

# LUNCH MENU

## BEACH CLUB

### SOUP

**GAZPACHO (V/L)** 350EGP/6€  
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

**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

**FETTUCINI ALFREDO** 750EGP/13€  
Mushroom, chicken, fresh cream, parmesan, basil

### HOMEMADE FRESH 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 or mashed potatoes or fries

#### SAUCES AVAILABLE

Cheddar sauce or mushroom sauce or pepper sauce or 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€

# 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

<b>VEGETABLE CLEAR (V/VG)</b>	350EGP/6€
Seasonal vegetables in a delicate Clear broth	
<b>EGYPTIAN ROASTED TOMATO (VG/L)</b>	350EGP/6€
Slow-roasted Egyptian tomatoes, fresh basil, melted mozzarella cheese	
<b>TRUFFLE-INFUSED WILD MUSHROOM (L)</b>	465EGP/8€
A rich, creamy blend of wild mushrooms, white truffle oil	
<b>SOUP OF THE DAY</b>	465EGP/8€
Freshly prepared by the kitchen	

## STARTERS

<b>CASA CAMEL (L/GF)</b>	695EGP/12€
Slow-cooked Camel slice served cold, Olive oil, potatoes, capper, ranch sauce	
<b>EGYPTIAN TOMATO TARTAR (V)</b>	520EGP/9€
Tomato, avocado, onion, parsley, pomegranate sauce	
<b>GRILLED CALAMARI (S/L)</b>	695EGP/12€
Lime, chilli garlic sauce, crispy baker	
<b>CRISPY ARANCINI (VG)</b>	635EGP/11€
Served with guacamole, labneh, spicy sriracha sauce	
<b>SPICY SHRIMPS (S/ GF)</b>	810EGP/14€
Garlic chili olive oil, cherry tomato, lime, Guacamole, sour cream	
<b>CASA HANDMADE FRIES (VG/L)</b>	400EGP/ 7€
French fries, crispy onion, ranch sauce & spicy sriracha sauce & cheddar sauce	
<b>BAKED SWEET POTATO (VG/L/GF)</b>	465EGP/8€
Mint coconut milk, butter, buffalo mozzarella.	

## SALADS

<b>CASA CAESAR SALAD (L)</b>	520EGP/9€
Romaine lettuce, parmesan, beef beacon, herbed croûtons, Caesar dressing	
+ <b>GRILLED CHICKEN</b>	635EGP/11€
+ <b>GRILLED SHRIMPS</b>	750EGP/13€
<b>GREEK SALAD (VG/L)</b>	465EGP/8€
Feta, peppers, cucumber colives, extra virgin olive oil, lime, locally grown organic heirloom tomatoes	
<b>QUINOA SMOKED SALMON(S/GF)</b>	810EGP/14€
Organic micro-green, sour cream, onion, chia, capers, lime, olive oil	
<b>FRESH BURRATA (VG/L)</b>	635EGP/11€
Locally grown heirloom tomatoes, micro-Green, buffalo mozzarella, olive, balsamic, basil	
<b>FRESH GARDEN GREENS (V/GF)</b>	580EGP/ 10€
Mixed organic lettuce, heirloom tomatoes, avocado, lemon herb dressing	
<b>VISION BOWL (V/GF)</b>	695EGP/12€
Avocado, chickpeas, corn, quinoa, red beans, cucumber, Pumpkin seed, pomegranate vinaigrette	
<b>COLD MEZZEH (V/L)</b>	465EGP/8€
Hummus, marinated olives, babaganoush, moutabal, vine leaves, crudities, pita	
<b>CASA SIGNATURE SALAD (VG/L/GF)</b>	635 EGP/ 11€
Micro-green, caramelized walnuts, heirloom tomatoes, figs, and blue cheese dressing	
<b>BEETROOT GOATS CHEESE (VG/L/GF)</b>	580EGP/ 10€
Micro-green, heirloom tomatoes, lemon herb dressing	
<b>WATERMELON FETA (VG/L)</b>	580EGP/10€
Watermelon, feta cheese, bulgur, microgreen zaatar, olive oil,	

## BURGERS & WRAPS

<b>CASA COOK BURGER (L)</b>	1040EGP/18€
beef, sriracha aioli, cheddar, pickles, caramelized onions, fries	
<b>CASA VEGGIE BURGER (V/L)</b>	695EGP/12€
House made vegan patty, tomato, guacamole, caramelized onion, fries	
<b>SHAWARMA (L)</b>	695EGP/12€
Oven-roasted chicken strips Served with lettuce, tomato, onion, fries	
<b>+BEEF</b>	870EGP/15€

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.

L= LOCAL S=SEAFOOD VG=VEGETARIAN V=VEGAN GF=GLUTEN FREE

ALL PRICES INCLUDE SERVICE CHARGE AND GOVERNMENTAL TAX.

# DINNER MENU

## KITCHEN CLUB

### PASTA & RISOTTO

<b>PENNE CLASSIC (VG)</b> Tomato sauce, basil, parmesan	580EGP/10€
<b>A LA BOLOGNESE</b> Slow-cooked beef ragu, parmesan, basil	750EGP/13€
<b>MUSHROOM FETTUCCINI</b> Chicken, cream, parmesan, basil	750EGP/13€
<b>RISOTTO (VG/GF)</b> Creamy risotto with fresh parsley, basil, parmesan	750EGP/13€
+ SALMON	1100EGP/19€
+ SHRIMPS	1390EGP/24€

### MAINS

<b>BLACK SEA BASS (S/ L/GF)</b> Local spice marinated fish, spinach, black rice, pepper coulis sauce	985EGP/17€
<b>GRILLED PRAWNS (S/GF)</b> Garlic marinated prawn, lime, spinach, rice, Dijon mustard sauce	1850EGP/32€
<b>GRILLED SALMON (S/GF)</b> Green pea, truffle mash, pepper coulis sauce	1160EGP/20€
<b>BUTTER CHICKEN CURRY</b> A smooth creamy butter gravy with tikka roasted chicken kebab, rice	925EGP/16€
<b>EGGPLANT MOUSSAKA (VG/L)</b> Oven roasted eggplant, tomato sauce, Mozzarella cheese	695EGP/12€
<b>+BEEF</b>	870EGP/15€
<b>VEGETABLE TORALLY (V/GF)</b> Tomato sauce with seasonal Vegetable mix with chickpeas, rice	695EGP/12€
<b>HAWAWSHI (L)</b> Traditional Egyptian dish, pita stuffed minced meat served with green salad, tahini sauce	750EGP/13€

### FROM THE GRILL

<b>RIB EYE (L)</b> Charred mushrooms, homemade fries, pepper sauce	1565EGP/27€
<b>BEEF FILLET (L)</b> Mash potato, sautéed vegetables, pepper sauce	1275EGP/22€
<b>LAMB SHANK (L)</b> Slow cooked, garlic mash potato, green salad, herb jus	1330EGP/23€
<b>LAMB KOFTA (L)</b> Tahini, salad, oriental bread	870EGP/15€
<b>GRILD CHICKEN</b> Mash potato, seasonal vegetables sautéed, mushrooms sauce	925EGP/16€

### SWEETS

<b>STICKY DATE PUDDING (VG)</b> Authentically local date pudding, vanilla ice cream, chocolate sauce	465EGP/8 €
<b>BLACK VELVET CAKE (VG)</b> Toffee sauce	465EGP/8€
<b>ORIENTAL SWEETS (VG)</b> Assorted of local oriental pastries	465EGP/8€
<b>CRÈME BRULEE (VG/GF)</b> Caramelized sugar	465EGP/8€
<b>SEASONAL FRUIT PLATTER (L/GF)</b> Seasonal fruits selection	465EGP/8€
<b>COCONUT TART (V)</b> Baked with tofu cheese and oat milk, strawberry sauce	465EGP/8€
<b>DATES STRUDRL (V)</b> Mango sauce	465EGP/8€
<b>ICE-CREAM AND SORBET (VG) (1 SCOOP)</b> Choice of – Mango Sorbet & Lemon Sorbet, Strawberry Sorbet, Stracciatella, Vanilla, Chocolate chips, Cream Brulee, Carmelita	175EGP/ 3€

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# 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:**  
520EGP/9€

**BOTTLE:**  
1970EGP/34€

#### OMAR KHAYYAM

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

**GLASS:**  
465EGP/8€

**BOTTLE:**  
1625EGP/28€

#### 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:**  
2145EGP/37€

#### 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:**  
2375EGP/41€

#### 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:**  
2145EGP/37€

#### XO

Chardonnay & Vermentino. Egypt  
Bright golden color with rich and complex aromas of citrus and lime to ripe peach. A sweet wine with a crisp taste in the finish.

**BOTTLE:**  
1740EGP/30€

#### 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:**  
2600EGP/45€

### 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:**  
1850EGP/32€

#### 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 the wine this uniqueness.

**BOTTLE:**  
2030EGP/35€

#### 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:**  
2600EGP/45€

### 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 strawberries, raspberry and plum flavors. A light yet vibrant wine.

**GLASS:**  
465EGP/8€

**BOTTLE:**  
1625EGP/28€

#### XO

Grenache and Montepulciano. Egypt  
Transparent and clear reddish-pink color. A sweet taste on the palate in harmony with a perceptible hint of ripe red fruits.

**BOTTLE:**  
1740EGP/30€

#### 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:**  
2600EGP/45€

#### BEAUSOLEIL

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

**BOTTLE:**  
1850EGP

# 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:**  
465EGP/8€

**BOTTLE:**  
1625EGP/28€

#### 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:**  
520EGP/9€

**BOTTLE:**  
1970EGP/34€

#### 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:**  
2600EGP/45€

#### 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:**  
2375EGP/41€

#### 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:**  
2145EGP/37€

#### 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:**  
1850EGP/32€

#### 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:**  
2145EGP/37€

#### 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 oaky spices in every sip.

**BOTTLE:**  
2030EGP/35€

#### XO

Cabernet-Sauvignon and Merlot. Egypt  
Dark purple color with violet glints. Strawberries and red fruit aromas Smooth tannins in the finish counterbalanced by a modern sweetness.

**BOTTLE:**  
1740EGP/30€

#### BAILA

Tempranillo. Spain  
Full-bodied, Spicy and tart wine. The typicality 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.

**BOTTLE:**  
2600EGP/45€

### 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:**  
465EGP/8€

**BOTTLE:**  
2030EGP/35€

#### 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:**  
3365EGP/58€

#### 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:**  
2260EGP/39€

#### 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:**  
2725EGP/47€

#### 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:**  
2320EGP/40€

### ROSE SPARKLING WINE

#### 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

<b>WATERMELON NEGRONI</b>	520EGP/9€
Gin Butler's, handmade sweet vermouth, aperitif bitters, watermelon liquor	
<b>MANGO CHILL</b>	520EGP/9€
Tequila Malvado, mango, fresh lemon, fresh chili	
<b>MINT SMASH</b>	520EGP/9€
Vodka ID, fresh mint, grapes, fresh lemon, honey	
<b>ESPRESSO MARTINI</b>	520EGP/9€
Vodka ID, coffee liquor, espresso, vanilla	
<b>GREEN GARDEN</b>	520EGP/9€
Rum Cubana, cucumber, elderflower, pineapple, fresh lemon	
<b>PASSION FRUIT FIZZ</b>	520EGP/9€
Gin Butler's, handmade vanilla liquor, passionfruit, fresh lemon, salty caramel, soda	
<b>GINGER MULE</b>	520EGP/9€
Vodka ID, lime, cucumber, ginger syrup, soda	

### SHARING

Perfect for gatherings

<b>SANGRIA 1.5L</b>	1900EGP/33€
White or red wine, herbs, local fruit	
<b>MOITO 1.5L</b>	1900EGP/33€
Rum Cubana, fresh lemon, fresh mint, watermelon, soda	

### SPRITZ

Effortlessly refreshing

<b>AFRICAN TONIC</b>	520EGP/9€
Gin Butler's, hibiscus leaves, dried grapefruit wheel, tonic	
<b>SICILIAN SPRITZ</b>	640EGP/11€
Sparkling wine, handmade aperol, grapefruit, orange, soda	
<b>HUGO</b>	640EGP/11€
Sparkling wine, elderflower, fresh lemon, cucumber, mint	
<b>CASA G&amp;T</b>	520EGP/9€
Gin Butler's, strawberry, basil, tonic	

### SQUEEZED

Pure, healthy and vibrant

<b>HEARTBEET HARMONY</b>	230EGP/4€
Beetroot, apple, ginger, lemon	
<b>BACK TO NATURE</b>	230EGP/4€
Apple, basil, lemon	
<b>GOLDEN GLOW</b>	230EGP/4€
Carrot, orange, turmeric	
<b>GREEN BOOSTER</b>	230EGP/4€
Pineapple, celery, lemon	
<b>SUPERFOOD SMOOTHIE</b>	290EGP/5€
Banana, walnut, almond milk, spinach, oats, cinnamon	

### LEMONADES

<b>EXPLORER COCKTAIL</b>	230EGP/4€
Apple, fresh lemon, pineapple, grenadine	
<b>CASA LEMONADE</b>	290EGP/5€
Lemon, sugar, Egyptian fruits, soda	
<b>HOMEMADE ICE TEA</b>	290EGP/5€
Fruit tea, vanilla, peach, cranberry	

### SOBER

Rich in story, alcohol-free

<b>KARKADE</b>	230EGP/4€
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	
<b>TAMARIND</b>	230EGP/4€
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.	
<b>DATES WITH MILK</b>	230EGP/4€
Blended dates, milk Dates & Milk are traditionally taken right after the sunset in Ramdan, when fasting breaks the fast.	
<b>SOBIA</b>	230EGP/4€
Coconut, milk Egyptian drink is produced from Rice, coconut powder and dairy products. The drink is widely produced and consumed during Ramadan.	

# DRINKS MENU

## BEACH CLUB

### SOURS

Crisp, tangy and refined

**THE FIG LEBOWSKI** 750EGP/13€

Devlin single malt whisky, handmade fig liquor, pomegranate, fresh lemon, honey

**MARGARITA** 520EGP/9€

Tequila Malvado, handmade orange curacao, fresh lemon, salt rim

**GOUNA SOUR** 520EGP/9€

Brandy Mosaic, handmade orange bitters, fresh lemon, egg white

### SPIRITS

**VODKA** 4 CL

ID Blue 400EGP/7€

**GIN** 4 CL

ID Gin 400EGP/7€

**RUM** 4 CL

Cubana 400EGP/7€

**TEQUILA** 4 CL

Malvado 400EGP/7€

**WHISKEY** 4 CL

Auld Stag 400EGP/7€

Black Rhino 465EGP/8€

Devlin 520EGP/9€

**BRANDY & COGNAC** 4 CL

Mosaic 400EGP/7€

**ARAK** 4 CL

Mosaic 400EGP/7€

### 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 350EGP/6€

Heineken 0.330 l 350EGP/6€

Stella 0.5 l 350EGP/6€

Sakara 0.5 l 350EGP/6€

Birell non-alcoholic malt 175EGP/3€

### SOFT DRINKS

**BRITA WATER STILL 1 L** 115EGP/2€

Sustainably purified in-house using a Brita filtration system.

**BRITA WATER STILL 0.5 L** 60EGP/1€

Sustainably purified in-house using a Brita filtration system.

**BRITA WATER SPARKLING 1 L** 175EGP/3€

Sustainably purified in-house using a Brita filtration system.

**BRITA WATER SPARKLING 0.5 L** 115EGP/2€

Sustainably purified in-house using a Brita filtration system.

**PUVANA WATER STILL 1 L** 350EGP/6€

**PUVANA WATER STILL 0.5 L** 290EGP/5€

**PUVANA SPARKLING WATER 0.240 L** 175EGP/3€

**SODA WATER / TONIC 0.25 L** 175EGP/3€

**PEPSI / DIET PEPSI** 175EGP/3€

**7UP / DIET 7UP / MIRINDA** 175EGP/3€

**RED BULL / DIET 0.25 L** 290EGP/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** 175EGP/3€

**FREDDO ESPRESSO** 175EGP/3€

**ESPRESSO DOPPIO** 175EGP/3€

**ESPRESSO MACCHIATO** 175EGP/3€

**AMERICANO** 175EGP/3€

**CAPPUCCINO** 175EGP/3€

**FREDDO CAPPUCCINO** 175EGP/3€

**FREDDO LATTE MACCHIATO** 175EGP/3€

**KAHAWA TURKI** 175EGP/3€

Cardamom Flavored Coffee Powder Cooked with Sugar as per your preference

### TEA

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** 175EGP/3€

**FRESH ORANGE & GINGER** 175EGP/3€

**TEA / FRUIT / HERBS** 175EGP/2€

**GREEN TEA / ENGLISH BREAKFAST** 175EGP/3€

**EARL GREY CINNAMON** 175EGP/3€

**FRUIT / HERBS** 175EGP/3€