

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	300
Chicken	350
Shrimp	

WARM STARTERS

CRUNCHY BABY CALAMARI	750
Semolina Coated Calamari, Noodle Chips, Sriracha, Siracha 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: Peppercorn, Mushroom	

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



COFFEE AND HOT BEVERAGES

ESPRESSO	95
ESPRESSO DOUBLE	110
CAPPUCCINO	120
LATTE	120
AMERICAN COFFEE	120
HOT CHOCOLATE	120
TURKISH COFFEE	125
FRAPPE	160

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

TEA

ENGLISH BREAKFAST, EARL GRAY	125
MOROCCAN, TEA MINT, CHAMOMILE	125
GREEN TEA	125
GINGER MINT HONEY TEA	125
HERBS TEA	125
FRESH JUICE (AS PER SEASONAL AVAILABILITY)	160

WATER

MINERAL WATER SMALL	100
MINERAL WATER LARGE	160
SPARKLING WATER 240	95
LOCAL WATER STILL 0.5 L / 1 L	65/110
LOCAL WATER SPARKLING 0.5 L / 1 L	70/125

SOFT DRINKS

PEPSI, DIET PEPSI, 7UP, DIET 7UP, MERINDA, TONIC, SODA THOMAS HENRY SODA	110 195
(Tonic, Ginger Ale, Cherry Blossom, Pink Grapefruit, Elderflower)	
ENERGY DRINK	
RED BULL	195
RED BULL SUGER FREE	195

NON-ALCOHOLIC BEER

BRILL	110
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BEER

STELLA 500ML	220
SAKARA GOLD 500ML	220
HEINEKEN 330ML	220
DESPERADO'S 330ML	220

EGYPTIAN LOCALS DRINKS

KARKADE	125
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	125
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	125
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	125
Blended dates, milk Dates & Milk are traditionally taken right after the sunset in Ramadan, when fasting break the fast	
SOBIA	125
Coconut, milk Egyptian drink is produced from Rice, coconut powder and dairy products. The drink is widely produced and consumed during Ramadan.	

MOCKTAILS

STONE TANGAWIZI	260
Ginger Ale, Apple Juice, Pineapple Juice	
ROYAL PUNCH	260
Pineapple Juice, Cranberry Juice, Passion Fruit	
SPARKLING MINT LEMONADE	260
Fresh Lemon Juice, Mint, Topped With 7up	
APPLE JULEP	260
Green Apple, Pineapple Juice, Orange Juice, Fresh Mint	
FREE MIND	260
Carrot or Cucumber, Orange Juice, Fresh Ginger, Pineapple Juice, Cinnamon	
SMOOTH	260
Vegetables or fruit	

SIGNATURE COCKTAILS

HUGO	450
Egyptian Sparkling Wine, elderflower syrup, lemon juice, cucumber, mint	
FRUIT BOWL	450
Egyptian Sparkling Wine, seasonal fruits, rosemary	
THE SPRITZ	420
Egyptian Sparkling Wine, homemade Aperol, soda, peach, orange	
THE CHEDI SOUR	450
Flavored whiskey of Egyptian herbs, lemon, fresh egg white, rosemary, honey	
RED SEA ESPRESSO MARTINI	450
Local Vodka infused with figs, Espresso, homemade coffee liqueur, vanilla syrup, milk	
ONE IN A MILLION	450
Local Rum, date, lemon, vanilla syrup, pineapple juice, rosemary	
FROSTY GIN	450
Local Gin, Triple sec, Elder Flower, Lemon Juice, Cucumber	

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CLASSIC COCKTAILS

NEGRONI Local Gin, Sweet Vermouth, Homemade Campari	450
MARGARITA Tequila, Triple Sec Syrup, Lime Juice (Ask for your flavor)	450
DAIQUIRI Local Rum, Lemon, Sugar (Ask your flavor)	450
OLD FASHION Whisky, Orange, Lemon, Cherry	450

PITCHERS 1.0 L

SANGRIA Red Wine, herbs, local fruit	1550
MOJITO Local Rum, Fresh lemon, Fresh mint, Sugar syrup, Watermelon, soda	1550

GINT'S

SPANISH G&T Local gin, Tonic, Grapefruit, Lime juice, Sprigs Fresh rosemary, Star Anise	350
GIN ALOHA Local gin, Triple sec, splash pineapple juice	350
BASIL G&T Local gin, Elderflower, Lime juice, tonic water, cucumber slice, Basil leaves	350
GOUNA G&T Local gin, Strawberry puree, Basil	350

SCOTCH WHISKY

BALLANTINE'S	700
FAMOUS GROUSE	450
J&B	500
CHIVAS REGAL	1000
BLACK LABEL	1100

IRISH WHISKY

JAMESON	600
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AMERICAN WHISKY

JIM BEAM	550
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JAPANESE WHISKY

YAMAZAKI	1800
CHITA	2000
TANJAKU	1100
TOGOUCHI	1450

SINGLE MALT WHISKY 4 CL

LAPHROAIG 10 Y	1400
MACALLAN QUEST	1500
GLENLIVET 12 Y	1300
GLENMORANGIE ORIGINAL	1000
DEVLIN	250

VODKA

ABSOLUT BLUE	450
RUSSIAN STOLICHNAYA	500
CÎROC	900
BELVEDERE	1000
BELUGA NOBLE	1000
KETTLE ONE	950
GREY GOOSE	1600
ID BLUE 40	250

GIN

BEEFEATER DRY	400
GORDONS	450
BOMBAY SAPPHIRE	600
TANQUERAY	850
ROKU JAPANESE	1300
BUTLER'S	250
HARRYS	300

TEQUILA

SIERRA	450
JOSE CUERVO SILVER	550
MELVADO GOLD LOCAL	250

RUM

BACARDI BLACK	550
BACARDI ORO	550
BACARDI BLANCO	450
CAPTAIN MORGAN	500
CUBANA WHITE	250

COGNAC

COURVOISIER VSOP	1200
HENNESSY VSOP	1400
MARTELL VSOP	900
HENNESSY XO	1400
BRANDY ZOTTOS LOCAL	250

APERITIF

CAMPARI	500
MARTINI BIANCO	450
MARTINI DRY	450
MARTINI ROSSO	450

LIQUEUR

AMARETTO FLORENCE	350
BRISTOL CREAM SHERRY	500
JÄGERMEISTER	400
KAHLUA	400
LUMINOUS	350
MALIBU	350
SAMBUCA STOCK	350

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