



THE
BEACH HOUSE

AT THE CHEDI EL GOUNA

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	450
Hummus, Baba Ghanoush, Muhammara, Mutable, Warm Home-Made Pita Bread	
NICOISE G N L	650
Pan-Seared Tuna Loin, Green Beans, Potatoes, Egg, Black Olive Anchovies, Light Lemon-Dijon Dressing	
GREEK SALAD G N	450
Feta Cheese, Heirloom Tomatoes, Bell Pepper, Black Olive, Cucumber, Onion, Vinaigrette Dressing	
HEARTS OF ROMAINE N	550
Crisp Romaine Hearts, Anchovies, Capers, Caesar Dressing, Beef Bacon Dust, Parmigiano Shavings, Crispy Bread	
ORGANIC BEETROOT V	500
Organic Beetroot, Crispy Filo Dough, Mix Lettuce, Avocado Cream, Walnuts, Fetta Mouse	
ADRIATIC SEA BASS CEVICHE G N L	650
Fresh Sea Bass, Green Smith Apples, Onion, Leche de Tigre Sauce	
OCTOPUS CARPACCIO G N L	750
Slow Cooked Local Fresh Octopus, Rucola, Lemon Zest, Tomato, Onion Salsa, Capers	

HOT APPETIZERS

SWEET POTATOES V G L	450
Sweet Potatoes, Crispy Lentils, Herbs Pesto, Asparagus, Coconut Sauce, Herbs Oil	
TACOS N	600
Shrimps, Corn Tortilla, Pico de Gallo Salsa, Avocado, Purple Cabbage, Sour Cream, Dill, Fresh Coriander	
TUNA N	700
Fresh Tuna, Sweet Potato Puree, Fried Leeks, Dry Cherry Tomato, Ponzu Sauce with Pomegranate, Crispy Fried Fresh Ginger	
CRUNCHY BABY CALAMARY N L	750
Semolina Coated Calamari, Glass Noodle Pot, Sriracha, Siracha Aglio-e-Olio	
FALAFEL BITES N	450
Warm Stuffed Pita Bread, Crispy Falafel, Tahina, Tomatoes, Mint, Lettuce, French Fries	

BURGERS AND SANDWICHES

BEACH HOUSE SMASH BURGER N	950
Beef Patties, Cheddar Cheese, Crispy Onion, Tomato, Lettuce, Truffle Mayo Sauce	
SALMON BURGER N	1000
Norwegian Salmon, Asian Seasoning, Wasabi Brioche, Togarashi Spiced Fries, Pickles	
CHICKEN BURGER N	750
Avocado, Tomato, Iceberg Lettuce, Cheddar Cheese, Jalapeno, Cajun Mayo	
OPEN VEGAN SANDWICH V L N	800
Vegan Plant Based Substitute for Meat, Toasted Brown Bread, Avocado, Vegan Cheese, Purple Cabbage, Carrots, French Fries	

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

V: Vegan **V**: Vegetarian **G**: 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

PASTA

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

VEGETARIAN LASAGNA V N	700
Vegetable Ragout, Tomato Sauce, Cheesy Bechamel, Crispy Grana Padano Cheese	
PASTA MARINARA N	850
Mussels, Clams, Calamari, Prawns, Chili, Garlic Sauce, Extra Virgin Olive Oil, Fresh Oregano	
CHICKEN SHELL N	650
Rose Tomato Cream Sauce, Sun-Dried Tomatoes, Fresh Basil, Parmigiano Shavings	

MAIN DISH (MEAT AND FISH)

DRY AGED RIBEYE & FRIES N	1550
Local Beef, Fries, Sauce Mushroom	
TENDERLOIN TAGLIATA N	1350
Beef Tenderloin, Rucola, Parmezan Cheese, Cherry Tomato, Pine Nuts	
CHICKEN N	900
Lemon Thyme, Roasted Shallot Reduction, Mushroom Ragout, Fries	
FISH AND CHIPS N	950
Crispy White Filet, Home-Made Tartar Sauce, Mashed Peas, French Fries	
SEA FOOD PLATTER N	3250
For Two persons Lobster, Prawns, Mussels, Red Sea Fish File, Calamari, Fresh Salad	
LEBANESE SPICY SAMKEH HARRA	1100
Fresh Red Sea Baby Sea Bream Fillet, Spicy Tomato, Tahini-Flavored Sauce, Fresh Herbs, Green Beans	

DESSERTS

PANNA COTTA N	500
Vanilla and Mascarpone Cheese, Berries Coulis, Yoghurt Chips, Lime Zest	
THE BLACK PEARL	700
The Chedi Tiramisu with Mascarpone Cheese and Premium Lavazza Coffee, Pistachio	
PAVLOVA	600
Crispy Meringue, Hazelnut Cream, Fresh Fruits, Mango Sauce, Berries Dust	
FRUITS	350
Fresh Sliced Seasonal Selection of Fruits	
ICE CREAM	150
(Per Scoop)	

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