



WELCOME

DU IK 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" (Haikus of Life).

Two births in the same light, two promises entwined under the infinite sky.

THE AWESOME OFF

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.

BOARDS

Mixed board	19,00 €
Assortments of cold cuts and cheeses For 2 persons	
Vegetarian board	16,00 €
Assortment of vegetable spreads and homemade preparation 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	
Shrimp in a potato coat	6,00 €
6 pieces	
Small veggie spring rolls	6,00 €
6 pieces	

ALCOHOL FREE DRINKS

Filtered sparkling water 2,00 €

Cola La Berlue 4,50 €
33 cl

Iced tea Berlue 4,50 €
33 cl

Lemonade La Berlue 4,50 €
Hibiscus, blueberry - 33 cl

L.A.M.A - Aviateur 5,00 €
Sparkling drink with mate and lime

Foliz Kombucha 5,00 €
Slightly acidic fermented soda
Raspberry & rose or citrus & spirulina

Ginger Beer Foliz unfiltered 5,00 €
Floral notes, citrus and grapefruit

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

Fruit juice Si bio 5,00 €
Apple, Orange, Peach - 25 cl

Sparkling Apple Sorre 4,50 €
33 cl

Fresh Orange juice 6,00 €
20 cl

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

Let yourself be surprised by these new and original flavours.



BEEERS

DRAUGHT

	<u>25 cl</u>	<u>50 cl</u>
First Flight	4,00 €	8,00 €
Hoppy Pale Ale - 5,6% - Brasserie L'Aviateur		
Petit Prince	4,50 €	9,00 €
IPA - 6% - Brasserie L'Aviateur		
Amber ale	4,00 €	8,00 €
Caramel flavors - 6% - Brasserie Meduz		

BOTTLE

Triple Smash - Meduz	6,50 €
Strong pale ale - 8,5% - 33 cl	
Figure Libre - Aviateur	8,00 €
Pale ale with Yuzu aromas - 5,5% - 44 cl	
Barbe Rouge - Brasserie du midi	6,50 €
Red - 5,5% - 33 cl	

CIDERS

Sweet cider Sorre	5,50 €
Dry cider Sorre	5,50 €
Mint/Yuzu cider Sorre	6,00 €

WINES

All our wines are organic.

<u>RED</u>	<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	7,50 €	30,00 €
Les Novices - 2022 - AOP Faugères - Abbaye Sylva Plana	7,50 €	30,00 €
Carra - 2022 - AOP Pic Saint Loup - Château de Lascaux	8,00 €	35,00 €

WHITE

Les Petites Demoiselles - 2022 - AOP Fronton - Château Boujac	6,00 €	25,00 €
Colombard 2022 - AOP Minervois - Domaine des Maels	5,50 €	22,00 €

ROSÉ

Les Petites Demoiselles - 2022 - AOP Fronton - Château Boujac	6,00 €	25,00 €
Domaine des Maels 2023 - AOP Minervois - Domaine des Maels	5,50 €	22,00 €

CHAMPAGNE

Champagne Lanouvelle Brut Affriolant Terroir meets modernity	12,00 €	60,00 €
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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 11,00 €

Coconut milk infused with glutinous rice, homemade spicy mango syrup, lemon juice, salty soy sauce and sesame seeds

Lumière Dorée 11,00 €

Oscó original, yuzu juice, pineapple juice, agave syrup

Kriya 11,00 €

Cin JNPR, Vermouth JNPR, yuzu juice, ginger syrup, grenadine syrup

Rouge Ardent 11,00 €

Oscó red, raspberry puree, sparkling water, homemade basil and cucumber syrup

Sérénité 8,00 €

Ice tea, rose syrup, lemon juice

Oscó Cosmo 10,00€

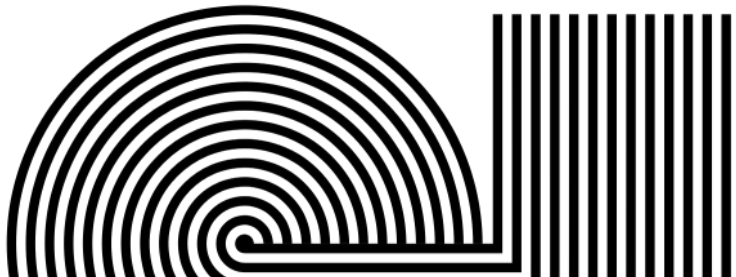
Oscó red, cranberry juice, orange and lemon juice

Imparfait Harmonie 10,00 €

Yuzu puree, lemon juice, ginger beer, vanilla syrup, cucumber

Wabi-sabi 11,00 €

Oscó Original, Vermouth JNPR, mango syrup, yuzu juice, lychee syrup, ginger syrup, mint leaves



CREATIONS

Kintsugi, l'art de sublimer

10,00 €

For gin tonic's fans, we offer you a ecofriendly twist. A homemade citrus syrup made from leftovers zest, 100 % french gin (Cultiv) and tonic water.

Bitter & Acid

Mango sticky rice

15,00 €

Asia in your glass, coconut milk infused with glutinous rice paired with the exoticism of a homemade mango syrup, Hocabendock white rum from Montauban, lemon juice and a dash of soy sauce for balance.

Soft & Sweet

Bhastrika, augmenter le feu intérieur

15,00 €

Let yourself be tempted by the winter flavors of a homemade pear, apple, cinnamon syrup, with a secret touch to awaken your curiosity, hocabendock spiced rum from Montauban and lemon juice.

Spicy & Sweet

Umeshu Spritz

13,00 €

A new breath for this spritz inspired by Japan, the sweetness of Umeshu saké (plum liqueur) mixed with the festivity of sparkling saké, with a little twist of peach bitter, mint, lemon juice and sparkling water.

Refreshing & Fruity

Kabocho

13,00 €

Let yourself be carried away to rediscover pumpkin in a whole new way. The sweetness of a homemade pumpkin syrup paired with the punch of 100 % French gin, combined with white vermouth and lemon juice.

Soft & Sweet

Le voyage de Chihiro

14,00 €

A small journey back to childhood with a homemade yuzu lemonade, the sweetness of saké Honshu-ichi Muroka Honjozo, a dash of grenadine, the strength of ginger and the bitterness of grapefruit for a fine balance.

Refreshing & acidulous

Salutation au soleil

12,00 €

A wonderful heart warming in the mouth which can be enjoyed at any time of the day, orange in the spotlight with its sweet juice and a gin infused with it, apple liquor and lemon juice to finish.

Soft & Acidulous

Bamboo

12,00 €

Let's start with the wonderful vodka Cultiv, 100 % French infused lemon, yuzu liquor for exoticness, grapefruit juice and a homemade basil and cucumber syrup.

Complex & Slightly bitter

Kôhî wo Kudasai, un café s'il vous plaît

13,00 €

Let's reinvent the espresso martini. A classic cocktail that has made its mark in many bars. The French whisky "c'est la vie" Lehmann, a double coffee to wake up, and then a bit of sweetness with a chestnut liquor, maple syrup and almond milk.

Delicious & Energizing

Nigori

13,00 €

Cocktail featuring the Nigori Mikanshu (Japanese mandarin liquor) a mix of flavors between mandarin and the intensity of French whisky "c'est la vie" Lehmann, white vermouth, triple sec, lemon juice and a pinch of sugar syrup.

Complex & Fruity

Savasana

15,00 €

A soft and complex blend with amaretto Disaronno and the blackberry liquor enriched with Montauban white rum and finished off with pear juice.

Fruity & Sweet

8ème Ciel

13,00 €

In this cocktail, we highlight the violet, a speciality of our beautiful pink city. A french Gin Cultiv 100% french, associated with the authenticity of violet liquor, combined with tangy orange flavors of cointreau, fresh orange and lemon juice.

Balanced & Floral

Yuzu-yu, passer l'hiver sans prendre froid

14,00 €

A mix that goes in all directions for an explosion of flavors on the palate. The star ingredient : the yuzu puree, with Cultiv gin (100 % French Gin), vanilla syrup, a homemade basil and cucumber syrup, a drop of grapefruit for a hint of bitterness and all spiced up with ginger beer.

Spicy & Refreshing

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

Twist option : Chocolate, caramel, orange infused Vodka

Mojito 11,00 €

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

Twist option : Umeshu mojito

Margarita 12,00 €

Tequila, triple sec, lemon juice

Twist option : -Yuzu margarita

Spritz 10,00 €

Aperol or St Germain, prosecco, sparkling water

Twist option : Strawberry infused Aperol or thyme infused St Germain

Gaipirinha 12,00 €

Cachaça, lemon juice, simple syrup

Twist option : Homemade basil and cucumber syrup

Whisky sour 12,00 €

Whisky, lemon juice, sugar syrup

Twist option : Maple syrup



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.



	<u>4 cl</u>	<u>14 cl</u>
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 Honjozo - 2cl, Shichiken Junmai Ginjo - 2cl, Nomirinko - 2cl		

SPIRITS

WHISKYS

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

GINS

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 €

RUMS

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

AGAVES

Vecindad Tequila	6,50 €
Vecindad Tequila Reposado	7,80 €
Madre Ensemble Mezcal	12,80 €
La Venenosa Raicilla	14,50 €

SPIRITS

JAPANESE SPIRITS SHOCHU

Tarukura Kuri _____ 12,50 €

Rice Shochu aged for two years in japanease chestnut barrels

Chiran Tea _____ 7,00 €

Sweet potato Shochu with green tea flavor

JAPANESE LIQUORS

Yuzu Umeshu _____ 6,50 €

Plum and yuzu liquor

Akaï Umeshu _____ 6,50 €

Plum and shiso liquor

Nigori Yuzushu _____ 6,50 €

Yuzu liquor

Kabosu shu _____ 7,00 €

Japanease green citrus liquor

Jabara shu _____ 7,00 €

Rare japanease citrus liquor

Nigori Mikanshu _____ 6,50 €

Japanese mandarin liquor

Sakura KiraKira _____ 7,00 €

Japanese cherry blossom liquor

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Organic coffee locally roasted by our partner Acapella.

HOT

Espresso	2,00 €
Double espresso	3,50 €
Americano	2,20 €
Espresso with dash of milk	2,40 €
Latte	4,50 €
Cappuccino	4,50 €
Hot chocolate	4,50 €

COLD

Iced coffee (Orgeat / Coconut / Vanilla syrup)	4,00 €
Iced coffee with milk (Orgeat / Coconut / Vanilla syrup)	5,00 €
Iced chocolate	5,00 €

WE M 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	



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.