



THE  
**BEACH HOUSE**  
— AT THE CHEDI EL GOUNA —

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## STARTERS

### EGYPTIAN HUMMUS WITH PUMPKIN SEEDS **V N** - 500

Chickpeas, Tahina, Pumpkin Seeds, Fresh Lettuce, Glazed Carrots, Home Made Garlic Pita Bread

### LEVANT TAPAS **V N L G** - 450

Hummus, Baba Ghanoush, Muhammara, Mutable,  
Warm Home-Made Pita Bread

### NICOISE **S** - 650

Pan-Seared Tuna, Green Beans, Potatoes, Egg, Black Olive, Anchovies, Light Lemon-Dijon Dressing

### GREEK SALAD **L** - 450

Feta Cheese, Heirloom Tomatoes, Bell Pepper, Black Olive, Cucumber, Onion, Vinaigrette Dressing

### HEARTS OF ROMAINE **N L G S** - 550

Crisp Romaine Hearts, Anchovies, Capers, Caesar Dressing, Beef Bacon Dust, Parmigiano Shavings, Crispy Bread

### ORGANIC BEETROOT **N L V** - 500

Organic Beetroot, Crispy Filo Dough, Mix Lettuce, Avocado Cream, Walnuts, Fetta Mouse

### ADRIATIC SEA BASS CEVICHE **S** - 650

Fresh Sea Bass, Green Smith Apples, Onion, Leche de Tigre Sauce, Crispy Fried Fresh Ginger

### OCTOPUS CARPACCIO **S** - 750

Slow Cooked Local Fresh Octopus, Rucola,  
Lemon Zest, Tomato, Onion Salsa, Capers

## HOT APPETIZERS

### SWEET POTATOES **V VE** - 450

Sweet Potatoes, Crispy Lentils, Herbs Pesto, Asparagus, Coconut Sauce, Herbs Oil

### TACOS **L S** - 600

Tampura Shrimps, Corn Tortilla, Pico de Gallo Salsa, Avocado, Purple Cabbage, Sour Cream, Dill, Fresh Coriander

### TUNA **S G** - 700

Grilled Tuna, Sweet Potato Puree, Fried Leeks, Dry Cherry Tomato, Ponzu Sauce

### CRUNCHY BABY CALAMARY **S** - 750

Semolina Coated Calamari, Glass Noodle, Siracha Aglio-e-Olio

### FALAFEL BITES **V L G** - 450

Warm Stuffed Pita Bread, Crispy Falafel, Tahina, Tomatoes, Mint, Lettuce, French Fries

## BURGERS AND SANDWICHES

### BEACH HOUSE SMASH BURGER **L G** - 950

Beef Patties, Cheddar Cheese, Crispy Onion, Tomato, Lettuce, Truffle Mayo Sauce, Home Made Fries

### SALMON BURGER **S G** - 1000

Norwegian Salmon, Asian Seasoning, Wasabi Brioche, Togarashi Spiced Fries, Pickles, Home Made Fries

### CHICKEN BURGER **L G** - 750

Avocado, Tomato, Iceberg Lettuce, Cheddar Cheese, Jalapeno, Cajun Mayo, Home Made Fries

### OPEN VEGAN SANDWICH **V VE** - 800

Vegan Plant Based Substitute for Meat, Toasted Brown Bread, Avocado, Vegan Cheese,  
Purple Cabbage, Carrots, Home Made Fries

All our meat and fish are locally sourced unless specified otherwise.  
Please speak to your server for more details about our sustainability practices

**VE:** Vegan **V:** Vegetarian **G:** Gluten **N:** Nut **L:** Lactose **S:** Seafood

All prices are in Egyptian Pounds and including 14 % VAT and 12 % service Charge.  
Please Inform your waiter about any food allergies or intolerance

## SINGLE MALT WHISKY 4 CL

LAPHROAIG 10 Y - 2200  
MACALLAN QUEST - 2000  
GLENLIVET 12 Y - 1500  
GLENMORANGIE ORIGINAL - 1200  
DEVLIN - 400

## VODKA

GREY GOOSE - 2000  
BELUGA NOBLE - 1700  
BELVEDERE - 1500  
CÎROC - 1500  
KETTLE ONE - 1200  
RUSSIAN STOLICHNAYA - 850  
ABSOLUT BLUE - 850  
ID BLUE 40 LOCAL - 400

## GIN

ROKU JAPANESE - 2230  
HENDRICK'S - 1300  
BOMBAY SAPPHIRE - 1200  
BEEFEATER DRY - 1200  
GORDON'S - 900  
HARRY'S - 400  
BUTLER'S - 350

## TEQUILA

SAUZA SILVER - 850  
SIERRA SILVER - 850  
JOSE CUERVO SILVER - 850  
MELVADO GOLD LOCAL - 350

## RUM

BACARDI BLACK - 1200  
BACARDI ORO - 900  
BACARDI BLANCO - 850  
CAPTAIN MORGAN - 950  
CUBANA WHITE - 350

## COGNAC

COURVOISIER VSOP - 3350  
HENNESSY XO - 2000  
HENNESSY VSOP - 1900  
MARTELL VSOP - 1200  
BRANDY ZOTTOS LOCAL - 400

## LIQUEUR

JÄGERMEISTER - 850  
LUMINOUS - 850  
KAHLUA - 700  
AMARETTO FLORENCE - 700  
MALIBU - 700  
SAMBUCA STOCK - 700

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## MOCKTAILS

### STONE TANGAWIZI - 450

Ginger Ale, Apple Juice, Pineapple Juice

### ROYAL PUNCH - 450

Pineapple Juice, Cranberry Juice, Passion Fruit

### SPARKLING MINT LEMONADE - 450

Fresh Lemon Juice, Mint, Topped With 7up

### APPLE JULEP - 450

Green Apple, Pineapple Juice, Orange Juice, Fresh Mint

### FREE MIND - 450

Carrot or Cucumber, Orange Juice, Fresh Ginger, Pineapple Juice, Cinnamon

### SMOOTH - 450

Vegetables or fruit

## SIGNATURE COCKTAILS

### HUGO - 700

Egyptian Sparkling Wine, elderflower syrup, lemon juice, cucumber, mint

### FRUIT BOWL - 700

Egyptian Sparkling Wine, seasonal fruits, rosemary

### THE SPRITZ - 700

Egyptian Sparkling Wine, homemade Aperol, soda, peach, orange

### THE CHEDI SOUR - 700

Flavored whiskey of Egyptian herbs, lemon, fresh egg white, rosemary, honey

### RED SEA ESPRESSO MARTINI - 700

Local Vodka infused with figs, Espresso, homemade coffee liqueur, vanilla syrup, milk

### ONE IN A MILLION - 700

Local Rum, date, lemon, vanilla syrup, pineapple juice, rosemary

### FROSTY GIN - 700

Local Gin, Triple sec, Elder Flower, Lemon Juice, Cucumber

## SCOTCH WHISKY

### BALLANTINE'S - 1600

### FAMOUS GROUSE - 1300

### J&B - 1100

### CHIVAS REGAL - 1100

### BLACK LABEL - 1000

## IRISH WHISKY

### JAMESON - 1100

## AMERICAN WHISKY

### JIM BEAM - 850

## JAPANESE WHISKY

### YAMAZAKI - 2300

### CHITA - 2200

### TANJAKU - 2200

### TOGOUCHI - 2000

## PASTA

(All our pasta that we serve is made in house)

### VEGETARIAN LASAGNA V L G - 700

Vegetable Ragout, Tomato Sauce, Cheesy Bechamel, Crispy Grana Padano Cheese

### PASTA MARINARA L G S - 850

Linguine Pasta, Mussels, Clams, Calamari, Prawns, Chili, Garlic Sauce, Extra Virgin Olive Oil, Fresh Oregano

### CHICKEN SHELL L G - 650

Penne Pasta, Rose Tomato Cream Sauce, Sun-Dried Tomatoes, Fresh Basil, Parmigiano Shavings

## MAIN DISH (MEAT AND FISH)

### DRY AGED RIBEYE & FRIES L - 1550

Local Beef, Fries, Sauce Mushroom, Home Made Fries

### TENDERLOIN TAGLIATA N L - 1350

Beef Tenderloin, Rucola, Parmezan Cheese, Cherry Tomato, Pine Nuts

### CHICKEN L - 900

Lemon Thyme, Roasted Shallot Reduction, Mushroom Ragout, Home Made Fries

### FISH AND CHIPS L S - 950

Crispy White Filet, Home-Made Tartar Sauce, Mashed Peas, Home Made Fries

### SEA FOOD PLATTER L S - 3250

For Two persons Lobster, Prawns, Mussels, Red Sea Fish File, Calamari, Fresh Salad or Home Made Fries

### LEBANESE SPICY SAMKEH HARRA S - 1100

Fresh Red Sea Baby Sea Bream Fillet, Spicy Tomato, Tahini-Flavored Sauce, Fresh Herbs, Green Beans

## DESSERTS

### PANNA COTTA L - 500

Vanilla and Mascarpone Cheese, Berries Coulis, Yoghurt Chips, Lime Zest

### THE BLACK PEARL L N - 700

The Chedi Tiramisu with Mascarpone Cheese and Premium Lavazza Coffee, Pistachio

### PAVLOVA L N - 600

Crispy Meringue, Hazelnut Cream, Fresh Fruits, Mango Sauce, Berries Dust

### FRUITS - 350

Fresh Sliced Seasonal Selection of Fruits

### ICE CREAM L - 150

(Per Scoop)

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## COFFEE AND HOT BEVERAGES

Our selection features Lavazza's world-class coffee carefully chosen for their quality, freshness, and commitment to sustainable sourcing. Our Coffee proudly certified by Rainforest Alliance, TÜV Austria Product, Organic certification & LEED® certification

**ESPRESSO - 170**  
**ESPRESSO DOUBLE - 190**  
**CAPPUCCINO - 220**  
**LATTE - 220**  
**AMERICAN COFFEE - 190**  
**HOT CHOCOLATE - 190**  
**FRAPPE - 250**

Almonds , Hazelnut , Carmel , Chocolate  
(Vanilla, caramel, chocolate)

## TEA

Our tea selection features Dilmah Tea, known for its commitment to quality and ethical sourcing, bringing you the finest flavors while supporting responsible tea cultivation. Our Tea proudly certified by Rainforest Alliance Chain of Custody. Certification, Organic certification to EU Regulation (EC)

**ENGLISH BREAKFAST, EARL GREY - 200**  
**MOROCCAN, MINT TEA, CHAMOMILE - 200**  
**GREEN TEA - 200**  
**GINGER MINT HONEY TEA - 200**  
**HERBAL TEA - 200**

## EGYPTIAN SPECIALTY TEA AND COFFEE

**CHAI KUSHARI - 200**  
Local Egyptian Tea with Fresh Mint Leaves  
**KAHAWA TURKI - 250**  
Cardamom Flavored Coffee Powder Cooked with  
Sugar as per your preference

**FRESH JUICE - 300**  
(As per seasonal availability)

## WATER

**MINERAL WATER (SMALL) - 170**  
**MINERAL WATER (LARGE) - 250**  
**SPARKLING WATER 240ML - 160**  
**LOCAL WATER, STILL (0.5 L / 1 L) - 110 / 170**  
Sustainably purified in-house using a Brita filtration system.  
**LOCAL WATER, SPARKLING (0.5 L / 1 L) - 120 / 190**  
Sustainably purified in-house using a Brita filtration system

## SOFT DRINKS

**PEPSI, DIET PEPSI, 7UP, DIET 7UP,  
MERINDA, TONIC, SODA - 190**  
**THOMAS HENRY SODA - 350**  
(Tonic, Ginger Ale, Cherry Blossom,  
Pink Grapefruit, Elderflower)

**ENERGY DRINK**  
**RED BULL - 350**  
**RED BULL SUGER FREE - 350**

## NON-ALCOHOLIC BEER

**BRILL - 190**

## BEER

**STELLA 500ML - 300**  
**SAKARA GOLD 500ML - 300**  
**HEINEKEN 330ML - 300**  
**DESPERADO'S 330ML - 300**  
**SOL 330 ML - 300**

## EGYPTIAN LOCALS DRINKS

**KARKADE - 220**  
Soaked hibiscus leaves in water  
Karkade or hibiscus juice is a refreshing drink that was thought to be popular with the ancient Egyptian Pharaohs. It's the perfect drink for a hot summer's day

**CAROB - 220**  
Grind dried Carob Pods — A traditional Egyptian drink mostly prepared during the holy month of Ramadan, beside its savory taste and sweet smell, it has so many health benefits

**TAMARIND - 220**  
Soaked Tamarind leaves in water — The tamarind plant has origins in Africa where it has been commonly utilised as a shade tree. In the 4th century BC tamarind was common among the Greeks and ancient Egyptians

**DATES WITH MILK - 220**  
Blended dates, milk — Dates & Milk are traditionally taken right after the sunset in Ramadan, when fasting break the fast

**SOBIA - 220**  
Coconut, milk — Egyptian drink is produced from Rice, coconut powder and dairy products. The drink is widely produced and consumed during Ramadan.

## CLASSIC COCKTAILS

**NEGRONI - 2000**  
Gin, Sweet Vermouth, Campari

**MARGARITA - 700**  
Tequila, Triple Sec Syrup, Lime Juice (Ask for your flavor)

**DAIQUIRI - 700**  
Local Rum, Lemon, Sugar (Ask your flavor)

**OLD FASHION - 700**  
Whisky, Orange, Lemon, Cherry

## GINT'S

**SPANISH G&T - 570**  
Local gin, Tonic, Grapefruit, Lime juice,  
Sprigs Fresh rosemary, Star Anise

**GIN ALOHA - 570**  
Local gin, Triple sec, splash pineapple juice

**BASIL G&T - 570**  
Local gin, Elderflower, Lime juice, tonic water,  
cucumber slice, Basil leaves

**GOUNA G&T - 570**  
Local gin, Strawberry puree, Basil

## APERITIF

**CAMPARI - 1400**  
**MARTINI BIANCO - 900**  
**MARTINI DRY - 900**  
**MARTINI ROSSO - 1100**