

LUNCH MENU

SOUP

GAZPACHO (V/L)	350EGP/6€
Local heirloom tomato, red peppers, basil, garlic, served with bread	

LITES & BITES

EGYPTIAN RICE KOFTA (L)	465EGP/8€
Ground beef mix with rice, garlic tomato sauce	
CASA FRIES (VG)	400EGP/7€
Fries, ranch, sriracha sauce, cheddar sauce, crispy onion	
CASA NACHOS (VG/ GF)	520EGP/9€
House made corn tortilla chips, guacamole, casa sauce, sour cream	
CHICKEN WINGS (L)	580EGP/10€
Crispy chicken wings, BBQ sauce, ranch sauce	
SPRING ROLLS (V/L)	580EGP/10€
Sweet sour sauce & casa Sauce	
LOCAL CRISPY CALAMARI (L/S)	695EGP/12€
Mustard aioli sauce	

FRESH SALAD

FRESH BURRATA (L/VG)	635EGP/11€
Microgreen, heirloom tomato, olives, pesto, balsamic	
FATTOUSH (V/L)	465EGP/8€
Heirloom tomatoes, onion, cucumber, pomegranate dressing, lemon, olive oil, crispy bread	
GREEK SALAD (VG/GF)	465EGP/8€
Feta cheese, peppers, Egyptian olives, tomato, cucumber, za’atar vinaigrette	
QUINOA SALAD (VG/GF)	695EGP/12€
Avocado, tomato, cucumber, coriander, mint, red beans, pomegranate dressing, glass noodles	
CASA CAESAR	520EGP/9€
Romaine lettuce, parmesan, herbed croutons, bacon, parmesan cheese	
+CHICKEN	635EGP/11€
+SHRIMPS	750EGP/13€

PASTA

PENNE CLASSIC (VG)	580EGP/10€
Tomato sauce, basil, parmesan	
PENNE VEGAN (V)	580EGP/10€
House made vegan ground with tomato sauce, basil	
FETTUCCINI ALFREDO	750EGP/13€
Mushroom, chicken, fresh cream, parmesan, basil	

S=SEAFOOD VG=VEGETARIAN V=VEGAN GF=GLUTEN FREE
ALL PRICES INCLUDE SERVICE CHARGE AND GOVERNMENTAL TAX.

HOMEMADE FRSEH SANDWICHES

CASA COOK BURGER	1040EGP/18€
Homemade beef patty, bacon, cheddar, sriracha aioli, fries	
STEAK & AVOCADO	1040EGP/18€
Ciabatta, local beef tenderloin, crispy onion, lettuce, ranch sauce, pickled cucumbers, fries	
CASA VEGGIE BURGER (V)	695EGP/12€
House made vegan ground, tomato, guacamole, crispy onion, fries	
BEEF TACO	1020EGP/18€
3 per order- beef, onion, pepper, cheddar, lettuce, sriracha, and sour cream	
CHICKEN TACO	870EGP/15€
3 per order- chicken, onion, pepper, cheddar, lettuce, sriracha, and guacamole	

BIG PLATES

CHICKEN SIZZLE DIZZLE FAJITAS	870EGP/15€
Mixed veg, guacamole, cheddar, tortilla, labneh	
+ BEEF	1100EGP/19€
GRILLED CHICKEN BREASTS (L)	925EGP/16€
Choice of side & sauce	
GRILLED SALMON (S)	1160EGP/20€
Choice of side & sauce	
BEEF STEAK (L)	1275EGP/22€
Choice of side & sauce	

SIDES AVAILABLE
Seasonal vegetables sauteed, mashed potatoes, fries
SAUCES AVAILABLE
Cheddar sauce, mushroom sauce, pepper sauce, pesto cream sauce

SWEET PLATES

APPLE TART (VG)	465EGP/8€
Vanilla ice cream	
FRESH FRUITS SALAD (L/V)	465EGP/8€
ICE-CREAM AND SORBET (V/G)	175EGP/3€
Choice of - Mango & Lemon Sorbet, Stracciatella, Vanilla, Chocolate chips, Strawberry, Cream Brulee, Carmelita	

FLATBREADS

TUNA	750EGP/13€
SALAMI	750EGP/13€
MARGHERIT	580EGP/10€
SEASONAL VEGETABLES	635EGP/11€
CHICKEN & MUSHROOMT	750EGP/13€

We proudly source all our meat and fish locally, unless otherwise specified. For further information about our sustainable sourcing practices, kindly consult with your server.

DINNER MENU

KITCHEN CLUB

Rooted in Place, Inspired by Purpose
At our hotel, we believe that exceptional taste begins with thoughtful choices. That’s why every element of our food and beverage offering reflects a deep respect for sustainability, community, and authenticity.

Our commitment to locals extends to the kitchen as well. meat, fish, fruits, and vegetables are sourced from trusted local farmers and fishermen, ensuring freshness, seasonality, and sustainability in every dish. Each ingredient tells a story of place, care, and connection – from field and sea to your table.

Enjoy a culinary experience that nourishes both body and conscience

- crafted with purpose, served with pride.

SOUP

EGYPTIAN ROASTED TOMATO (VG/L) Basil, mozzarella cheese	450EGP/7.5€
TRUFFLE-CHICKEN CORN (L) A rich, creamy blend of corn, truffle oil	450EGP/7.5€
SOUP OF THE DAY Freshly prepared by the kitchen	450EGP/7.5€

STARTERS

STUFFED CALAMARI (S/L/GF) Baby calamari, salmon, black rice, micro-green, olive oil, lime, red pepper tomato sauce	850EGP/14€
SALTED SALMON (S/GF) Organic micro-green, guacamole, onion, capers, lemon olive oil	1050EGP/17.5€
CHILI GARLIC PRAWNS (S/GF) Garlic, chili pepper, coriander, olive oil, onion mash	1100EGP/18.5€
EGYPTIAN TOMATO TARTAR (V/L) Organic tomato, avocado, onion, parsley, pomegranate sauce	450EGP/7.5€
HUMMUS LABNEH DIP (V/L) Roasted beetroot, zaatar, olive oil, baladi bread	450EGP/7.5€
GREEN GAZPACHO (V/L/GF) A mix of organic vegetables, cucumber, fresh mint, avocado, rucola, pepper	550EGP/9€
CASA HOUSE POTATO (VG/L) Spicy sriracha sauce & cheddar sauce	750EGP/12.5€

FRESH SALADS

ROCCA SHRIMPS (VE/GF) Fresh organic rocca, micro-green, sour cream, lemon-herb dressing	1050EGP/17.5€
QUINOA SMOKED SALMON (S/GF) Organic micro-green, sour cream, onion, chia, capers, lime olive oil	900EGP/15€
FRESH BURRATA (VG/L) Locally sourced organic tomatoes, micro-green, olive, balsamic, truffle oil, basil	850EGP/14€
FRESH GARDEN GREENS (V/GF) Mixed organic micro-green, organic tomatoes, avocado, lemon herb dressing	650EGP/11€
HALLOUMI BOWL (VG/GF) Avocado, cucumber, tomato, sweet potato, corn, lentils, sunflower, herb vinaigrette	900EGP/15€
GREEK SALAD (VG/L) Feta, peppers, cucumber, olives, virgin lime olive oil, organic heirloom tomatoes	750EGP/12.5€
SWEET POTATO COTTAGE CHEESE (VG/L/GF) Sweet potato, micro-green, walnuts, black seed, lemon herb dressing	750EGP/12.5€
CASA CAESAR SALAD (L) Romaine lettuce, parmesan, beef bacon, croutons, Caesar dressing	750EGP/12.5€
ADD ONS GRILLED SHRIMPS GRILLED CHICKEN	1150EGP/19€ 950EGP/16€

FRESH SANDWICH & WRAPS

ANGUS BEEF BURGER Gruyère, caramelized onion, mushroom, chili mayo, brioche bun, house fries	1250EGP/21€
HAWAWSHI (L) Traditional Egyptian pita stuffed with minced meat, served with green salad and tahini sauce	750EGP/12.5€
VEGGIE BURGER (V/L) House-made vegan patty, tomato, vegan mayo, caramelized onion, fries	900EGP/15€
SHAWARMA (L) CHICKEN BEEF Oven-roasted strips served with lettuce, tomato, onion and fries	750EGP/12.5€ 950EGP/16€

DINNER MENU

KITCHEN CLUB

PASTA & RISOTTO

PENNE CLASSIC TOMATO (VG) Tomato sauce, basil, parmesan	750EGP/12.5€
SPAGHETTI BOLOGNESE (L) Slow-braised minced beef in rich Bolognese sauce, basil, parmesan	900EGP/15€
LINGUINE MUSSELS (S) Parsley mussels, butter infused with chili oil	850EGP/14€
FETTUCCINE PINK SHRIMP (S) Shrimp, fresh tomato cream sauce, basil, parmesan	1350EGP/22.5€
FETTUCCINE ALFREDO (L) Fresh cream white sauce, mushroom, chicken, parmesan	900EGP/15€
LINGUINE GENOVESE (VG) Cream, basil, toasted pine nuts, parmesan	900EGP/15€
MUSHROOM RISOTTO (VG) Mushroom, basil oil, parmesan butter	750EGP/12.5€

FRESH HOMEMADE DESSERT FROM KITCHEN

TIRAMISU (L/VG) Roasted coffee biscuits, creamy mascarpone cheese	550EGP/9€
CRÈME BRÛLÉE (VG/GF) Caramelized sugar	550EGP/9€
CHEESECAKE (V) Berry sauce	600EGP/10€
BLACK VELVET (VG) Vanilla sauce	550EGP/9€
PISTACHIO CAKE (VG) Mango sauce	550EGP/9€
HANI VELVET CAKE (L/VG) Hani sauce	550EGP/9€
HAZELNUT VELVET (VEGAN) Strawberry sauce	700EGP/12€
ORIENTAL SWEETS (VG) Assorted local baklava	600EGP/10€
SEASONAL FRUIT PLATTER (L/GF) Seasonal fruit selection	500EGP/8.5€
ICE CREAM & SORBET (VG) (1 Scoop) Choice of vanilla, mango sorbet, chocolate chips, crème brûlée	200EGP/3.5€
SEASONAL FRUIT PLATTER (L/GF) Seasonal fruits selection	465EGP/8€
COCONUT TART (V) Baked with tofu cheese and oat milk, strawberry sauce	465EGP/8€
DATES STRUDRL (V) Mango sauce	465EGP/8€
ICE-CREAM AND SORBET (VG) (1 SCOOP) Choice of - Mango Sorbet & Lemon Sorbet, Strawberry Sorbet, Stracciatella, Vanilla, Chocolate chips, Cream Brulee, Carmelita	175EGP/ 3€

FROM THE GRILL

WAGYU BEEF RIBEYE (GF)	4000EGP/67€
AFRICAN VEAL RIBEYE (GF)	2100EGP/35€
ANGUS TENDERLOIN (GF)	2800EGP/47€
LOCAL TENDERLOIN (L/GF)	1400EGP/23.5€
AUSTRALIAN LAMB CHOPS (GF)	2500EGP/42€
LOBSTER (S/GF)	3200EGP/53.5€
FRESH SEA BASS (L/GF)	1900EGP/32€
GINGER SALMON (S/GF)	1900EGP/32€
ZESTY HERB PRAWNS (S/GF)	2500EGP/42€
LEMON HERB CHICKEN (GF)	1100EGP/18.5€

SIDES Charred Mushrooms, Vegetable Sautéed, Spinach, Green Pea, Mashed Potato, Rice, House Fries
SAUCE Chimichurri, Mushrooms, Green Peppercorn, Dijon Mustard, Pepper Coulis

MAINS

VEAL YOGURT CONFIT (L) Tender veal slow-cooked in a spiced yogurt sauce, served with rice	1800EGP/30€
LAMB SHANK (L/GF) Slow-cooked lamb shank, garlic mashed potato, green salad, herbs	1500EGP/25€
LAMB KOFTA (L/GF) Tahini, salad, oriental bread	1100EGP/18.5€
BREAST DUCK (L) Crispy seared duck, black rice, mashed carrots, plum sauce	1300EGP/22€
BUTTER CHICKEN CURRY (L) Smooth creamy butter gravy with tikka roasted chicken kebab, rice	1100EGP/18.5€
CAMEL BITES (L/GF) Camel tender, charred mushrooms, carrot chocolate mash	1900EGP/32€
EGGPLANT MOUSSAKA (VG/L) Modern healthy moussaka, oven-roasted eggplant, tomato sauce, labneh, mozzarella cheese	750EGP/12.5€
BEEF	950EGP/16€
VEGETABLE KORMA (V/L/GF) Gravy curry sauce with coconut milk, seasonal vegetable mix, black lentils, rice	750EGP/12.5€

WINE LIST

BEACH HOUSE

Egypt is home to some of the oldest wine making productions in history. Archaeological finds, tomb drawings have stated that wine production took place as far as the third millennium B.C in Egypt. It has been found that in ancient Egypt wine was stored in amphorae - tall earthenware pots made of fired clay. Wine, at the time, was vital for its medicinal benefits since some herbs, spices, gums and resins were also added to the wine. Due to its hot weather, the grape varieties that could withstand its weather are those found in the drier wines of Europe and brought back to Egypt.

Although today Egypt has little wine production, we are proud to present to you our own unique winery in El Gouna with a variety of grape selection; Egyptian, French, Italian, Spanish. Our Egyptian wine brands are: XO, Beausoleil, Jardin Du Nil. Our unique Egyptian grape, Bannati, the famous Beausoleil white wine bottle, adapted to local climatic conditions reflecting the unique Egyptian terroir at our Vineyards.

WHITE WINE

JARDIN DU NIL

Vermentino and Viognier. Egypt
Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.

GLASS:
550EGP/9€

BOTTLE:
2100EGP/35€

OMAR KHAYYAM

Bannati. Egypt
Light bodied white wine. Pale white color and a simple fresh nose. The palate is clean and bright delivering light pear and white flower.

GLASS:
500EGP/8€

BOTTLE:
1800EGP/30€

CAPE BAY

Chardonnay. South Africa
It has primary fruit characteristics leaning towards crisp apples, pears, and lemon. The mouth has a nice length and refreshing acidity with citrusy notes and pear coming through.

BOTTLE:
2350EGP/39€

NALA

Chardonnay and Sauvignon-Blanc. South Africa
Luscious aromas of fresh grapefruit, ripe pear and honey are complemented by an elegant palate with notes of vanilla, toasted oak and crisp minerality.

BOTTLE:
2650EGP/44€

CASTELLO DI TREVI

Grillo
Light white wine provides a fruity nose with white peach, pear and lemon zest. The palate is fresh with a hint of minerality.

BOTTLE:
2650EGP/44€

BAILA

Verdejo. Spain
An utterly brilliant Spanish Verdejo wine. It possesses an exquisite floral note combined with the refreshing sweetness of pear and honeycomb flavors. The palate is fresh, crisp and bright with some mineral complexity.

BOTTLE:
2900EGP/48€

FOR RED:

CABERNET SAUVIGNON

SYRAH

GRENACHE

PETIT VERDOT

FOR WHITE:

VIIGNIER

CHARDONNAY

VERMENTINO

BEAUSOLEIL

Bannati. Egypt
A unique Egyptian single grape variety Bannati, from upper Egypt. Golden lemon color, with aromas of honey and melon, long toasty finish of vanilla flavor.

BOTTLE:
2000EGP/33€

CHATEAU BYBLOS

Chardonnay and Sauvignon Blanc. Lebanon
A rich and complex. Taste. The balanced acidity, the rich body and the creaminess acquired during fining give to the wine this uniqueness.

BOTTLE:
2300EGP/38€

CHATEAU DE GRANVILLE

Sémillon. France
Light bodied white wine. Pale lemon color with light aromas developing nice citrus notes. Dry lemony flavors with good breadth and gratifying acidity.

BOTTLE:
2900EGP/48€

ROSE WINE

OMAR KHAYYAM

Sultanine Blanche / Bobal. Egypt
Light bodied rosé wine Pale pink color with a sweet strawberry aroma. The palate is developing ripe strawberry, raspberry and plum flavors. A light yet vibrant wine.

GLASS:
500EGP/8

BOTTLE:
1800EGP/30€

CASTELLO DI TREVI

An exquisite light body rose wine with aromatic notes of strawberry, raspberry, and a hint of red cherry. An invitation to embrace life's vibrant moments.

BOTTLE:
2350EGP/39€

BAILA

Tempranillo. Spain
An exquisite blend offering the perfect balance between acidity & spicy fruity notes. A mid ruby hue color which guarantees a savory finish suiting every occasion.

BOTTLE:
2900EGP/48€

BEAUSOLEIL

Merlot. Egypt
A rhubarb-salmon color. Nicely balanced and crispy, aromas of cherries and tangerine peel.

BOTTLE:
2000EGP/33€

WINE

LIST

BEACH HOUSE

RED WINE

OMAR KHAYYAM Bobal. Egypt Medium bodied red wine. Bright red color. The nose develops aromas of red fruit. The palate is smooth with soft tannins delivering plum, raspberry and red cherry flavors.	GLASS: 500EGP/8€ BOTTLE: 1800EGP/30€
JARDIN DU NIL Cabernet-Sauvignon, Petit Verdot and Syrah. Egypt Complete aroma of small, black ripe berries and iris flowers, smooth full-bodied with a dominant note of blueberry and liquorice.	GLASS: 550EGP/9€ BOTTLE: 2100EGP/35€
CHATEAU DE GRANVILLE Merlot / Cabernet Sauvignon. France Full bodied red wine, intense and complex with aromas of red and black fruit, interwoven with notes of vanilla and sweet spice from ageing in French oak. Beautifully balanced with a nice long finish.	BOTTLE: 2900EGP/48€ BOTTLE: 2650EGP/44€
NALA Pinotage and Shiraz. South Africa This dark garnet gem delivers lively berry, pie notes, strawberry and raspberry afternotes. The pinotage shiraz blend gives a full mouthfeel that finishes with notes of vanilla and silky rich tannins.	BOTTLE: 2350EGP/39€
CAPE BAY Merlot / Syrah. South Africa The nose shows red cherries and the palate is fruity with good depth and balanced acidity. Velvety, smooth texture with a long fine after taste.	BOTTLE: 2000EGP/33€
BEAUSOLEIL Cabernet-Sauvignon. Egypt Dark red and full-bodied structured wine is the result of well ripened grapes adding special aromas of roasted nuts, baking spices, clove and vanilla.	BOTTLE: 2350EGP/39€
CASTELLO DI TREVI Merlot / Syrah. South Africa Deep red garnet color. The nose shows blackfruits (blackberry, blackcurrant), herbalnotes (thyme) and a hint of fresh mint. The palate is soft and round, with a very nice length, tanins well integrated and flavors of matured black fruits and sweet spices (cocoa).	BOTTLE: 2300EGP/38€
CHATEAU BYBLOS Syrah and Cabernet Sauvignon. Lebanese A complex blend, containing aromas of black plum and cherries with hints of minty dark chocolate. Very generous on the palate with a strong presence of sweet oakly spices in every sip.	BOTTLE: 2900EGP/48€
BAILA Tempranillo. Spain Full-bodied, Spicy and tart wine. The typicity of the Tempranillo produced in the Ribera Del Duero region is phenomenally preserved. The tannins are ripe, soft and in perfect harmony with a very mild acidity. A taste of dried fig and cedar.	

WHITE SPARKLING WINE

LAVITA Prosecco style / Vermentino Grape varieties dominated by Vermentino an extravagant light yellow colour characterized by hints of green apple, melon and pears flavors. An extravagant light-yellow color characterized by its sweet taste with hints of green apple, melon and pear flavors.	GLASS: 500EGP/8€ BOTTLE: 2300EGP/38€
LE BARON SIGNATURE Méthode Champenoise / Pinot Noir and Grenache A distinctive Cuvée of “Blanc de Noirs” aged 36 months with fruity notes and honey. Rich, mature and complete taste, generously integrated with sharp acidity, velvety taste and evolved body.	BOTTLE: 3750EGP/62€
ARIA DOLCE Ermentino & Superior. A vibrant, semi-sweet sparkling white wine made for those who enjoy life’s lively moments. With notes of peach, honeysuckle, and citrus blossom, its pale straw color and fine bubbles bring a fresh, playful energy to every occasion. Aria Dolce strikes the delicate balance of sweetness and freshness, offering a smooth, crisp taste and a refreshing finish.	BOTTLE: 2600EGP/43€
ARIA Prosecco style / Vermentino & Superior A bright pale yellow color and a crisp acidity with a touch of sweetness give this wine a completely different dimension.The aromatic profile is neat and fruit driven; pear, melon and green apple are mostly dominating the palate.	BOTTLE: 2600EGP/43€
VALMONT Viognier / Marsanne / Roussanne. Egypt Pale gold color and white flowers aroma on the nose. On the palate, attack is bright with delicate flavors of citrus and white fruits. All manual harvests of grapes from the best Egyptian vineyards.	BOTTLE: 2550EGP/42€
LE BARON Chardonnay. Egypt Aged 12-18 months. The apricot - pear primary aroma is perfectly combined to a biscuity - creamy taste. The fine bubbles are the result of a proper aging in the cellar. This extra brut sparkling wine is lively with a remarkable zesty finish.	BOTTLE: 3000EGP/50€
CHATEAU DE GRANVILLE Chardonnay A pale gold color Sparkling Wine done the traditional method with a secondary fermentation happening inside the bottle. It is then left to rest in the cellars to allow more complex flavors to develop and give a structured yet refreshing sparkling wine with very fine bubbles.	BOTTLE: 3600EGP/60€
LAVITA Prosecco style / Montepulciano A perfect gentle blend of dark fruits and cherries, with a distinguishable light body.Grape varieties dominated by Montepulciano a perfect gentle blend of dark fruits and cherries. With a distinguishable light body and crisp tartness finish.	GLASS: 465EGP/8€ BOTTLE: 2030EGP/35€
ARIA Prosecco style / Carignan & Flame A delightful rose distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes are dominating its exquisite taste.	BOTTLE: 2320EGP/40€
LE BARON Chardonnay and Pinot Noir Aged 12-18 months, a superb rose sparkling wine made according to champagne process. Refreshing and velvety smooth mouth, sensuously caressing fruit. Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full bodied finish.	BOTTLE: 2725EGP/47€
VALMONT Viognier / Marsanne / Roussanne. Egypt Pale rose gold color. The nose delivers aromas of fruity pear, peach and apricot with notes of red cherry and strawberry. Good acidity and a touch of red fruit on the palate.	BOTTLE: 2260EGP/39€

DRINKS

MENU

BEACH CLUB

SIGNATURES

Expertly crafted cocktails with the freshest ingredients

WATERMELON NEGRONI650EGP/11€

Gin ID, handmade sweet vermouth,
aperitif bitters, watermelon liquor

THE MED750EGP/12.5€

Skinos Mastiha, simple syrup, lemon juice, lemon wedges, fresh
basil leaves, soda

ESPRESSO MARTINI650EGP/11€

Vodka ID, coffee liquor, espresso, vanilla

PASSION FRUIT FIZZ650EGP/11€

Gin ID, handmade vanilla liquor, passionfruit,
lemon, salty caramel, soda

CASA G&T650EGP/11€

Gin ID, strawberry, basil, tonic

AFRICAN TONIC650EGP/11€

Gin ID, hibiscus leaves, dried grapefruit wheel, tonic

VELVET PEACH ROYALE650EGP/11€

Vodka, peach pure, lemon juice, Ginger ale

SUNNY AFTERNOON650EGP/11€

Gin, Aperol, lemon, sugar, mint, cucumber

SOURS

Crisp, tangy and refined

IMBER CROWN (SMOKER)750EGP/12.5€

Single Malt Whisky, Cinnamon syrup, Apple, honey

SKINOS SOUR750EGP/12.5€

Skinos Mastiha, fresh lemon, handmade orange bitter,
fresh egg white

MARGARITA650EGP/11€

Tequila Malvado, handmade orange curacao,
Triple Sec, lemon, salt rim

GOUNA SOUR650EGP/11€

Brandy Mosaic, handmade orange bitters, lemon, egg white

SHARING

Perfect for gatherings

CASA SANGRIA 1.5L2100EGP/35€

White or red wine, cognac, herbs, local fruit

MOJITO 1.5L2100EGP/35€

Rum Cubana, lemon, fresh mint, soda

SPRITZ

Effortlessly refreshing

THE SPRITZ750EGP/12.5€

Sparkling wine, handmade aperol, orange, lemon, soda

HUGO750EGP/12.5€

Sparkling wine, elderflower, lemon, cucumber, mint

FRENCH 75750EGP/12.5€

Gin ID, Sparkling wine, lemon, triple sec syrup

BELLINI750EGP/12.5€

Sparkling Wine, peach puree

SKINNY SPRITZ750EGP/12.5€

Skinos Mastiha, lemon juice, cucumber,
tribel sec, sparkling wine

CLASSICAL COCKTAILS

BLOODY MARY650EGP/11€

Vodka ID, herbs, spices

COSMOPOLITAN650EGP/11€

Vodka ID, triple sec, lemon, cranberry

WHISKEY SOUR650EGP/11€

Whiskey, lemon, orange

MOJITO650EGP/11€

Rum cubana, lemon, mint, brown sugar, soda

GINGER AND BASIL DAIQUIRI650EGP/11€

Rum cubana, ginger, basil, lemon

PINA COLADA650EGP/11€

Rum, pineapple, coconut

PALOMA650EGP/11€

Tequila, lime, grapefruit, agave, soda

SHOTS

DOUDOU SHOT450EGP/7.5€

Vodka, lemon, tabasco, olive

KAMIKAZE SHOT450EGP/7.5€

Vodka, triple sec, lemon

DRINKS

MENU

BEACH CLUB

SQUEEZED & LEMONADES

Pure, healthy and vibrant	
HEARTBEET HARMONY	300EGP/5€
Beetroot, apple, ginger, lemon	
BACK TO NATURE	300EGP/5€
Apple, basil, lemon	
GREEN BOOSTER	300EGP/5€
Pineapple, celery, lemon	
CASA LEMONADE	350EGP/6€
Lemon, sugar, Egyptian fruits, 7up, soda	
HOMEMADE ICE TEA	350EGP/6€
Fruit tea, lemon, peach, cranberry	
MATCHA SERENITY	400EGP/6.5€
Matcha tea, honey, coconut syrup, lemon juice	
MORNING LIGHT	350EGP/6€
Hibiscus Fresh, lemon juice, Honey	
TROPICAL STORM	350EGP/6€
Passion fruit, pineapple juice, lemon juice, cranberry juice	
THE GREEN HOUSE	350EGP/6€
Cucumber, celery, green apple, ginger	
HIBISCUS GLOW	350EGP/6€
Hibiscus, beetroot, honey, lemon	
ICE VANILLA MATCHA LATTE	400EGP/6.5€
Sweet matcha, coconut milk, vanilla syrup	
ICE VANILLA MATCHA LATTE	400EGP/6.5€
Sweet matcha, coconut milk, vanilla syrup	
ICE PASSION FRUIT MATCHA	400EGP/6.5€
Sweet matcha, coconut milk, passion fruit puree, hot water	
STRAWBERRY COCONUT MATCHA	400EGP/6.5€
Strawberry syrup, coconut milk, matcha powder	
COCONUT ICED MATCHA	400EGP/6.5€
Coconut syrup, matcha powder, coconut milk	
FANCY SOMETHING ELSE?	
We can create a custom drink just for you our expert bar keepers are	

SOBER

Rich in story, alcohol-free	
KARKADE	300EGP/5€
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	
TAMARIND	300EGP/5€
Soaked Tamarind leaves in water	
The tamarind plant has origins in Africa where it has been commonly utilized as a shade tree.	
In the 4th century BC tamarind was common among the Greeks and ancient Egyptians.	
DATES WITH MILK	300EGP/5€
Blended dates, milk	
Dates & Milk are traditionally taken right after the sunset in Ramadan, when fasting break the fast.	
SOBIA	300EGP/5€
Coconut, milk	
Egyptian drink is produced from Rice, coconut powder and dairy products.	
The drink is widely produced and consumed during Ramadan.	

SPIRITS

SCOTCH WHISKY 4 CL

BALLANTINE’S	1000EGP/17€
GRANT’S	900EGP/15€
CHIVAS REGAL	1200EGP/20€
BLACK LABEL	1200EGP/20€
RED LABEL	1000EGP/17€
BLACK RHINO LOCAL	450EGP/7.5€

IRISH WHISKY 4 CL

JAMESON	1000EGP/17€
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AMERICAN WHISKY 4 CL

JACK DANIEL’S	1000EGP/17€
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SINGLE MALT WHISKY 4 CL

GLENLIVET 12 Y	1500EGP/25€
DEVLIN LOCAL	550EGP/9€

VODKA 4 CL

GREY GOOSE	1800EGP/30€
BELUGA NOBLE	1500EGP/25€
RUSSIAN STOLICHNAYA	800EGP/13€
FINLANDIA	800EGP/13€
SMIRNOFF RED	800EGP/13€
SMIRNOFF BLUE	850EGP/14€
ID BLUE 40 LOCAL	450EGP/7.5€

DRINKS
MENU

BEACH CLUB

GIN 4 CL

TANQUERAY	1000EGP/17€
HENDRICK’S	1200EGP/20€
BEEFEATER DRY	900EGP/15€
GORDON’S	850EGP/14€
HARRY’S LOCAL	450EGP/7.5€
BUTLER’S LOCAL	450EGP/7.5€

TEQUILA 4 CL

PARRON	1200EGP/20€
JOSE CUERVO SILVER	900EGP/15€
MELVADO GOLD LOCAL	450EGP/7.5€

RUM 4 CL

BACARDI ORO	900EGP/15€
CAPTAIN MORGAN	850EGP/14€
CUBANA WHITE LOCAL	450EGP/7.5€

COGNAC 4 CL

COURVOISIER VSOP	1800EGP/30€
COURVOISIER VS	1500EGP/25€
MOSAIC COGNAC LOCAL	450EGP/7.5€

LIQUEUR 4 CL

KAHLUA	800EGP/13€
MALIBU	750EGP/12.5€
COINTREAU	900EGP/15€
SKINOS LOCAL	550EGP/9€
ARAK KESROUA LOCAL	450EGP/7.5€

APERITIF 4 CL

CAMPARI	750EGP/12.5€
RICARD	750EGP/12.5€
APEROL	750EGP/12.5€
MARTINI DRY	750EGP/12.5€
MARTINI ROSSO	750EGP/12.5€

COCKTAIL IMPORTED ALCOHOL

Our cocktail list features local spirits.
Upon request, any cocktail can be made with imported
spirits for an additional €5

BOTTLE SERVICE

All spirits are also available by the bottle
and are served with 4 soft drinks or a juice of
your choice - please just ask the staff.

BEER

HEINEKEN DRAUGHT 0.5 L	400EGP/6.5€
HEINEKEN 0.330 L	400EGP/6.5€
STELLA 0.5 L	400EGP/6.5€
SOL 0.330 L	400EGP/6.5€
SAKARA 0.5 L	400EGP/6.5€
BIRELL NON-ALCOHOLIC MALT BEVERAGE	200EGP/3.5€

SOFT DRINKS

BRITA WATER STILL 1 L	150EGP/2.5€
Sustainably purified in-house using a Brita filtration system	

BRITA WATER STILL 0.5 L	100EGP/1.5€
Sustainably purified in-house using a Brita filtration system	

BRITA WATER SPARKLING 1 L	200EGP/3.5€
Sustainably purified in-house using a Brita filtration system	

BRITA WATER SPARKLING 0.5 L	150EGP/2.5€
Sustainably purified in-house using a Brita filtration system	

WATERKIND SPARKLING DRINK	350EGP/6€
Original cans are built for hydration that works, with electrolytes and essential vitamins to support daily balance	

WATERKIND SPARKLING WATER	350EGP/6€
Sparkling water keeps things simple, clean, and refreshing with zero sugar and no unnecessary extras	

SAN BENEDETTO NATURAL WATER STILL 1 L	350EGP/6€
SAN BENEDETTO NATURAL WATER STILL 0.5 L	300EGP/5€
SAN BENEDETTO SPARKLING WATER 0.5 L	300EGP/5€
SAN BENEDETTO SPARKLING WATER 0.250 L	200EGP/3.5€
SODA WATER / TONIC 0.25	200EGP/3.5€
PEPSI / DIET PEPSI	200EGP/3.5€
7UP / DIET 7UP / MIRANDA	200EGP/3.5€
RED BULL / DIET 0.25 L	300EGP/5€
GINGER ALE 0.200 L	350EGP/6€

COFFEE & FRIENDS

At our hotel, we proudly serve Bristot coffee – a premium blend that goes beyond taste. Sourced through the B-Fair program, every bean supports sustainable farming practices, ethical labor conditions, and environmental stewardship. With internationally recognized certifications like FSSC 22000&ISO&RAINFOREST ALIANCE, Bristot ensures that each cup you enjoy contributes to a fairer, greener future for coffee-growing communities around the world.

ESPRESSO	200EGP/3.5€
ESPRESSO DOUBLE	250EGP/4€
AMERICANO	200EGP/3.5€
CAPPUCCINO	250EGP/4€
FRAPPÉ	250EGP/4€
MATCHA LATTE	250EGP/4€
HOT CHOCOLATE	250EGP/4€
KAHAWA TURKEY	250EGP/4€

Cardamom Flavored Coffee Powder Cooked with sugar as per your preference

TEA & FRIENDS

We serve Dilmah tea – a brand renowned not only for its exceptional quality but also for its unwavering commitment to sustainability and ethics. Grown and packed at origin in Sri Lanka, Dilmah ensures garden-fresh flavor while supporting fair trade, biodiversity and community development through its MJF Foundation and Dilmah Conservation. Every cup tells a story of respect – for nature, for people and for authentic tea.

FRESH MINT & GINGER	250EGP/4€
FRESH ORANGE & GINGER	250EGP/4€
GREEN TEA / ENGLISH BREAKFAST	200EGP/3.5€
EARL GREY CINNAMON	200EGP/3.5€
FRUIT / HERBAL TEA	200EGP/3.5€

Allergen information on request. Please inform your waiter of any allergies or food intolerances.