusion

Vamos a la playa 4,00 €

Coconut, banana, pineapple and mango fruit water

W

W

L

L

O

C

Organic coffee locally roasted by our partner Acapella.

HOT

Espresso	2,50 €
Double espresso	4,00 €
Americano	2,50 €
Espresso with dash of milk	2,80 €
Latte	4,50 €
Cappuccino	4,50 €
Hot chocolate	5,00 €

COLD

Iced coffee (Orgeat / Coconut / Vanilla syrup)	5,00 €
Iced coffee with milk (Orgeat / Coconut / Vanilla syrup)	6,00 €
Iced chocolate	6,00 €

TAKE AWAY

Let yourself be tempted by a side dish !

Our boards are homemade and only with local products. We also offer you an Asian touch, less local, to make you travel to heaven.

Service from 3:00 PM to 10:00 PM

BOARDS

Mixed board 19,00 €

Assortments of cold cuts and cheeses / For 2 persons

Vegetarian board 12,00 €

Assortment of vegetable spreads

For 2 persons

Cheese board 19,00 €

Assortment of cheeses

For 2 persons

SANGHA BITES

Shrimp gyozas 7,00 €

4 pieces

Veggie gyozas 7,00 €

4 pieces

Yakitori chicken skewers 9,00 €

4 pieces

Tsukune chicken skewers 12,00 €

4 pieces

Wasabi shrimp tempura 8,00 €

4 pieces

Small veggie spring rolls 7,00 €

6 pieces

DESSERT

Frozen Mochis Each : 3,50 €

Cherry blossom, matcha, mango/passion fruit, yuzu

2 for : 6,00 €

ALCOHOL FREE DRINKS

Filtered sparkling water 2,00 €

Cola La Berlue 5,00 €
33 cl

Iced tea Anywhere Acapella 5,00 €
33 cl

Lemonade La Berlue 5,00 €
Lime, Vanilla - 33 cl

Matécito 5,50 €
Naturally sparkling mate drink - 33 cl

Foliz Kombucha 5,50 €
Slightly acidic fermented soda
Raspberry & rose or citrus & spirulina - 33 cl

Ginger Beer Foliz unfiltered 5,50 €
Floral notes, citrus and grapefruit - 33 cl

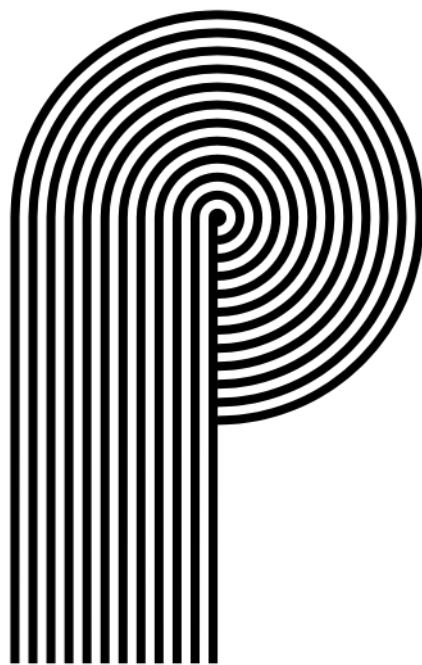
Vina'0° Chardonnay 6,00 €
Alcohol free white wine, aromas of white
flowers, almonds and citrus fruits - 12 cl

Fruit juice Sbio 5,00 €
Apple, Orange, Abricot- 25 cl

Sparkling Apple Sorre 5,00 €
33 cl

We choose to work exclusively
with local, artisanal soft drinks
producers.

Let yourself be surprised by these
new and original flavours.



Spirits

WHISKYS 4cl

C'est la vie Lehmann	7,00 €
Coup de foudre Lehmann	10,00 €

GINS 6cl

Petit grain agrumes Citrus flavor	8,50 €
Akayane Aki Earthy and umami flavors, mushrooms shimeji and maitake	9,50 €
Akayane Haru Seaweed kombu, sancho pepper and yuzu	9,50 €
Akayane Snow Citrus, passion fruit and yuzu	9,50 €
Akayane Natsu Cucumber, shiso leaves and japanease plum	9,50 €
+ 2.50 € Fever Tree - Tonic Water- 20 cl	

RUMS 4cl

Hocbendock rhum blanc	6,00 €
That boutique rhum blend	7,50 €
Venidor vieillit Bows rhum	12,00 €

AGAVES 4cl

Vecindad Tequila	6,50 €
Vecindad Tequila Reposado	7,50 €
Madre Ensemble Mezcal	12,00 €

SPIRITS

JAPANESE SPIRITS SHOCHU 4cl

Tarukura Kuri _____ 12,50 €

Rice Shochu aged for two years in japanese chestnut barrels

Chiran Tea _____ 7,00 €

Sweet potato Shochu with green tea flavor

JAPANESE LIQUORS 4cl

Akaï Umeshu _____ 6,50 €

Plum and shiso liquor

Nigori Yuzushu _____ 6,50 €

Yuzu liquor

Kabosu shu _____ 7,00 €

Japanese green citrus liquor

Jabara shu _____ 7,00 €

Rare japanese citrus liquor

Nigori Mikanshu _____ 6,50 €

Japanese mandarin liquor

Sakura KiraKira _____ 7,00 €

Japanese cherry blossom liquor

BEEERS

DRAUGHT

	<u>25 cl</u>	<u>50 cl</u>
First Flight	4,50 €	8,50 €
Hoppy Pale Ale - 5,6% - Brasserie L'Aviateur		
Petit Prince	5,00 €	9,50 €
IPA - 6% - Brasserie L'Aviateur		
Fario	4,50 €	8,50 €
Wheat beer, citrus and exotic flavor - 6% - Brasserie Meduz		

BOTTLE

Triple Smash	6,50 €
Strong pale ale - 8,5% - 33 cl - Meduz	
I.P.A De Lozère	6,50 €
I.P.A - 7% - 33 cl - Brasserie de la Jonte	

CIDERS

Sweet cider Sorre	6,00 €
33cl	
Dry cider Sorre	6,00 €
33 cl	
Mint/Yuzu cider Sorre	6,50 €
33cl	

WINES

All our wines are organic.

RED

	<u>Glass</u> 12 cl	<u>Bottle</u> 75 cl
Les Petites Demoiselles - 2022 - AOP Fronton - Château Boujac	6,00 €	25,00 €
Kelina - 2020 - AOP Fronton - Château Boujac		30,00 €
Les Novices - 2022 - AOP Faugères - Abbaye Sylva Plana		30,00 €
Carra - 2022 - AOP Pic Saint Loup - Château de Lascaux		35,00 €

WHITE

Les Petites Demoiselles - 2022 - AOP Fronton - Château Boujac	6,00 €	25,00 €
La Côtes de Bergerac 2022 - AOP Bergerac - OE	6,00 €	22,00 €

ROSÉ

Les Petites Demoiselles - 2022 - AOP Fronton - Château Boujac	6,00 €	25,00 €
Domaine des Maels 2023 - AOP Minervois - Domaine des Maels		22,00 €

CHAMPAGNE

Champagne Lanouvelle Brut Affriolant	12,00 €	60,00 €
Terroir meets modernity		

SAKES

Take a trip to Japan with our selection of surprising and delicious sakes. Toulouse Sake Club, our Japan specialist and partner, accompanied us in this selection in order to offer you varied and tasty drinks.



	4 cl	14 cl
Cokun Junmai rosé Fruity	6,00 €	18,00 €
Honshu-Ichi Muroka Honjozo Fresh	5,00 €	15,00 €
Shichiken Junmai Ginjo Herbal and elegant	6,50 €	19,00 €
Nomirinko Complex and surprising	7,50 €	21,00 €
Discovery offer 3 Sakés to taste _____		9,00 €
Cokun Junmai rosé - 2cl, Honshu-Ichi Muroka Honjozo - 2 cl, Shichiken Junmai Ginjo - 2 cl		
Discovery offer 4 Sakés to taste _____		12,50 €
Cokun Junmai rosé - 2cl, Honshu-ichi Muroka Honzojo - 2cl, Shichiken Junmai Ginjo - 2cl, Nomirinko - 2cl		

CLASSICS

Ask our barman for your favourite classic cocktail if it's not on the list.

Espresso Martini 12,00 €

Vodka, coffee liqueur, simple syrup, coffee

Mojito 11,00 €

Rhum, lemon juice, mint, simple syrup, sparkling water

Margarita 12,00 €

Tequila, triple sec, lemon juice

Spritz 10,00 €

Aperol or St Germain, prosecco, sparkling water

Caipirinha 12,00 €

Cachaça, lemon juice, simple syrup

Pornstar Martini 12,00 €

Vodka, passion fruit liqueur, vanilla syrup, passion fruit puree, lemon juice & a shot of prosecco

Cosmopolitan 12,00 €

Vodka, Cointreau, cranberry juice, lemon juice

French Martini 12,00 €

Vodka, raspberry liqueur, pineapple juice



MOCKTAILS

At Sangha Bar we believe that everyone deserves a tasty cocktail. Choose from our wide selection of non-alcoholic cocktails.

Virgin Mango sticky rice

12,00 €

Mango purée, coconut milk infused with glutinous rice, vanilla ice cream

Le Holi

13,00 €

Bitter lessi, raspberry purée, lemon juice, honey, ginger beer, butterfly pea tea

Le zen garden

12,00 €

Oscó, cucumber juice, apple juice with seasonal fruit, yuzu wasabi

Le Tokyo vita

13,00 €

Homemade black pepper syrup, sparkling Oscó, soda water

Imparfait Harmonie

10,00 €

Cucumber, yuzu, vanilla syrup, ginger beer



CREATIONS

Tomato Niwa

14,00 €

A refined twist on the Bloody Mary: Japanese gin fat-washed with olive oil, tomato water, and Amour Matador liqueur. Lemon juice and basil bring freshness and vibrancy, while a mozzarella foam adds a surprising touch of Mediterranean indulgence.

Long drink / Bloody Marie like

Le 8^{ème} ciel

13,00 €

Let yourself be carried away by the floral freshness of violet and elderflower, elevated by Cultiv Gin — 100% French — and crowned with a tangy red berry whipped cream for an experience as floral as it is melt-in-the-mouth.

Short drink / Floral

Oishi Fig

13,00 €

Blanche Armagnac meets the sweetness of fresh fig purée, balanced by lemon juice and the vibrant notes of yuzu liqueur. A touch of rosemary syrup adds aromatic elegance, creating a cocktail that is both fruity and refined.

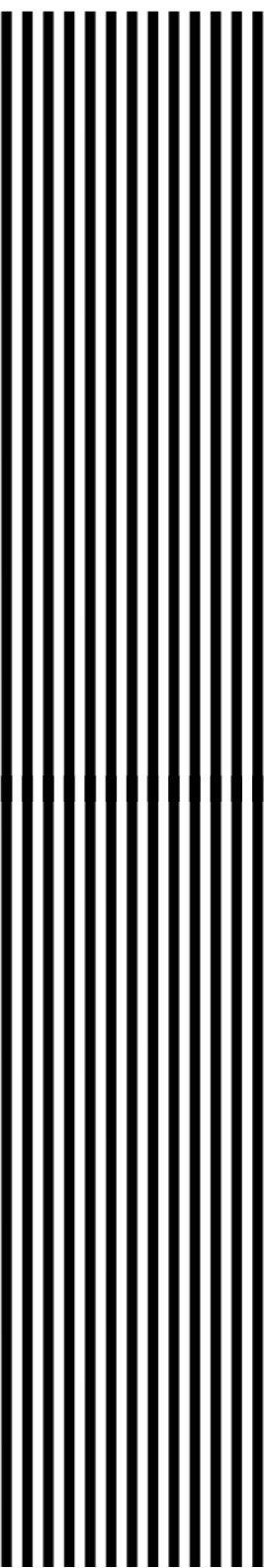
Long drink / Refreshing & Lightly Sweet

Exotic sticky rice

15,00 €

An Asian sensory journey: white rum, mango purée, and passion fruit liqueur blend with coconut milk infused with sticky rice, enhanced by a creamy touch of vanilla ice cream for an experience as smooth as it is exquisite.

Short drink / Smooth & Creamy



Flowers Garden

15,00 €

A floral and refined cocktail blending citrus gin, lavender liqueur, bergamot liqueur, and Kira Kira liqueur. Brightened with lemon juice and a homemade tea syrup, it offers a subtle balance between zesty freshness and floral sweetness, elevated by a light, airy texture.

Short drink / Balanced

Le Inari Delight

14,00 €

A reimagined tribute to the Old Fashioned: coconut fat-washed spiced rum, homemade vanilla syrup, and mirin sake. Cacao bitters deepen the complexity, offering a warm and indulgent twist where chocolate takes center stage with elegance.

Short drink / Lightly Spicy

Nigori

13,00 €

A cocktail showcasing Nigori Mikanshu, a Japanese mandarin liqueur. This harmonious blend brings together the brightness of mandarin with the intensity of “C’est la Vie” French whisky by Lehmann, white vermouth, triple sec, lemon juice, and a touch of simple syrup.

Short drink / Complex & Fruity

Yuzu-yu

14,00 €

A blend that goes in every direction — a true explosion of flavor. The star ingredient: yuzu purée, paired with 100% French Cultiv gin, vanilla syrup, and a homemade basil & cucumber syrup. A drop of Fusetti adds a touch of bitterness, all brought to life with a splash of ginger beer.

Long drink / Spicy & Refreshing



Alcohol abuse is dangerous for your health, consume in moderation.

Taxes and services included, prices in € including tax. Allergens available on request. We do not accept bank cheques.