



SANGU
BEACH

DINNER MENU



What you're about to experience is one of the oldest and healthiest cuisines in the world. The Levantine cuisine is thousands of years old and originates mainly from the Levant countries Jordan, Lebanon, Palestine and Syria, with a great influence from the Turkish – Ottoman and Greek Empires. The Levantine cuisine offers a healthy eating plate filled with a balanced mix of nutritious ingredients recommended for a healthy diet. What makes this cuisine so special is that it includes a wide selection of vegan and vegetarian dishes. These flavorsome dishes use only the finest quality of fresh produce from the region. Only garden-fresh vegetables, grains, pulses, juicy meats, fresh fish and chicken with plenty of olive oil, natural regional spices and herbs are used. We hope you enjoy your meal.

Cold Mezze

Assorted Cold Mezze Platter D N G V

Hummus, Baba Ghanoush, muhammara, beetroot Mutable, carrot Mutabal, Vine leaves

Hummus Beiruti V N

Blended chickpeas with sesame paste, extra lemon, parsley

Labneh Moutawameh D V

Labneh, garlic, fresh mint, parsley

Moroccan Zalouk V

Roasted eggplant, tomato, bell pepper, fresh coriander, chickpeas

Salads

Tabbouleh V G

Fresh parsley, tomato, onion, bulgur, mint, olive oil, lemon

Syrian Fatoush V G

Tomato, cucumber, red radish, spring onion, parsley, sumac, pita croutons green onions

Jordanian Farmer Salad N V

Arugula, baby spinach, mizuna, green grapes, roasted almonds, verjus sauce

V Vegetarian D Dairy N Nuts G Gluten S Shellfish 🌱 Sustainable 🍷 Locally Sourced

Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.



Hot Mezze

Mezze Bites D G N V

Cheese rakakat, spinach fatayer, falafel, tahina sauce

Halloumi D V

Grilled halloumi cheese

Lamb Mekanek

Lebanese lamb sausages, mixed capsicum, tomato sauce, fresh coriander

Hummus Bil Lahim N

Purée of chickpeas, ground beef, roasted pine nuts, pomegranate Molasses

Lamb Kebbeh N G

Minced lamb, white burghul, pine nuts

Crsipy Jawaneh D

Chicken wings, served with garlic sauce

Chicken Liver D G

Sautéed chicken liver , onion, garlic, molasses and cream.

Served with Hummus dip

Soups

Lentil Soup G D V

Arabic red lentil, crispy bread

Chicken Sheraya Soup G

Arabic Vermicelli, carrot, zucchini, onion

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Main course

Fish Sayadeih G N Sustainable Locally Sourced

Crispy line caught reef fish, sayadia rice, tahina sauce

Seafood Mix Grill S D

Fish taouk, prawns, calamari, grilled vegetables, tahina sauce, lemon butter sauce

Mixed Grill Meat D

Shish tawook, lamb kofta, beef kebab, grilled vegetables, garlic sauce

Baby Chicken Mashwi D

Arabic spice marinated grilled baby chicken, sautéed vegetables, harissa sauce

Batata Harra V D

Fried potatoes, red chilli paste

Zahra Mashaw V

Grilled cauliflower served with tahina sauce

Vegetable Tagine V G

Carrot, zucchini, chickpeas, Moroccan spices, served with couscous

Bamiyeh Stew V

Baby okra, tomato, fresh coriander served with white rice

Ouzy El Sham D N

Slowly cooked lamb shank topped on Mandy rice with Golden Pine Nuts.

Moroccan Chicken Tagine D G

Chicken thigh, preserved lemon, green olives, served with couscous

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Dessert

Mahalabia

Rose water, pistachio, strawberry ice cream

Um Ali

Baked pastries, pistachio, raisins, vanilla ice cream

Luqaimat

Crunchy Arabic sweet dumpling

Baklava

Caramel-nuts, pistachio, strawberry rose water, vanilla

Tropical Fruit Platter

Selection of seasonal exotic fruits

Homemade Sorbet and Ice Creams

Check with server for available flavors

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