

LUNCH MENU

BEACH CLUB

CASA COOK EL GOUNA

STARTERS

TOMATO GASPACHO SOUP (VG) • 270EGP/5.5€

Chilled tomato, red pepper, cucumber, garlic, croutons

CHICKEN MUSHROOM CREAM SOUP • 400EGP/8€

CASA NACHOS (VG) • 400EGP/8€

House made corn tortilla chips, guacamole mousse, pico de gallo, queso

CASA FRIES (VG) • 325EGP/6.5€

French fries, ranch sauce & special Casa sauce, Cornichons
crispy onion & cheddar

CRISPY CALAMARI (S) • 540EGP/11€

Tartar sauce

SWEET POTATO CROQUETTE (V/VG) • 325EGP/6.5€

Crispy Japanese Panko, organic sweet potato, sweet chilli

QUINOA SALAD (V/GF) • 485EGP/9.5€

Tossed with avocado, tomato, cucumber, coriander, mint, red beans,
pomegranate dressing, sumac

CHIPOTLE WINGS • 485EGP/9.5€

Crispy chicken wings, chipotle sauce, ranch sauce

CAESAR SALAD • 430EGP/8.5€

Romaine lettuce, parmesan, herbed croutons, bacon

GRILLED CHICKEN • 540EGP/11€

GRILLED SHRIMPS • 650EGP/13€

GREEK SALAD (VG/GF) • 400EGP/8€

Cucumber, local heirloom tomato, Egyptian olive, feta, vinaigrette
dressing

S=Seafood **VG**=Vegetarian **V**=Vegan **GF**=Gluten Free
All prices include service charge and governmental tax.

HAND HELD

CASA BISON BURGER • 810EGP/16€

Local beef, Sriracha aioli, French fries

BEACH CLUB DECKER • 700EGP/14€

Chicken, bacon, egg, lettuce, tomato, cheddar, toast, french fries

STEAK & AVOCADO • 810EGP/16€

Beef tenderloin, ciabatta, avocado, mustard mayo

PIZZA

MARGHERITA (VG) • 460EGP/9€

QUATTRO FORMAGGIO (VG) • 650EGP/13€

BBQ CHICKEN, BELL PEPPER, MUSHROOM • 540EGP/11€

MEAT LOVERS • 620EGP/12.5€

Salami

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MAINS

ZAATAR SALMON (S) · 920EGP/18.5€

Grilled salmon, mash potato, Sautéed veg, pesto cream sauce

PENNE CLASSIC (VG) · 460EGP/9€

Tomato sauce, basil

CHICKEN ALFREDO FETTUCCINI · 620EGP/12.5€

Sautee mushroom, free range chicken, white sauce

SIZZLE DIZZLE FAJITAS (VG/V) · 400EGP/8€

Mixed veg, guacamole, spicy sauce, labneh

LOCAL BEEF · 810EGP/16€

CHICKEN · 700EGP/14€

DESSERTS

LEMON CHEESECAKE (VG) · 350EGP/7€

Meyer lemon, crème fresh, mint, lotus biscuit

SEASONAL FRUIT SALAD · 300EGP/6€

Seasonal fresh fruits, coconut sauce

ICE-CREAM AND SORBET · 110EGP/2.5€ (1 Scoop)

Choice of - Mango & Lemon Sorbet
Vanilla, Chocolate chips, Strawberry, Stracciatella, Maple walnut,
Espresso, Cream Brulee, Carmelita

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VEGAN MENU

BEACH CLUB

CASA COOK EL GOUNA

SOUP

TOMATO GASPACHO SOUP · 270EGP/5.5€

Chilled tomato, red pepper, cucumber, garlic, croutons

CLEAR BROTH VEGETABLE (GF) · 300EGP/6€

Onion, leave, celery, carrot, zucchini, peas

SALAD

CASA BOWL (GF) · 485EGP/9.5€

Grilled tofu/ avocado, chickpeas, corn, Quinoa, red beans, chia, locally
grown organic heirloom tomatoes, pomegranate vinaigrette

GREEK SALAD (GF) · 400EGP/8€

Cucumber, local heirloom tomato, Egyptian olive, feta, vinaigrette dressing

CASA NACHOS · 400EGP/8€

House made corn tortilla chips, guacamole mousse, pico de gallo

QUINOA SALAD (GF) · 485EGP/9.5€

Tossed with avocado, pomegranate dressing, sumac

SWEET POTATO CROQUETTE · 325EGP/6.5€

Crispy Japanese Panko, organic sweet potato, sweet chilli

PROTEIN BOWL (GF) · 485EGP/9.5€

Grilled tofu, micro greens, crushed nuts, sunflower, chia seed,
chickpeas, peanut vinaigrette, red beans, sweet corn, avocado

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MAINS

PLANT BASED MINI-BURGERS · 540EGP/11€

House made vegan ground, tomato, avocado,
vegan cheese, caramelized onion

PENNE CLASSIC · 460EGP/9€

Tomato sauce, basil

SIZZLE DIZZLE FAJITAS · 400EGP/8€

Mixed veg, guacamole, spicy sauce, labneh

SWEETS

SWEET POTATO CAKE (GF) · 350EGP/7€

Creamy vegan custard, almond nuts

COCONUT TART · 350EGP/7€

Baked with tofu cheese and oat milk, strawberry sauce

SEASONAL FRUIT SALAD · 300EGP/6€

Seasonal fresh fruits

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DINNER MENU

KITCHEN CLUB

CASA COOK EL GOUNA

SOUP

VEGETABLE CLEAR (V/VG) · 300EGP/6€

Zucchini, broccoli, potato , carrot, green peas, cauliflower

CHICKEN & MUSHROOM · 400EGP/8 €

Cream soup

ROASTED TOMATO (VG) · 300EGP/6€

Basil, mozzarella cheese

STARTERS

COLD MEZZEH (V/VG) · 325EGP/6.5€

Hummus, olives marinated, babaganoush, mutable, vine leaves,
crudities, pita

GRILLED CALAMARI (S) · 540EGP/11€

Lime, chilli garlic sauce

CRISPY ARANCINI (VG) · 540EGP/11€

Guacamole, lebneh, spicy srirach

SPICY SHIRIMPS (S) · 650EGP/13€

Garlic, chili olive oil, cherry tomato lime, guacamole, sour cream

CHEESY POTATO (VG) · 540EGP/11€

Crispy potato with cheddar, fried onions, beef beacon, ranch sauce

NACHOS · 400EGP/8€

Casa salsa, guacamole, sour cream

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SALADS

CASA CAESAR SALAD · 430EGP/8.5€

Romaine lettuce, parmesan, beef beacon, herbed croûtons, caesar dressing

GRILLED CHICKEN · 540EGP/11€

GRILLED SHRIMPS · 650EGP/13€

GREEK SALAD (VG/GF) · 400EGP/8€

Feta, peppers, kalamata olives, extra virgin olive oil, lime, locally grown organic heirloom tomatoes

QUINOA (VG/GF) · 485EGP/9.5€

Quinoa, avocado, locally grown organic heirloom tomatoes, Pomegranate, cucumber, corn, red kidney beans, glass noodles

CAPRESE (VG) · 460EGP/9€

Locally grown organic heirloom tomatoes, buffalo mozzarella, olive tapenade, balsamic, basil, rocca

FRESH GARDEN GREENS (V/VG/GF) · 460EGP/9€

Mixed organic lettuce, heirloom tomatoes avocado, lemon herb dressing

HUMMUS (V/VG) · 325EGP/6.5€

Puree of chickpeas mixed with tahini, lemon juice, olive oil, pita

HEIRLOOM FETA (VG/GF) · 400EGP/8€

Low fat cheese, mixed organic lettuce, avocado, heirloom tomatoes, Pomegranate vinaigrette

BURGERS & WRAPS

CASA COOK BURGER · 810EGP/16€

Beef, cilantro sriracha aioli, cheddar, fries

SHAWARMA · 540EGP/11€

Oven-roasted chicken strips

Served with lettuce, tomato, pickles, onion, sour cream, green salad

BEEF INSTEAD OF CHICKEN · 650EGP/13€

PASTA & RISOTTO

PENNE | SPAGHETTI CLASSIC (VG) · 460EGP/9€

Tomato sauce, basil, parmesan

A LA BOLOGNESE · 620EGP/12.5€

Ground beef tomato sauce, basil, parmesan

LINGUINI MELANZANE (VG) · 540EGP/11€

Eggplant, bell peppers, chilli, basil, tomato, parmesan

MUSHROOM FETTUCINI · 620EGP/12€

Chicken, basil, cream, parmesan

SALMON RISOTTO (S) · 920EGP/18.5€

Parsley, cherry tomato, parmesan, pepper coulis

RISOTTO POMODORO (VG/GF) · 620EGP/12€

Vegetables, cherry tomato, basil, parmesan

MAINS

GRILLED SEA BASS (S) · 750EGP/15€

Local spice marinated fish, spinach, rice, pepper coulis sauce

GRILLED PRAWNS (S) · 1460EGP/29€

Garlic marinated prawn, lime, spinach, rice

SELENIUM SALMON (S) · 920EGP/18.5€

Green pea, mash potatoes, pepper coulis, pesto butter

BUTTER CHICKEN CURRY · 760EGP/15€

A smooth creamy butter gravy with tikka roasted chicken kebab,
biryani rice

HAWAWSHI · 620EGP/12.5€

Traditional Egyptian dish, pita stuffed minced meat, Green salad,
tahini sauce

EGGPLANT MOUSSAKA · 590EGP/12€

Tomato sauce, ground beef, cinnamon, béchamel, mozzarella cheese

HONEY GLAZED CHICKEN & BLACK RICE · 760EGP/15€

Chili Honey glazed sauce and Asian purple rice

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FROM THE GRILL

MIXED SEAFOOD PLATTER (S) • 2970EGP/59.5€

Prawns, mussels, salmon, sea bass, calamari, salad, fries

FILLET MIGNON • 1080EGP/21.5€

Mash potato, sautéed vegetables, pepper sauce

KOFTA • 750EGP/15€

Tahini, salad, rocca, tomatoes, oriental bread

DIJON GRILD CHICKEN • 750EGP/15€

Mash potato, sautéed vegetables, dijon sauce

RIB EYE • 1350EGP/27€

Charred mushrooms, fries, thyme jus

MIXED GRILL • 1900EGP/38€

Beef steak, chicken, kofta, fries, salad, BBQ sauce

BEEF SHORT RIBS • 1460EGP/29€

Mash potato, sautéed vegetables, BBQ sauce

SIDES

Homemade fries	190EGP/4€
Charred mushrooms	190EGP/4€
Mashed potatoes	190EGP/4€
Basmati rice/Oriental rice	160EGP/3.5€
Sautéed seasonal veggies	160EGP/3.5€

EXTRAS

Pepper sauce	110EGP/2.5€
Mushroom sauce	110EGP/2.5€
Mustard sauce	110EGP/2.5€

SWEETS

STICKY DATE PUDDING (VG) • 350EGP/7€

Authentically local date pudding, vanilla ice cream, chocolate sauce

LIME CHEESE CAKE (VG) • 350EGP/7€

Berry compote, lemon curd

BLACK VELVET CAKE (VG) • 350EGP/7€

Toffee sauce

LOCAL FASCINATION (VG) • 350EGP/7€

Assorted local bakhlavas

CRÈME BRULEE (VG) • 350EGP/7€

Caramelized sugar, berry compote

SEASONAL FRUIT PLATTER • 300EGP/6€

Seasonal fruits selection

ICE-CREAM AND SORBET • 110EGP/2.5€ (1 Scoop)

Carmelita / Crème Brulee / Lemon Sorbet / Choco Chips / Vanilla /

Strawberry

VEGAN MENU

KITCHEN CLUB

CASA COOK EL GOUNA

STARTERS

VEGETABLE CLEAR SOUP (GF) · 300EGP/6€

Zucchini, broccoli, potato, carrot, green peas, cauliflower

MUSHROOM SOUP (GF) · 400EGP/8€

Coconut milk, Tofu

ROASTED TOMATO SOUP (GF) · 300EGP/6€

Basil, Vegan cheese

COLD MEZZEH · 325EGP/6.5€

Hummus, babaganoush, olives Marinated, mutable, vine leaves, crudities, pita

SWEET POTATO CROQUETTES · 325EGP/6.5€

Micro greens, Thai chili sauce

EGYPTIAN TOMATO TARTAR (GF) · 400EGP/8€

Tomato, avocado, shallot reduction

CARAMELIZED ONION · 325EGP/6.5€

Fig Crostini

SALAD

GREEK SALAD (GF) · 400EGP/8€

Tofu feta, peppers, Kalamata olives, extra virgin olive oil, lime, locally grown organic heirloom tomatoes

QUINOA (GF) · 485EGP/9.5€

Quinoa, avocado, locally grown organic heirloom tomatoes, Pomegranate, Cucumber, corn, red beans, Glass Nodales

FRESH GARDEN GREENS (GF) · 460EGP/9€

Mixed organic lettuce, heirloom tomatoes avocado, lemon herb dressing

HEIRLOOM FETA (GF) · 400EGP/8€

Tofu cheese, mixed organic lettuce, avocado, heirloom tomatoes, Pomegranate vinaigrette

HUMMUS · 325EGP/6.5€

Puree of chickpeas mixed with tahini, lemon juice, olive oil

CASA BOWL (GF) · 485EGP/9.5€

Grilled tofu, avocado, chickpeas, corn, Quinoa, red beans, chia, locally grown organic heirloom tomatoes, pomegranate vinaigrette

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MAINS

CASA VEGGIE BURGER · 540EGP/11€

House made vegan ground, tomato, avocado,
vegan cheese, caramelized onion

EGGPLANT MOUSSAKA · 540EGP/11€

Oven roasted eggplant, house made vegan ground,
tomato sauce, vegan cheese

VEGGIE GROUND ENCHILADAS · 620EGP/12.5€

Flour tortilla/house made vegan ground/tomato sauce/vegan cheese

VEGETABLE CURRY (GF) · 620EGP/12.5€

Smooth creamy Coconut gravy with Vegetable mix with chickpeas,
biryani rice

PENNE | SPAGHETTI CLASSIC · 460EGP/9€

Tomato sauce, basil, Vegan cheese

LINGUINI MELANZANE · 540EGP/11€

Eggplant, bell peppers, chilli, basil, tomato, Vegan cheese

RISOTTO POMODORO (GF) · 540EGP/11€

Vegetables, tomato basil, Vegan cheese

DESSERTS

SWEET POTATO CAKE (GF) · 350EGP/7€

Creamy vegan custard, almond nuts

COCONUT TART · 350EGP/7€

Baked with tofu cheese and oat milk, strawberry sauce

DATES STRUDL · 350EGP/7€

Mango sauce

SEASONAL FRUIT PLATTER · 300EGP/6€

Seasonal fruits selection

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WINE LIST

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.

FOR RED:

Cabernet Sauvignon

Syrah

Grenache

Petit Verdot

FOR WHITE:

Viognier

Chardonnay

Vermentino

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.

BOTTLE (750ML) GLASS (185 ML)

WHITE WINE

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: 2210EGP/45€

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: 2210EGP/45€

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: 2050EGP/41€

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: 1840EGP/37€

CASTELLO DI TREVİ

 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: 1840EGP/37€

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 to the wine this uniqueness.

Bottle: 1730EGP/35€

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.

Bottle: 1620EGP/32.5€

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: 1510EGP/30€

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: 1400EGP/28€

OMAR KHAYYAM

 Bannati. Egypt

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

Glass: 350EGP/7€ & Bottle: 1350EGP/27€

ROSE WINE

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: 2210EGP/45€

BEAUSOLEIL

 Merlot. Egypt

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

Bottle: 1510EGP/30€

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: 1400EGP/28€

OMAR KHAYYAM

 Sultanine Blanche / Bobal. Egypt

Light bodied rosé wine Pale pink color with a sweet strawberry aroma. The palate is developing ripe strawberry, raspberry and plum flavors. A light yet vibrant wine.

Glass: 350EGP/7€ & Bottle: 1350EGP/27€

RED WINE

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: 2210EGP/45€

BAILA

 Tempranillo. Spain

Full-bodied, Spicy and tart wine. The typicity 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: 2210EGP/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: 2050EGP/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: 1840EGP/37€

CASTELLO DI TREVİ

 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: 1840EGP/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: 1730EGP/35€

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.

Bottle: 1620EGP/32.5€

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: 1510EGP/30€

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.

1400EGP/28€

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: 350EGP/7€ & Bottle: 1350EGP/27€

WHITE SPARKLING WINE

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: 2860EGP/57€

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: 2320EGP/46.5€

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: 1940EGP/39€

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: 1940EGP/39€

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: 400EGP/8€ & Bottle: 1720EGP/34.5€

ROSE SPARKLING WINE

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: 2320EGP/46.5€

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: 1940EGP/39€

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: 1940EGP/39€

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: 400EGP/8€ & Bottle: 1720EGP/34.5€

DRINKS MENU

LOCALS

CASA AVIATION · 430EGP/8.5€

Local vodka, local brandy, fresh lemon, HM peach liquor, flower water

MINT SMASH · 430EGP/8.5€

Local vodka, fresh mint, grapes, fresh lemon, honey

GOUNA SOUR · 430EGP/8.5€

Local brandy, orange bitters, fresh lemon, sugar syrup, egg white

HUGO · 540EGP/11€

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

THE SPRITZ · 540EGP/11€

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

BOTTLES

SEA BREEZE · 430EGP/8.5€

Local gin, fresh lemon, cucumber, elderflower & pineapple

WATERMELON NEGRONI · 430EGP/8.5€

Local gin, sweet vermouth, aperitif bitters, watermelon liquor

CONTINENTALS

MARGARITA · 430EGP/8.5€

Local tequila, orange curacao, fresh lemon and fruits

ESPRESSO MARTINI · 430EGP/8.5€

Local vodka, coffee liquor, espresso, sugar

PASSION FRUIT FIZZ · 430EGP/8.5€

Local gin, vanilla liquor, passionfruit, fresh lemon, salty caramel,
soda water

HIGHBALLS

SKINNY SODA · 430EGP/8.5€

Local vodka, lime, soda water

GIN GIN MULE · 430EGP/8.5€

Local vodka, lime, cucumber, ginger syrup, soda

PALOMA · 430EGP/8.5€

Local tequila, sea salt, lime & grapefruit lemonade

KORN & OIL · 430EGP/8.5€

Local rum, lime, orange bitters, soda water

GNT'S

AFRICAN TONIC · 430EGP/8.5€

Local gin, hibiscus leaves, dried grapefruit wheel, tonic

GENTLEMANS TONIC · 430EGP/8.5€

Local gin, dried lemon wheel, tonic

THE SCOTSMAN · 430EGP/8.5€

Local gin, cucumber, tonic, twist of black pepper

CASA G&T · 430EGP/8.5€

Local gin, strawberry puree, basil

GOUNA G&T · 430EGP/8.5€

Local gin, pineapple juice, rosemary

PITCHERS

SANGRIA 1.5L · 1620EGP/32.5€

Egyptian red wine, herbs, local fruit

MOITO 1.5L · 1620EGP/32.5€

Local Rum, fresh lemon, fresh mint, sugar syrup, watermelon, soda

SPIRITS

VODKA

ID Blue

4 CL

325EGP/6.5€

GIN

Butler's

ID Gin

Harrys

4 CL

325EGP/6.5€

325EGP/6.5€

380EGP/7.5€

RUM

Cubana

4 CL

325EGP/6.5€

TEQUILA

Malvado

4 CL

325EGP/6.5€

WHISKEY

Auld Stag

Black Rhino

Devlin

4 CL

325EGP/6.5€

380EGP/7.5€

380EGP/7.5€

BRANDY & COGNAC

Mosaic

4 CL

325EGP/6.5€

ARAK

Mosaic

4 CL

325EGP/6.5€

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	300EGP/6€
Heineken 0.330 l	270EGP/5.5€
Stella 0.5 l	270EGP/5.5€
Sakara 0.5 l	270EGP/5.5€
Birell non-alcoholic malt beverage	135EGP/3€

SOFT DRINKS

Brita Water Still 1 l	110EGP/2.5€
Brita Water Still 0.5 l	55EGP/1.5€
Brita water sparkling 1 l	135EGP/3€
Brita water sparkling 0.5 l	110EGP/2.5€
Puvana Natural water still 1 l	300EGP/6€
Puvana Natural water still 0.5 l	215EGP/4.5€
Puvana Natural Sparkling water 0.240 l	135EGP/3€
Soda Water / Tonic 0.25 l	135EGP/3€
Pepsi / Diet Pepsi	135EGP/3€
7up / Diet 7up / Mirinda	135EGP/3€
Red Bull / Diet 0.25 l	240EGP/5€

THOMAS HENERY

Tonic Water 0.200 l	270EGP/5.5€
Botanical Tonic 0.200 l	270EGP/5.5€
Cherry Blossom Tonic 0.200	270EGP/5.5€
Ginger Ale 0.200 l	270EGP/5.5€
Pink Grapefruit 0.200 l	270EGP/5.5€

COFFEE & FRIENDS

Espresso	135EGP/3€
Freddo Espresso	135EGP/3€
Espresso Doppio	135EGP/3€
Espresso Macchiato	135EGP/3€
Americano	135EGP/3€
Cappuccino	135EGP/3€
Freddo Cappuccino	135EGP/3€
Freddo Latte Macchiato	135EGP/3€

TEA

Fresh Mint & Ginger	135EGP/3€
Fresh Orange & Ginger	135EGP/3€
Green Tea / English breakfast	110EGP/2.5€
Earl Grey Cinnamon	110EGP/2.5€
Fruit / Herbs	110EGP/2.5€

JUICEBAR & LEMONADE

SEASONAL FRESH FRUIT 0.2L · 215EGP/4.5€

Please just ask the staff

CLASSICS 0.25L · 165EGP/3.5€

Orange, apple, mango, pineapple, pomegranate

EXPLORER COCKTAIL · 165EGP/3.5€

Apple, fresh lemon, pineapple, grenadine

CASA LEMONADE · 215EGP/4.5€

Lemon, sugar, Egyptian fruits, soda

HOMEMADE ICE TEA · 215EGP/4.5€

Fruit tea, vanilla, peach, cranberry

SMOOTHIES 0.25 L · 215EGP/4.5€

Vegetables or Fruit

SQUEEZED

SEA CAPSULE · 165EGP/3.5€

Beetroot, apple, sea salt, lemon

BACK TO NATURE · 165EGP/3.5€

Apple, basil, lemon

RABIT JUICE · 165EGP/3.5€

Carrot, orange, ginger

GREEN BOOSTER · 165EGP/3.5€

Pineapple, celery, lemon

EGYPTIAN LOCALS DRINKS

Because no great drink without a great story

KARCADE • 165EGP/3.5€

Soaked hibiscis 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 • 165EGP/3.5€

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 • 165EGP/3.5€

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 • 165EGP/3.5€

Blended dates, milk

Dates & Milk are traditionally taken right after the sunset in Ramdan, When fasting break the fast.

SOBIA • 165EGP/3.5€

Coconut, milk

Egyptian drink is produced from Rice, coconut powder and dairy products. The drink is widely produced and consumed during Ramadan.