



Dear Guests,

We believe that customer satisfaction gives a restaurant staying power, that's why at Casper & Gambini's we do our best to keep our guests content.

Our all day menu choices are peerless, extensive and well balanced consisting of hearty bites, gourmet meals, signature desserts, award winning coffee and specialty beverages.

We offer an innovative and globally inspired menu accomplished by pairing unmatched quality with addictive flavors, to provide tastes for every lifestyle and qualify Casper & Gambini's as a destination location for our customers.

Thank you,  
Casper & Gambini's team

**38 operations, 10 cities, 1 brand**



If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

# BREAKFAST & BRUNCH

Whether it's all-natural eggs, freshly baked homemade bread, pastries, or an award winning coffee, there are lots of great-tasting reasons to love mornings at Casper & Gambini's.

## granola & yoghurt ◉

non-fat Greek yoghurt with crunchy honey granola, an amazing blend of forest fruits, blueberries, and raspberries with the all-famous maple syrup 16.750

## avocado on pumpernickel ⚡

an appetizing hand-crushed avocado mixture, laid on pumpernickel toast with free-range poached eggs, soft feta cheese, fresh mint and roasted cherry tomatoes served with side salad 17.750

## ultimate pancake

heavenly cinnamon and banana pancakes flavored with coconut, zesty lemon, served with fresh fruits and your free choice of maple or chocolate sauce 17.750

## traditional labné

the C&G famous flat bread rolled with thyme, accompanied with crisp daily-picked cucumber, mint leaves, olives and extra virgin olive oil 16.750

## freshly baked croissant

your choice of plain, chocolate, cheese or thyme 5.750

## egg benedict

the egg master par excellence: free-range eggs with smoked turkey & wilted spinach, topped with Hollandaise sauce, served on daily baked ciabatta and a side salad 18.750

## gambini's omelette

your choice of Swiss, mozzarella, or goat cheese filling with crispy bacon and roasted potatoes, with an option of free-range whole eggs, or just egg whites served with sliced bread 18.250

## halloumi press

halloumi, sun-dried tomato, rocket leaves, fresh basil and tomato on freshly toasted ciabatta, served with side salad 17.750



avocado on pumpernickel

# STARTERS & SHARING

Craving a satisfying treat or a light meal? Choose from our selection of healthful starters and shareables. We promise you'll come back for more.

## goat cheese tartlet ⚡

our homemade scrumptious mille-feuille enriched with tapenade, pepper marmalade, artichoke, goat cheese, French thyme, baby spinach, caramelized onion and cherry tomato served with side salad 18.750

## truffle sliders ⚡

three flavored truffle infused beef sliders with the finest mushroom mix, served with fries and our homemade special sauce 21.750

## smoked salmon & pumpernickel ⚡

superior Nordic sea-smoked salmon presented on our pumpernickel toast with cream cheese mix, Italian caper and lemon twist, along with a side salad 26.750

## smoked salmon and fresh crab ⚡⚡

shaved fennel and radish with endive medley, wild rocca, baby spinach accompanied with grape fruit and large capers on a bed of fresh crab and smoked salmon, served with ranch-dill dressing 31.750

## palermo burrata ⚡

carefully prepared handmade burrata cheese laid on marinated heirloom tomato, served with succulent fruity balsamic dressing and lettuce mixture sprinkled with caramelized pistachio 32.750

## grilled baby calamari

delicious grilled marinated baby calamari with wild crispy greens, orange slices, Grana Padano parmesan and our chef's exclusive sauce 22.750

## fresh crab & shrimp soft buns ⚡

marinated fresh crab and shrimp stuffed in a warm soft bun with our homemade pepper marmalade and caesar mayo sauce, served with chips 22.750

## panko breaded mozzarella

crispy, stretchy, cheesy and melty mozzarella sticks, served with creamy island dip, sprinkled with cherry tomato and basil 16.250

## nachos

the usual but extraordinary freshly-made tortilla chips covered with heavenly melted cheese and jalapeños, served with sides of crushed guacamole, and tomato salsa 17.750

## halloumi asparagus

a delicious and light asparagus with grilled halloumi is the ultimate recipe for a great start! served with lemon-sundried tomato sauce and pesto toasted loaf 17.750

## crusted parmesan eggplant

lightly fried parmesan crusted eggplant slices garnished with tasty mozzarella, fresh basil and roasted tomato sauce 19.750

## edamame ⚡⚡

simply edamame beans in the shell, briefly boiled, sprinkled with rock salt, toasted sesame and soya sauce 13.500

## chicken tenders

your choice of grilled or fried crispy chicken tenders in seasoned panko crumbs, served golden with the exquisite honey-mustard dip 18.250

## french fries

golden potato fries served with ketchup dip 9.500

fresh crab & shrimp soft buns



# HOMEMADE SOUPS

*Fresh, hot, flavorful.  
Our soups are cooked slowly just for you.*



tomato basil

## wild mushroom

sautéed mushrooms, cooked with scrumptious cream and C&G special seasoning served with soft bun 17.250

## miso chicken noodle

poached chicken in freshly vegetable broth with egg noodle and Japanese miso broth served with garlic croutons 16.750

## tomato basil

homegrown tomato slowly roasted and cooked with vegetables and Italian basil served with garlic croutons 15.250

## carrot & ginger

healthy low-fat soup, for a warming lunch or dinner, topped with sliced almonds and pumpkin seeds served with soft bun 15.250

## home-style lentil

a homemade satisfying and simple soup made of lentils and vegetable broth, served with lemon served with garlic croutons 14.750

# FRESH SALADS

*It's simple - fresh ingredient, unique combinations and delicious all natural dressings. Taste the difference of our distinctive flavors in every crispy bite!*

## steak salad

grilled medallion of juicy beef tenderloin on eruca, wild rocket and leaves salad, market-fresh cherry tomato & mushroom, crispy onion ring, Greek feta cheese and light sesame dressing 28.750

## grilled halloumi

a vegetarian favorite grilled halloumi salad, served with dates, pomegranate seeds and hazelnut on a bed of lettuce mixture along with honey balsamic dressing 20.750

## casper's raw kale

crisp and fragrant, with grilled chili chicken breast, red cabbage and little gem, dry apricot, cranberry and feta cheese with pomegranate and white balsamic maple drizzle, walnut and pine nuts sprinkles 25.750

## fresh crab delight

from the heart of the Atlantic fresh crab meat with a rich mixture of mango, avocado, cucumber and apples with white balsamic vinaigrette and fresh dill 35.750

## bresaola & arugula

mountain air-dried, sliced cured beef, served with wild arugula, orange and forest mushroom salad drizzled with balsamic dressing and parmesan 26.750

## asian sesame chicken

highly popular, filling and satisfying shredded spicy chicken, chili and vegetable salad with a delicious Asian flavor, peanuts and ginger pickles served with sesame Japanese dressing 25.750

## santa fe chicken

slow roasted chili chicken breast, beans and corn on fresh leaves with mango chutney, guacamole, tomato salsa, mozzarella with lemon vinaigrette dressing and corn tortilla crisp 24.750

## heritage goat cheese

endive, lettuce mixture served on a bed of warm goat cheese with red and yellow beetroot, sprinkled with hazelnut and pumpkin seeds along with our chef's special sauce 25.750

## the garden gourmand

a variety of crispy baby spinach, wild rocca, zucchini, and fresh asparagus shavings mixed with butter beans, artichoke heart, dry cranberry and pomegranate seeds, served with balsamic dressing and pumpkin seeds sprinkles 24.250

## black quinoa & mango salsa

organic black quinoa on fresh lettuce mixture with mango salsa, wild grown mint and thyme leaves, red pepper, feta cheese and walnuts served with citrus dressing 24.750  
add grilled salmon 7.500 or add shrimp 5.000

## the classic caesar

sucrine leaves with C&G caesar dressing, exclusive Italian Grana Padano parmesan, crunchy garlic flavored crouton 24.750  
add grilled shrimps 5.000 or add grilled chicken 3.500

## smoked salmon

slices of savory Scandinavian smoked salmon, ricotta cheese mix, grilled green asparagus, artichoke, potato and fresh mixed greens, with lemon vinaigrette dressing 30.750

## spinach chicken

amaranth spinach & mixed leaves with grilled free range chicken, smoked turkey & emmental cheese slices, bacon, avocado and almonds, served with balsamic dressing 27.750

## salad bar

assemble your own unlimited blended salad creations from the best and freshest ingredients 25.750

fresh crab delight



# HOMEMADE PASTA

*The taste of traditional Italian flavors with our special touch.*

## lasagna bolognese al forno

oven baked homemade lasagna layered with C&G's authentic bolognese sauce, béchamel, Grana Padano parmesan and mozzarella 26.750

## fresh salmon black inked pasta

a teriyaki glazed fresh salmon laid on a bed of black inked pasta tossed with ginger, garlic, baby spinach, spring onions and cherry tomatoes served with our teriyaki sauce and sprinkled sesame 35.750

## chicken pesto pasta

sautéed chicken strips in a unique blend of basil pesto, Grana Padano and toasted pine nuts, served over fusilli pasta with fresh cream 26.750

## penne arrabiata

homemade pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil 22.500

## truffle piccolini

an unconventional macaroni & cheese version. Baked piccolini macaroni pasta in creamy wild mushroom sauce, heavenly infused with the all-exquisite truffle flavor and parmesan cheese 27.750

## grilled asparagus cheese ravioli

grilled asparagus and mushroom cheese-filled ravioli, house special four-cheese sauce, Grana Padano parmesan, mushroom mix and fresh basil garnish 26.750

## pappardelle vesuvio

pappardelle pasta with parmesan cheese flakes, sautéed chicken, fried red chili slice, forest mushroom in creamy Vesuvio sauce 28.250

# MAINS & GRILLS

*For all of our specialties, we use the best Australian beef and the freshest seafood, chicken and vegetables.*

## chicken roulade

flattened chicken breast rolled with a trio mushroom mix and cheese, coated with panko bread crumbs with mashed potato, oven-blushed tomato with seared lettuce sucrine, served with demi-glace sauce 35.750

## tenderloin

charcoal-grilled certified Australian beef tenderloin, served with soft mashed potato, seasonal vegetables and soya butter sauce 39.750

## wild salmon

Scottish salmon fillet pan-roasted with fennel, olive, paired with potato, butter-glazed baby carrot, braised spinach and lemon butter sauce 39.750

## steak & fries

prime grilled steak with herb flavored French fries served with mushroom sauce 42.750

## hammour fillet

the freshest morning catch pan-seared hammour fillet served with luxurious saffron basmati rice, sautéed green beans, artichoke, olive, tomato and lemon butter seasoning 37.750

## chicken under a brick

marinated half chicken with a special selection of herbs, served with roasted potato, seasonal vegetables and soya butter sauce 36.750

## veal escalope

breaded veal, Viennese style, served with French fries, cherry tomato and a balsamic lettuce mixture salad 38.750

## jumbo shrimp

marinated grilled jumbo shrimps served with tartar dip and chips 38.750



chicken roulade

# HOMEMADE SANDWICHES

*All of our sandwiches are homemade with freshly baked bread, the finest meats, cheeses and veggies!*

C&G club sandwich



## chicken quesadillas

grilled chili chicken breast strips, three-cheese blend, roasted pepper, mushroom and coriander melted in grilled tortillas, comes with sides of sour cream and guacamole, served with French fries 26.750

## C&G club sandwich

your choice of roast beef or free range chicken breast grilled to perfection served with smoked bacon, fried egg, smoked turkey, Swiss cheese, crisp lettuce, sliced tomato, pickles and C&G's club sauce on a freshly toasted pain de mie, served with French fries. Just as it should be! 26.750

## provolone steak sandwich

lush slow-grilled certified Australian beef served with smoked bacon, melted provolone cheese, crisp lettuce, tomato and provolone sauce on toasted cheese ciabatta, served with potato wedges 29.750

## turkey special

smoked turkey breast, fresh rocket leaves, parmesan and lemon-dijon drizzle on freshly baked multi-grain ciabatta, served with side salad 20.750

## the chicken press

the traditional juicy grilled chicken breast, served with smoked bacon and Swiss cheese, mushroom, sun-dried tomato and mayonnaise on freshly toasted ciabatta, served with French fries 23.750

## basil bresaola

cured aged beef bresaola, mayo pesto, cherry tomatoes, rocket leaves, orange segment and balsamic vinaigrette, on our freshly baked crusted bolillo baguette served with side salad 24.750

## camembert & fig

French camembert, fig chutney, sautéed shiitake mushroom, walnuts, rocket leaves with walnut dressing on freshly baked crusted bolillo bread, served with side salad 23.750

## farmhouse chicken

shredded chicken breast in an exclusive mayonnaise sauce, sun-dried tomato, walnut, caramelized onion and fresh amarantha spinach leaves on an artisan overnight-baked cereal loaf, served with French fries 22.750

## philly cheese steak

juicy prime Australian beef, mushroom, bell pepper, tomato and onion, sautéed and topped with melted provolone cheese on freshly baked white baguette, served with French fries 27.750

# BURGERS & PIZZAS

Whether it's handcrafted burgers or our traditional homemade pizzas, we guarantee that they are formed from the freshest & all-natural ingredients.

## mushroom & cheese

everyday hand-crafted prime beef burger with special sauce, shimeji mushroom mix, melted provolone cheese, onion and tomato served with fries and ketchup 24.750  
add eggs 2,000 - add bacon 3,500

## teriyaki chicken

glazed teriyaki chicken breast and crispy vegetables ginger mix on a bed of iceberg lettuce and Japanese sauce, served with French fries and ketchup dip 22.750

## house burger

prime Australian beef, smoked special sauce, onion, mesclun and tomato with melted cheese on the top, served with French fries 23.750  
add eggs 2,000 - add bacon 3,500

## chicken mozzarella burger

grilled chicken breast, breaded mozzarella, Swiss and cheddar cheese, onion rings, sautéed mushroom, crisp iceberg lettuce, tomato with mayonnaise, served with French fries 23.750

## gourmet mini sliders

three different flavors of burger, Mediterranean with halloumi cheese, classic with provolone cheese and Mexican with avocado cream, mango and emmental cheese, served with French fries 22.750

## margherita

mozzarella, Grana Padano parmesan, fresh basil and C&G's authentic pizza sauce 19.750

## classic pepperoni

a choice of Italian pork or beef pepperoni, mozzarella, fresh basil, oregano, accompanied with C&G's authentic pizza sauce 23.750

## italia classic

Italian ham, mozzarella, fresh mushroom, fresh basil, olives, oregano and C&G's authentic pizza sauce 23.500



classic pepperoni

# SUSHI & ROLLS

An exceptional fusion of Asian flavors highlighting creative and healthy ingredients, using the finest fish and vegetables

## URAMAKI



### crispy crazy

crab, carrot, panko crispy, mayo



### crab roll

shrimp, avocado, crab wrap



### philadelphia roll

smoked salmon, avocado, cream cheese



### C&G roll

warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce



### alaskan

crab mix, salmon mix and panko crispy



### geisha

salmon, avocado wrap, crab mix



### flying salmon

salmon, shredded crab, carrot



### crispy shrimp

shrimp, panko crispy



### crispy tuna

tuna, salmon, panko crispy



### crispy salmon

salmon, panko crispy, spices



### mango roll

shrimp, mango wrap, exotic glaze



### crunchy ebi roll

tempura fried shrimp, cream cheese roll

6 pieces	22.750	12 pieces	43.750
9 pieces	34.750	18 pieces	64.750

## SALADS

### crispy california salad

a simple yet marvelous mix of crab, carrot, cucumber, cabbage, avocado and panko crispy 21.750

### crispy salmon salad

mouth-watering fusion of diced salmon, crab, panko crispy 27.750



crispy salmon salad

# SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our delightful signature desserts, handcrafted daily in our kitchen.



pain perdu

## chocolate surprise ☼

surprise-filled chocolate dome enriched with three layers of mousse, milk, white and dark Belgian chocolate with streusel, served with hot dark chocolate glaze and red fruit sorbet 17.750

## raspberry twist ☼

an extremely crunchy mix, topped with rich white chocolate, vanilla cream and raspberry coulis 14.750

## pain perdu

the all-famous rustic French brioche soaked with crème anglaise, topped with caramel sauce, served with vanilla bean ice cream 14.750

## apple tart

caramelized apple baked to perfection beneath a sweet golden puff pastry, served with vanilla bean ice cream 14.750

## bernadette's chocolate cake

a chocoholic's dream! rich and moist chocolate cake finished with Bernadette's secret chocolate sauce, served with homemade vanilla bean ice cream 13.750

## cruffin

a mouthwatering combination of a croissant and a muffin, your choice of three flavors: nutella, crème patissiere or Blueberry 7.250

## crunchy profiterole

scrumptious crunchy and fluffy puffs filled with smooth crème patissière, served with enticing chocolate sauce 14.750

## fruity red velvet

light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese. served with a carpet of red fruit 14.750

## warm molten tart

crispy tart shell, topped with a delicious eruption of hot Belgian chocolate cake accompanied with vanilla molten sauce, served with vanilla bean ice cream 13.750

## all-natural frozen yogurt ☼

a light satisfying choice of fat-free yogurt ice cream, homemade granola and fresh seasonal fruits 13.750

## fresh fruit salad ☼☼

enjoyable fresh seasonal fruits topped with vanilla bean syrup 13.750

## homemade ice cream

fresh homemade ice cream and all-natural sorbets. ask your server for today's refreshing flavors 13.500

## crunchy ravioli ☼

tender and sweet fried crescent-shaped pastries filled with mozzarella and Nutella spread, dusted with powdered sugar and dipped in C&G's chocolate or caramel 13.750

## chocolate fondant

the indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream 14.750

# BEVERAGES

Whether it's our all natural freshly squeezed juices or Mocafe cool, you can always enjoy your meal with your choice of our refreshing beverages

## COFFEE & BEYOND

freshly roasted coffee beans in our state of the art roasters.

### espresso, ristretto or lungo

aromatic straight shot 5.000

### doppio

double espresso shot 7.000

### café macchiato

espresso shot stained with foam 6.000

### café cortado

espresso shot, frothed milk 7.250

### cappuccino

espresso shot, creamy milk with foam 9.750

### café latte - latte lite

espresso shot, steamed milk topped with foam 9.750  
upgrade to mega 13.750

### caramel latte

latte, caramel sauce, steamed milk, fresh whipped cream, topped with chocolate flakes 11.500

### salted caramel latte

latte, salted caramel sauce, steamed milk 11.750

### café mocha

espresso shot, low fat chocolate powder, steamed milk 11.500

### light caramel mocha

espresso shot, low-fat chocolate, sugar-free caramel, fat free steamed milk 11.500

### soy hazelnut latte

espresso shot, steamed soy milk, sugar-free hazelnut syrup 11.750

### minted mocha

espresso shot, steamed milk, chocolate sauce, and green mint syrup 11.750

### hot chocolate brûlé

sensational hot chocolate with low fat chocolate, skimmed milk, mini-toasted marshmallows 11.750

### misto café

brewed coffee, frothed milk 9.500

### mocafé cool

mocafé blended with milk & ice 13.750

### lebanese coffee

as traditional as ever 5.000



café cortado

## SIGNATURE COFFEE BRÛLÉ

*rich & special*

### espresso brûlé

espresso topped with our homemade fat-free honey meringue brûlé 8.250

### cortado brûlé

café cortado topped with our homemade fat-free honey meringue brûlé 9.250

### mocha brûlé

espresso, low-fat chocolate powder, frothed milk, topped with our homemade fat-free honey meringue brûlé 9.750

### minted cortado brûlé

espresso, frothed milk, green mint syrup, topped with our homemade fat-free honey meringue brûlé 9.750

## DRIPS & BREWS

*locally roasted*

### filtered brewed coffee

our locally-roasted signature blend. a clean crisp mouth feel that burst with fresh flavors 7.750

### manual pour over

the cone shaped filter adds depth to the coffee layer with no residuals or oils due to 30% thicker filter than other filters 8.750

### black cold drip brew

through a unique 8 hours process using pure ice water, ice drip coffee produces a unique flavor not found in regular brewed coffee. The result is full flavored, smooth, rich coffee that is very low in acidity 7.750

### flavored cold drip

cold drip brew in ice served with your choice of vanilla, green mint, hazelnut served with fresh cream on the side 8.750

## MOJITO SHAKERS

*irresistibly refreshing*

### minted mojito

mojito mix, fresh mint, lemon wheel, lemon juice, soda water 12.750

### cherry pomegranate mojito

fresh pomegranate, cherry puree, mojito mix, lemon wheel, lemon juice, fresh mint, soda water 12.750

### kiwi cucumber mojito

fresh cucumber slice, kiwi purée, mojito mix, lemon wheel, lemon juice, cucumber juice, fresh mint, soda water 12.750

## STILL & SPARKLING

### mineral water

small 3.000 - large 5.000

### sparkling water

rim 6.250 - perrier 7.250 - tonic 7.000

### soft drinks 5.000

## HEALTH IN A GLASS

*undeniably tasty*

### sweet greens

fresh green apple, baby spinach, pineapple and kale 10.250

### zesty greens

fresh green apple, cucumber, celery and lemon juice 10.250

### sweet roots

fresh pomegranate, beetroot and orange juice 10.250

### freshly pressed juices

orange, carrot or apple 9.250  
pomegranate 13.750

## FRESH LEMONADES

*on ice or frozen*

### old-fashioned lemonade

the original 9.250

### minted lemonade

lemonade with fresh mint 8.750

### basil lemonade

lemonade with fresh basil leaves 9.250

## FRUIT SMOOTHIES

*smooth & fruity*

strawberry, strawberry-banana, cherry-banana, kiwi apple or mango 11.750

## TEA & TISANE

*infused to perfection*

### southern mint ice tea

southern mint tea, mojito syrup, lemon, cinnamon sticks, fresh mint 12.250

### bombay chai ice tea

bombay chai tea, sugar, citrus, fresh mint and cinnamon stick 12.250

### lemon grass ice tea

mint tea, lemon grass syrup, lemon, fresh mint 12.250

### flavored ice teas

lemon/peach 11.750

### revolution tea

premium infused teas 7.750

# WINES & SPIRITS

*a tasteful selection*

## RED WINE

### reserve du couvent, ksara

glass 12.750 ½ bottle 28.750 bottle 49.750

### chateau ksara

glass 16.750 bottle 81.750

### santa cristina, antinori, igt toscane

glass 17.750 bottle 89.000

### valpolicella, verona. italy

glass 17.750 bottle 91.500

## WHITE WINE

### blanc de blancs, ksara

glass 11.750 ½ bottle 28.750 bottle 49.750

### chardonnay cuvee du pape, ksara

glass 15.750 bottle 78.750

### frascati superiore, gotto doro, italy

glass 16.750 bottle 75.750

### chateau la gravelle, entre-deux-mers, france

glass 16.750 bottle 83.500

## ROSÉ

### sunset, ksara

glass 11.750 ½ bottle 28.750 bottle 49.750

### la vieille ferme, recolte, france

glass 16.750 bottle 83.500

## SPIRITS

### beers

local beers 9.500  
imported beers 9.750

### martinis in style

classic / strawberry / apple 16.750

### regular whisky

Johnnie Walker red label / J&B / Dewar's white label 17.750

### premium whisky

Chivas regal 12 years / Johnnie Walker black label  
Dewar's special reserve 12 years / Ancestor  
Jack Daniel's (Tennessee) 19.750

### vodka

Smirnoff / Absolut / Russian Standard 17.750

### gin

Gilbey's / Bombay Sapphire 16.500

### cognac

"vsop" 26.500

### champagne

Moët & Chandon 750 ml 177.000

zesty greens

sweet roots