

LUNCH MENU

BEACH CLUB

STARTERS

TOMATO GASPACHO SOUP (VG) · 190

Chilled tomato, red pepper, cucumber, garlic, croutons

CHICKEN MUSHROOM CREAM SOUP · 290

CASA NACHOS (VG) · 250

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

CASA FRIES (VG) · 250

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

CRISPY CALAMARI (S) · 350

Tartar sauce

SWEET POTATO CROQUETTE (V/VG) · 250

Crispy Japanese Panko, organic sweet potato, sweet chilli

QUINOA SALAD (V/GF) · 350

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

CHIPOTLE WINGS · 350

Crispy chicken wings, chipotle sauce, ranch sauce

CAESAR SALAD · 300

Romaine lettuce, parmesan, herbed croutons, bacon

+ GRILLED CHICKEN · 350

+ GRILLED SHRIMPS · 400

GREEK SALAD (VG/GF) · 280

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 · 520

Local beef, Sriracha aioli, French fries

BEACH CLUB DECKER · 500

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

STEAK & AVOCADO · 550

Beef tenderloin, ciabatta, avocado, mustard mayo

PIZZA

MARGHERITA (VG) · 300

QUATRO FOMAGGIO (VG) · 400

BBQ CHICKEN, BELL PEPPER, MUSHROOM · 400

MEAT LOVERS · 430

Salami

MAINS

ZAATAR SALMON (S) · 650

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

PENNE CLASSIC (VG) · 300

Tomato sauce, basil

CHICKEN ALFREDO FETTUCCINI · 400

Sautee mushroom, free range chicken, white sauce

SIZZLE DIZZLE FAJITAS (VG/V) · 300

Mixed veg, guacamole, spicy sauce, labneh

LOCAL BEEF · 520

CHICKEN · 450

DESSERTS

LEMON CHEESECAKE (VG) · 250

Meyer lemon, crème fresh, mint, lotus biscuit

SEASONAL FRUIT SALAD · 220

Seasonal fresh fruits, coconut sauce

ICE-CREAM AND SORBET · 90 (1 Scoop)

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

LUNCH VEGAN MENU

BEACH CLUB

SOUP

TOMATO GASPACHO SOUP · 190

Chilled tomato, red pepper, cucumber, garlic, croutons

CLEAR BROTH VEGETABLE (GF) · 230

Onion, leek, celery, carrot, zucchini, peas

SALAD

CASA BOWL (GF) · 400

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

GREEK SALAD (GF) · 300

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

CASA NACHOS · 250

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

QUINOA SALAD (GF) · 350

Tossed with avocado, pomegranate dressing, sumac

SWEET POTATO CROQUETTE · 250

Crispy Japanese Panko, organic sweet potato, sweet chilli

PROTEIN BOWL (GF) · 380

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 · 400

3 house made vegan burgers, sriracha mayo, avocado aioli

PENNE CLASSIC · 300

Tomato sauce, basil

SIZZLE DIZZLE FAJITAS · 300

Mixed veg, guacamole, spicy sauce, labneh

SWEETS

SWEET POTATO CAKE (GF) · 250

Creamy vegan custard, almond nuts

COCONUT TART · 250

Baked with tofu cheese and oat milk, strawberry sauce

SEASONAL FRUIT SALAD · 220

Seasonal fresh fruits

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DINNER MENU

KITCHEN CLUB

SOUP

VEGETABLE CLEAR (V/VG) · 230

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

CHICKEN & MUSHROOM · 290

Cream soup

ROASTED TOMATO (VG) · 230

Basil, mozzarella cheese

STARTERS

COLD MEZZEH (V/VG) · 200

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

crudities, pita

GRILLED CALAMARI (S) · 350

Lime, chilli garlic sauce

CRISPY ARANCINI (VG) · 350

Guacamole, lebneh, spicy srirach

SPICY SHIRIMPS (S) · 450

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

CHEESY POTATO (VG) · 350

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

NACHOS · 250

Casa salsa, guacamole, sour cream

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SALADS

CASA CAESAR SALAD · 300

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

+ GRILLED CHICKEN · 350

+ GRILLED SHRIMPS · 400

GREEK SALAD (VG/GF) · 280

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

QUINOA (VG/GF) · 350

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

CAPRESE (VG) · 350

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

FRESH GARDEN GREENS (V/VG/GF) · 320

Mixed organic lettuce, heirloom tomatoes avocado, lemon herb dressing

HOMMOS (V/VG) · 250

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

HEIRLOOM FETA (VG/GF) · 300

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

BURGERS & WRAPS

CASA COOK BURGER · 520

Beef, cilantro sriracha aioli, cheddar, fries

SHAWARMA · 390

Oven-roasted chicken strips

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

+ BEEF INSTEAD OF CHICKEN · 450

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PASTA & RISOTTO

PENNE | SPAGHETTI CLASSIC (VG) · 300

Tomato sauce, basil, parmesan

A LA BOLOGNESE · 390

Ground beef tomato sauce, basil, parmesan

LINGUINI MELANZANE (VG) · 390

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

MUSHROOM FETTUCINI · 390

Chicken, basil, cream, parmesan

SALMON RISOTTO (S) · 650

Parsley, cherry tomato, parmesan, pepper coulis

RISOTTO POMODORO (VG/GF) · 390

Vegetables, cherry tomato, basil, parmesan

MAINS

GRILLED SEA BASS (S) · 480

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

GRILLED PRAWNS (S) · 900

Garlic marinated prawn, lime, spinach, rice

SELENIUM SALMON (S) · 650

Green pea, mash potatoes, pepper coulis, pesto butter

BUTTER CHICKEN CURRY · 500

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

HAWAWSHI · 400

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

EGGPLANT MOUSSAKA · 400

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

HONEY GLAZED CHICKEN & BLACK RICE · 550

Chili Honey glazed sauce and Asian purple rice

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FROM THE GRILL

MIXED SEAFOOD PLATTER (S) · 2000

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

FILLET MIGNON · 750

Mash potato, sautéed vegetables, pepper sauce

KOFTA · 500

Tahini, salad, rocca, tomatoes, oriental bread

DIJON GRILD CHICKEN · 500

Mash potato, sautéed vegetables, dijon sauce

RIB EYE · 850

Charred mushrooms, fries, thyme jus

MIXED GRILL · 1500

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

BEEF SHORT RIBS · 900

Mash potato, sautéed vegetables, BBQ sauce

SIDES

Homemade fries	140
Charred mushrooms	140
Mashed potatoes	140
Basmati rice/Oriental rice	110
Sautéed seasonal veggies	110

EXTRAS

Pepper sauce	60
Mushroom sauce	60
Mustard sauce	60

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SWEETS

STICKY DATE PUDDING (VG) · 250

Authentically local date pudding, vanilla ice cream, chocolate sauce

LIME CHEESE CAKE (VG) · 250

Berry compote, lemon curd

BLACK VELVET CAKE (VG) · 250

Toffee sauce

LOCAL FASCINATION (VG) · 250

Assorted local bakhlavas

CRÈME BRULEE (VG) · 250

Caramelized sugar, berry compote

SEASONAL FRUIT PLATTER · 220

Seasonal fruits selection

ICE-CREAM AND SORBET · 90 (1 Scoop)

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

Strawberry

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DINNER VEGAN MENU

KITCHEN CLUB

STARTERS

VEGETABLE CLEAR SOUP (GF) · 230

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

MUSHROOM SOUP (GF) · 290

Coconut milk, Tofu

ROASTED TOMATO SOUP (GF) · 230

Basil, Vegan cheese

COLD MEZZEH · 200

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

SWEET POTATO CROQUETTES · 250

Micro greens, Thai chili sauce

EGYPTIAN TOMATO TARTAR (GF) · 260

Tomato, avocado, shallot reduction

CARAMELIZED ONION · 250

Fig Crostini

SALAD

GREEK SALAD (GF) · 300

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

QUINOA (GF) · 350

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

FRESH GARDEN GREENS (GF) · 320

Mixed organic lettuce, heirloom tomatoes avocado, lemon herb dressing

HEIRLOOM FETA (GF) · 300

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

HOMMOS · 250

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

CASA BOWL (GF) · 400

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

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MAINS

CASA VEGGIE BURGER · 400

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

EGGPLANT MOUSSAKA · 360

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

VEGGIE GROUND ENCHILADAS · 390

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

VEGETABLE CURRY (GF) · 380

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

PENNE | SPAGHETTI CLASSIC · 300

Tomato sauce, basil, Vegan cheese

LINGUINI MELANZANE · 390

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

RISOTTO POMODORO (GF) · 390

Vegetables, tomato basil, Vegan cheese

DESSERTS

SWEET POTATO CAKE (GF) · 250

Creamy vegan custard, almond nuts

COCONUT TART · 250

Baked with tofu cheese and oat milk, strawberry sauce

DATES STRUDL · 250

Mango sauce

SEASONAL FRUIT PLATTER · 220

Seasonal fruits selection

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DRINKS MENU

LOCALS

CASA AVIATION · 350

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

MINT SMASH · 350

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

GOUNA SOUR · 350

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

HUGO · 420

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

THE SPRITZ · 420

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

BOTTLES

SEA BREEZE · 350

Local gin, fresh lemon, cucumber, elderflower & pineapple

WATERMELON NEGRONI · 350

Local gin, sweet vermouth, aperitif bitters, watermelon liquor

CONTINENTALS

MARGARITA · 350

Local tequila, orange curacao, fresh lemon and fruits

ESPRESSO MARTINI · 350

Local vodka, coffee liquor, espresso, sugar

PASSION FRUIT FIZZ · 350

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

HIGHBALLS

SKINNY SODA · 350

Local vodka, lime, soda water

GIN GIN MULE · 350

Local vodka, lime, cucumber, ginger syrup, soda

PALOMA · 350

Local tequila, sea salt, lime & grapefruit lemonade

KORN & OIL · 350

Local rum, lime, orange bitters, soda water

GNT'S

AFRICAN TONIC · 350

Local gin, hibiscus leaves,
dried grapefruit wheel, tonic

GENTLEMANS TONIC · 350

Local gin, dried lemon wheel, tonic

THE SCOTSMAN · 350

Local gin, cucumber, tonic,
Twist of black pepper

CASA G&T · 350

Local gin, strawberry puree, basil

GOUNA G&T · 350

Local gin, pineapple juice, rosemary

PITCHERS

SANGRIA 1.5L · 1300

Egyptian red wine, herbs, local fruit

MOJITO 1.5L · 1300

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

SPIRITS

VODKA	4 CL
ID Blue	230
GIN	4 CL
Butler's	230
ID Gin	230
Harrys	260
RUM	4 CL
Cubana	230
TEQUILA	4 CL
Malvado	230
WHISKEY	4 CL
Auld Stag	230
Black Rhino	260
Devlin	290
BRANDY & COGNAC	4 CL
Mosaic	230
ARAK	4 CL
Mosaic	230

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	230
Heineken 0.330 l	210
Stella 0.5 l	210
Sakara 0.5 l	210
Birell non-alcoholic malt beverage	95

SOFT DRINKS

Brita Water Still 0.5 l / 1 l	45/65
Brita water sparkling 0.5 l / 1 l	75/95
Puvana Natural water still 1 l	195
Puvana Natural water still 0.5 l	155
Puvana Natural Sparkling water 0.240 l	115
Soda Water / Tonic 0.25 l	95
Pepsi / Diet Pepsi	95
7up / Diet 7up / Mirinda	95
Red Bull 0.25 l	175

THOMAS HENERY

Tonic Water 0.200 l	190
Botanical Tonic 0.200 l	190
Cherry Blossom Tonic 0.200	190
Ginger Ale 0.200 l	190
Pink Grapefruit 0.200 l	190

COFFEE & FRIENDS

Espresso	80
Freddo Espresso	85
Espresso Doppio	90
Espresso Macchiato	85
Americano	85
Cappuccino	95
Freddo Cappuccino	95
Freddo Latte Macchiato	95

TEA

Fresh Mint & Ginger	85
Fresh Orange & Ginger	85
Green Tea / English Breakfast	70
Earl Grey Cinnamon	70
Fruit / Herbs	70

JUICEBAR & LEMONADE

SEASONAL FRESH FRUIT 0.2L · 135

Please just ask the staff

CLASSICS 0.25L · 95

Orange, apple, mango, pineapple, pomegranate

EXPLORER COCKTAIL · 110

Apple, fresh lemon, pineapple, grenadine

CASA LEMONADE · 135

Lemon, sugar, Egyptian fruits, soda

HOMEMADE ICE TEA · 135

Fruit tea, vanilla, peach, cranberry

SMOOTHIES 0.25 L · 135

Vegetables or Fruit

SQUEEZED

SEA CAPSULE · 120

Beetroot, apple, sea salt, lemon

BACK TO NATURE · 120

Apple, basil, lemon

RABIT JUICE · 120

Carrot, orange, ginger

GREEN BOOSTER · 120

Pineapple, celery, lemon

EGYPTIAN LOCALS DRINKS

Because no great drink without a great story

KARKADE • 110

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 • 110

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 • 110

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 • 110

Blended dates, milk

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

SOBIA • 110

Coconut, milk

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

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: 2000EGP

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: 1900EGP

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: 1800EGP

CASTELLO DI TREVÌ

 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: 1700EGP

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: 1700EGP

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: 1700EGP

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: 1500EGP

All prices include service charge and governmental tax.

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: 1300EGP

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: 1250EGP

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: 310EGP & Bottle: 1200EGP

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: 1700EGP

BEAUSOLEIL

 Merlot. Egypt

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

Bottle: 1300EGP

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: 1250EGP

OMAR KHAYYAM

 Sultanine Blanche / Bobal. Egypt

Light bodied rose 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: 310EGP & Bottle: 1200EGP

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: 2000EGP

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: 1900EGP

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: 1800EGP

CASTELLO DI TREVÌ



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: 1700EGP

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: 1700EGP

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: 1700EGP

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: 1500EGP

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: 1300EGP

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: 1250EGP

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: 310EGP & Bottle: 1200EGP

WHITE SPARKLING WINE

LE BARON SIGNATURE

 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: 2300EGP

LE BARON

Méthode Champenoise

 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: 2000EGP

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: 1800EGP

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: 1700EGP

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: 340EGP & Bottle: 1600EGP

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: 2000EGP

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: 1800EGP

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: 1700EGP

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: 340EGP & Bottle: 1600EGP