



THE
BEACH HOUSE
— AT THE CHEDI EL GOUNA —

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STARTERS

EGYPTIAN HUMMUS WITH PUMPKIN SEEDS **V N** - 600

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

LEVANT TAPAS **V N L G** - 550

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

NICOISE **S** - 750

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

GREEK SALAD **L** - 550

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

HEARTS OF ROMAINE **N L G S** - 650

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

ORGANIC BEETROOT **N L V** - 600

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

ADRIATIC SEA BASS CEVICHE **S** - 750

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

OCTOPUS CARPACCIO **S** - 850

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

HOT APPETIZERS

SWEET POTATOES **V VE** - 580

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

TACOS **L S** - 950

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

TUNA **S G** - 900

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

CRUNCHY BABY CALAMARY **S** - 930

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

FALAFEL BITES **V L G** - 600

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

BURGERS AND SANDWICHES

BEACH HOUSE SMASH BURGER **L G** - 1150

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

SALMON BURGER **S G** - 1200

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

CHICKEN BURGER **L G** - 950

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

OPEN VEGAN SANDWICH **V VE** - 900

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
BEEFEATER DRY - 1200
GORDON'S - 900
BUTLER'S - 350

TEQUILA

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
MARTELL VSOP - 1200
BRANDY ZOTTOS LOCAL - 400

LIQUEUR

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

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MOCKTAILS

STONE TANGAWIZI - 550

Ginger Ale, Apple Juice, Pineapple Juice

ROYAL PUNCH - 550

Pineapple Juice, Cranberry Juice, Passion Fruit

SPARKLING MINT LEMONADE - 550

Fresh Lemon Juice, Mint, Topped With 7up

APPLE JULEP - 550

Green Apple, Pineapple Juice, Orange Juice, Fresh Mint

FREE MIND - 550

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

SMOOTH - 550

Vegetables or fruit

SIGNATURE COCKTAILS

HUGO - 800

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

FRUIT BOWL - 800

Egyptian Sparkling Wine, seasonal fruits, rosemary

THE SPRITZ - 800

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

THE CHEDI SOUR - 800

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

RED SEA ESPRESSO MARTINI - 800

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

ONE IN A MILLION - 800

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

FROSTY GIN - 800

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 - 900

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

PASTA MARINARA L G S - 950

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

CHICKEN SHELL L G - 850

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

MAIN DISH (MEAT AND FISH)

DRY AGED RIBEYE & FRIES L - 1700

Local Beef, Fries, Sauce Mushroom, Home Made Fries

TENDERLOIN TAGLIATA N L - 1550

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

CHICKEN L - 1050

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

FISH AND CHIPS L S - 1100

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

SEA FOOD PLATTER L S - 3700

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

LEBANESE SPICY SAMKEH HARRA S - 1300

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

DESSERTS

PANNA COTTA L - 600

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

THE BLACK PEARL L N - 800

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

PAVLOVA L N - 700

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

FRUITS - 450

Fresh Sliced Seasonal Selection of Fruits

ICE CREAM L - 230

(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 - 190
ESPRESSO DOUBLE - 210
CAPPUCCINO - 250
LATTE - 250
AMERICAN COFFEE - 210
HOT CHOCOLATE - 210
FRAPPE - 300

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 - 220
MOROCCAN, MINT TEA, CHAMOMILE - 220
GREEN TEA - 220
GINGER MINT HONEY TEA - 220
HERBAL TEA - 220

EGYPTIAN SPECIALTY TEA AND COFFEE

CHAI KUSHARI - 220
Local Egyptian Tea with Fresh Mint Leaves
KAHAWA TURKI - 280
Cardamom Flavored Coffee Powder Cooked with
Sugar as per your preference

FRESH JUICE - 300
(As per seasonal availability)

WATER

MINERAL WATER (SMALL) - 190
MINERAL WATER (LARGE) - 300
SPARKLING WATER 240ML - 200
LOCAL WATER, STILL (0.5 L / 1 L) - 150 / 230
Sustainably purified in-house using a Brita filtration system.
LOCAL WATER, SPARKLING (0.5 L / 1 L) - 150 / 220
Sustainably purified in-house using a Brita filtration system

SOFT DRINKS

**PEPSI, DIET PEPSI, 7UP, DIET 7UP,
MERINDA, TONIC, SODA - 210**
THOMAS HENRY SODA - 380
Ginger Ale, Pink Grapefruit,

ENERGY DRINK
RED BULL - 380
RED BULL SUGER FREE - 380

NON-ALCOHOLIC BEER

BRILL - 230

BEER

STELLA 500ML - 400
SAKARA GOLD 500ML - 400
HEINEKEN 330ML - 400
DESPERADO'S 330ML - 400
SOL 330 ML - 400

EGYPTIAN LOCALS DRINKS

KARKADE - 270
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 - 270
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 - 270
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 - 270
Blended dates, milk — Dates & Milk are traditionally taken right after the sunset in Ramadan, when fasting break the fast

SOBIA - 270
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 - 2200
Gin, Sweet Vermouth, Campari

MARGARITA - 800
Tequila, Triple Sec Syrup, Lime Juice (Ask for your flavor)

DAIQUIRI - 800
Local Rum, Lemon, Sugar (Ask your flavor)

OLD FASHION - 800
Whisky, Orange, Lemon, Cherry

GINT'S

SPANISH G&T - 700
Local gin, Tonic, Grapefruit, Lime juice,
Sprigs Fresh rosemary, Star Anise

GIN ALOHA - 700
Local gin, Triple sec, splash pineapple juice

BASIL G&T - 700
Local gin, Elderflower, Lime juice, tonic water,
cucumber slice, Basil leaves

GOUNA G&T - 700
Local gin, Strawberry puree, Basil

APERITIF

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