

THE  
BEACH HOUSE

AT THE CHEDI EL GOUNA

*Our relaxed beachside dine and drink destination offers both indoor and outdoor seating. enjoy sublime comfort and sweeping views of the magnificent Red Sea and pool area while enjoying flavorful world cuisines.*

*Enjoy a full menu of à-la carte Mediterranean plates, healthy meal salads, savoury hamburgers, artisan pasta, ciabatta sandwiches and even tasty tacos. Every bite is complemented by a serene poolside atmosphere and “feet in the sand” cocktails, with wine, sangria and refreshing rum cocktails serving as the focus.*

## COLD STARTERS & SALADS

**LEVANT TAPAS** **V** 455  
Hummus, Baba Ghanoush, Muhammara, Moutabl, Warm Home-Made Pita Bread

**TUNA MANGO CEVICHE** **V N GF** 845  
Marinated Mango, Avocado, Red Chili, Cilantro, Grapefruit, Tamarind Sauce, Black Tuille

**SALAD NIÇOISE** **N GF** 650  
Pan-Seared Tuna Loin, Green Beans, Potatoes, Quail Eggs, Black Olive Anchovies, Light Lemon-Dijon Dressing

**HEARTS OF ROMAINE** 580  
Crisp Romaine Hearts, Creamy Garlic, Anchovies, Capers, Caesar Dressing, Crispy Beef Bacon, Parmigiano Shavings

**GREEK SALAD** **V N GF** 520  
Feta Cheese, Heirloom Tomatoes, Bell Pepper, Black Olive, Cucumber, Onion, Vinaigrette Dressing

**ADD TO YOUR SALAD**  
Chicken 300  
Shrimp 350

## WARM STARTERS

**CRUNCHY BABY CALAMARI** 750  
Semolina Coated Calamari, Noodle Chips, Sriracha, Sriracha Aglio-e-Olio

**FALAFEL BITS** **V** 350  
Warm Stuffed Pita Bread, Crispy Falafel, Hummus, Tomatoes, Mint, Lettuce, French Fries

**GAMBAS A GUILHO** 850  
Shrimp, Smoked Paprika, Garlic, Lemon, Parsley, Butter-Herb Bread

**EL TACOS** 600  
Chicken Fajita, Pico de Gallo Salsa, Guacamole, Cilantro Sour Cream

## PASTA

**LINGUINE MARINARA** **L** 850  
Mussels, Clams, Calamari, Prawns, Chili, Garlic Sauce, Extra Virgin Olive Oil, Fresh Oregano

**GRILLED CHICKEN SHELL** **V N** 700  
Rose Tomato Cream Sauce, Sun-Dried Tomatoes, Fresh Basil, Parmigiano Shavings

## OUR HEALTHY CORNER

**GARDEN GREEN SALAD** **V GF N** 520  
Pomegranate Citrus Dressing, Roasted Pine Nuts, Dates, Goat Cheese, Bell Pepper, Tomato, Spring Onion Confit

**OAT PENNE** **V** 520  
Fresh Oven-Dried Tomatoes, Broccoli, Basil-Mint Infused Extra Virgin Olive Oil

**YOUR DAILY DOSE OF OMEGA-3** **V GF N** 1450  
Grilled Salmon Fillet, Salad Niçoise, Light Lemon-Balm Vinaigrette

## FISH AND SEAFOOD

**LEBANESE SPICY SAMKEH HARRA** 1050  
Fresh Red Sea Baby Sea Bream Fillet, Spicy Tomato, Tahini Flavored Sauce, Fresh Herbs, Green Beans

**FISH AND CHIPS** **N** 945  
Crispy White Filet, Home-Made Tartar Sauce, Mashed Peas, French Fries

## SEA FOOD

**SEA FOOD PLATTER** **S** 3300  
For Two persons. Lobster, prawns, scallops, mussels, sea bass, calamari, salad

## BURGER

**GOURMET ANGUS BEEF BURGER** 950  
Beef Bacon, Shredded Gruyere, Crispy Fried Onions, Home-Made Chili Mayo, Sesame Bun

**SALMON BURGER** 1050  
Asian Seasoning | Wasabi Brioche | Togarashi Spiced Fries | Asian Mixed Pickled Vegetables

**CAJUN CHICKEN BURGER** **N** 750  
Avocado, Tomato, Iceberg Lettuce, Cheddar Cheese, Jalapeno, Cajun Mayo

## FROM THE GRILL

**ORGANIC CHICKEN** **N** 900  
Lemon Thyme, Roasted Shallot Reduction, Sweet Potatoes, Wild Mushroom Ragout

**CERTIFIED ANGUS RIB EYE & FRIES** **N** 2150  
US Beef, Fries, Choice of Sauce:

## DESSERT

**CRÈME BRULEE** 400  
Almond Praline Mouse, Chocolate Chips

**BAKED GREEK YOGHURT PANNA COTTA** **GF** 400  
Summer Berry Salad

**TIRAMISU** 400  
An Exquisite Italian Mascarpone & Coffee Classic

**SLICED FRESH TROPICAL FRUIT** 350

**FROZEN SUMMER (1 SCOOP)** 150  
Ice Cream  
(Ask your waiter for the available flavors)

**V**: Vegan **V**: Vegetarian **GF**: Gluten Free  
**N**: Nut Free **L**: Lactose Free

All prices are in Egyptian Pounds and including 14 % VAT and 12 % service Charge.

Please Inform your waiter about any food allergies or intolerance