



EGYPTIAN
CUISINE



THE GRILL

“Proudly grilling Egyptian favorites in El Gouna since 1999 — honoring timeless recipes, rich flavors, and the warmth of our culture.”

SIGNATURE SOUPS

Lentil ★🌿	170EGP
Molokheya ★🍷	170EGP
Fresh creamy Tomato	170EGP
Chicken creamy	190EGP
Mushroom	190EGP

COLD MEZZA

Hummus ★🌿🍷	120EGP
Chickpea paste, lemon, vinegar, and olive oil.	
Baba Ghanoush 🌿	120EGP
Eggplant, Tahini, lemon, vinegar, cumin, garlic, and olive oil.	
Garlic Dip ★🌿🍷	120EGP
Garlic, oil, vinegar, and lemon	
Tahini 🌿🍷	120EGP
Sesame paste, lemon juice, garlic, and olive oil.	
Bangar salad 🌿	100EGP
Beetroot, lemon, and olive oil.	
Pickled Cucumber 🌿	100EGP
Tomatoes, vinegar, garlic, and olive oil.	
Pickled Tomato 🌿	100EGP
Pickled Eggplant	100EGP
Eggplant, vinegar, and olive oil.	
Yogurt Dip 🌿	100EGP
Yogurt, cucumbers, and mint.	
Feta Cheese Tomato Dip 🌿	120EGP
Feta cheese, tomatoes, cumin, and olive oil.	
Cold Mezza Platter 🍷	400EGP
Assortment of 5 cold mezza plates: Garlic dip, Tahini, Pickled cucumber, Hummus, Mix green salad	

HOT MEZZA

Trotter with Stuffed Grapevine (Kaware) 350EGP	
Slow-cooked veal trotters served with stuffed grapevine rolls in garlic and coriander broth.	
Mombar (Egyptian Sausage) 200EGP	
Traditional Egyptian sausage stuffed with rice and herbs, fried to golden perfection.	
Stuffed Grapevine Leaves 🍷 200EGP	
Rice, minced meat, and parsley; wrapped in grape leaves.	
Chicken Wings 200EGP	
Fried wings served with Mayo Sauce.	
Cheese Sambousak 🌿🍷 150EGP	
Fried crunchy pastries filled with feta cheese and mint.	
Chicken Liver 250EGP	
Chicken liver, lemon, and spices.	
Lebanese Chicken Liver 250EGP	
Chicken liver cooked in our special pomegranate sauce.	
Rice with Chicken Liver ★🍷 250EGP	
Rice, chicken liver, butter, and lemon.	
Hawawshi ★🍷 260EGP	
Egyptian bread filled with spiced minced meat and grilled on charcoal	
Lebanese Sausage ★🍷 320EGP	
Homemade oriental sausage mixed with pomegranate sauce.	
Batata Harra 🔥🌿🍷 150EGP	
Handcut Fries 🌿 120EGP	
Brown or White Rice 🌿 70EGP	
Hot Mezza Platter 🍷 600EGP	
Assortment of 5 hot starters: Stuffed Vine leaves, Batata Harra, Chicken liver, Cheese Sambousak, Levbanese sausage	

SEASONAL SALADS

Greek 🌿 250EGP	
Cucumbers, tomatoes, onions, bell peppers, feta cheese, olives.	
Mix Green 🌿🍷 200EGP	
Tomatoes, cucumbers, lettuce, and rocca. Served with a vinegrette.	
Fattoush 🌿 250EGP	
Tomatoes, lettuce, cucumbers, onions, and crispy bread. Served with a pomegranate salad dressing.	
Tabbouleh 🌿🍷 250EGP	
Parsley, tomatoes, onions, olive oil, burghul, and lemon.	

THE GRILL EXPERIENCE

Grill's Tableya -Tray- 2000EGP	
A sharing tray of 1 whole charcoal-roasted chicken, 1/4 kofta, 1/4 shish tawook, hawawshi, fatta rice,mombar, and mahshi. (For 3 to 5 persons)	
Lamb Kebab 800EGP	
Prime Barqi lamb cubes marinated with onions and olive oil, grilled to perfection.	
Lamb Chops 🍷 800EGP	
Prime lamb chops marinated in onions,olive oil, and our special spice mix.	
Tarb 🍷 550EGP	
Authentic Egyptian delicacy, a brochette of prime minced beef and lamb with special spices wrapped in thin carmalized layer of lamb fat (check availability).	
Chicken Kofta 450EGP	
Ground chicken spiced and grilled on charcoal.	
Chef's Mix Grill Selection ★🍷 660EGP	
Choice of 3: Kebab, Kofta, ShishTawook or Quails.	
Beef Kebab 600EGP	
Prime beef cubes marinated in our special sauce.	
Mix Kebab & Kofta ★ 550EGP	
Prime beef kebab and kofta grilled to perfection.	
Chargrilled Kofta ★ 450EGP	
Brochette of prime minced beef & lamb, ; spiced with our special blend of Egyptian spices.	
BBQ Boneless Chicken ★🍷 450EGP	
Half chicken marinated in thyme,vinegar and olive oil.	
Charcoal Rotisserie Chicken ★🍷 450EGP	
Half bone-in chicken marinated in thyme, vinegar, olive oil and slow cooked in our famous charcoal roaster.	
Pair of Jumbo Quails ★🍷 500EGP	
Pair of tender jumbo grilled quails(600-500gms) marinated in thyme and our secret recipe	
Charcoal Shish Tawook ★ 450EGP	
Prime chicken breast cubes marinated in yogurt, tomato sauce, onions and olive oil.	

Dishes are served with 1 side of your choice: sautéed vegetables, fried potatoes, rice or salad.

Best Seller ★ Spicy 🔥 Vegetarian 🌿 Chef Special 🍷

Prices are subject to a %14 Tax



SIGNATURE MAINS

NEW! Stuffed Pigeon with Rice & Chicken Liver Oven-roasted pigeon stuffed with rice and chicken liver, served with molokheya and rice	350EGP
NEW! Chicken Teriyaki Grilled chicken breast glazed with teriyaki sauce	450EGP
Fillet Mignon ★👨🍳 Premium beef fillet, served with one side and your favorite choice of sauce: Black Pepper, Blue Cheese or Mustard Sauce;	840EGP
Chicken Pane ★ Breaded fried chicken breast.	420EGP
Escalope Pane Breaded fried beef escalope.	480EGP
Grilled Salmon 👨🍳 Grilled salmon served with cream sauce.	780EGP

Dishes are served with 1 side of your choice: sautéed vegetables, fried potatoes, rice or salad.

Chicken Fattah Shami ★ Rice, chicken cubes, garlic, yogurt, and crunchy bread.	430EGP
Meat Fattah 👨🍳 Traditional Egyptian fattah with rice, meat cubes, crunchy bread; served with our special garlic tomato sauce.	500EGP
Eggplant Vegetarian Fattah 🌿 Rice, cubes of eggplant, crunchy bread; served with our special garlic tomato sauce.	300EGP
Spaghetti Bolognese Spaghetti with minced beef and bolognese sauce.	360EGP
Penne Arabiata 🌿🔥 Penne with a fresh spicy tomato sauce.	300EGP
Chicken Fettucine Fettucine with chicken breast and creamy sauce.	360EGP

GRILLED WRAPS

Oriental steak Wrap Specially marinated beef tenderloin served in our freshly wraps.	360EGP
Shish Tawook Wrap Tender chicken cubes with garlic sauce, tomatoes, and pickles. Served in our fresh wraps	260EGP
Kofta Wrap ★ Our famous kofta with Tahini and tomatoes. Served in our fresh wraps,	260EGP
Chicken pane wrap Breaded fried chicken breast with our special sauce. Served in our fresh wraps	260EGP

All wraps comes with a side of fried potatoes

KIDS MENU

Molokheya, rice with chicken Traditional Egyptian rice with molokheya and chicken pieces	200EGP
Chicken Strips Fried breaded chicken strips, served with fried potato and ketchup.	180EGP
Kofta Sandwich Kids portion of our famous kofta, wrapped in fresh bread from our brick oven with tahini, tomatoes; and served with a side of fried potatoes.	180EGP

WINE

	Glass		Bottle
Shahrazade White, Red, Rose	200	/	800EGP
Omar Khayyam White, Red, Rose	200	/	800EGP
Beausoleil White, Red	220	/	1000EGP
Jardin Du Nil White, Red			1200EGP
Cape Bay White, Red			1300EGP
Chateau De Grand Ville White, Red			1300EGP

BEERS, SPIRITS & MIXES

Stella	150EGP
Sakara	150EGP
Heineken	165EGP
Heineken SOL	200EGP
Desperados	210EGP
Blue40 Freeze	195EGP
Butler's	195EGP
Gin Tonic	200EGP
Shot Vodka	200EGP
Shot Whisky	200EGP

DESSERTS

Creme Caramel	160EGP
Rice Pudding	160EGP

COFFEE CORNER

Espresso	120EGP
Cappuccino Caffè Late	140EGP
Tea Black/Green tea with mint.	100EGP

SOFT DRINKS

Coca Cola/ Sprite/ Fanta	105EGP
Tonic/ Soda Water	105EGP
Fairouz (Flavoured Malt)	105EGP
Birell (Non alcoholic beer)	120EGP
Schweppes	105EGP
Redbull/ Red bull sugar free	140EGP
Mineral Water Small	100EGP

FRESH JUICE

Seasonal fresh fruit juice	160EGP
Lemon with Mint	160EGP

Crafted with pride, seasoned with culture.
Every dish at The Grill honors the soul of Egyptian cuisine
— rich in history, grilled with passion.