



OUR PICK

Yoghurt & Berries

BREAKFAST & BRUNCH

traditional labneh ★ 115.00
C&G's famous flat bread rolled with thyme, accompanied with labneh, crisp fresh cucumber, mint leaves, black olives and extra virgin olive oil

toasts for all | new
(grilled loaf served with side salad and ratte potato)

- poached eggs, smoked turkey, braised spinach, hollandaise sauce 115.00
- avocado, boiled eggs, spicy tomato, mint, feta cheese sprinkle 122.00
- goat labneh, poached eggs, dukkha spices, mint, dill and chili hollandaise 122.00
- scrambled eggs, sautéed mushrooms, braised spinach, cheese mozzarella. add salmon 122.00

gambini's omelette ★ 141.00
eggs or egg whites, crispy beef bacon, potatoes, your choice of Swiss, mozzarella or goat cheese, served with sliced bread

porridge | new 110.00
slowly simmered old fashioned oats with milk, topped with our delightful mix of dry fruits and omega seeds

english breakfast 160.00
your choice of scrambled or sunny side up eggs with baked beans, beef sausage, roasted tomato and mushroom with grilled country bread

the healthy jar 135.00
avocado, banana, spinach, granola, apple juice, mango, shredded ginger, pomegranate seeds and strawberry

intercontinental breakfast 146.00
a delicious set of: scrambled eggs, mini chocolate and plain croissants, with two kinds of jam, butter, labneh, olives and finger breads

savory breakfast bowl | new 135.00
braised spinach, broiled cherry tomatoes, ratte potatoes, feta cheese and avocado, served with toasts

pancakes | new

- nutella: served with banana, hazelnut and cream 140.00
- chocolate: served with strawberry, chocolate chip, chocolate sauce along with cream 135.00
- caramel: served with apple confit and walnuts along with cream 135.00
- lotus: served with crunchy lotus spread and crumbs, seasonal fruits and cream 141.00

yoghurt & berries | new ● 96.00
Greek yoghurt with blueberries, red fruit sauce and honey drizzle, topped with nuts

freshly baked croissant 39.00
your choice of plain, chocolate, cheese or thyme

Lifestyle

Our menu offers a healthy and satisfying variety to match your lifestyle

STARTERS & SHARING

gambini's mozzarella ★ 95.00
crispy mozzarella sticks, roasted cherry tomato and basil, served with creamy island dip

Moroccan meat balls | new 167.00
served with pomegranate glaze and herbs

chicken tenders 147.00
crispy golden chicken tenders seasoned in panko bread crumbs, served golden with honey-mustard dip

nachos cheese 121.00
tortilla chips, with melted cheese and jalapeños, served with guacamole, tomato salsa and sour cream

loaded beef nachos | new 147.00
tortilla chips with Mexican beef mix, black olives, cheese and jalapeños, served with guacamole, tomato salsa and sour cream

asian spicy shrimp 141.00
fried shrimp on crispy rice noodles, topped with sesame seeds and spicy sauce, served with sweet chili

crispy calamari basket | new 172.00
tender baby calamari drizzled with lemon aioli, feta cheese sprinkles, chives and lemon wedge

bbq wings | new 109.00
juicy chicken wings slathered in BBQ sauce and toasted sesame seeds, served with a blue cheese dip

peanut butter chicken | new 147.00
marinated chicken skewers grilled and served with peanut sauce, lemon wedge and cucumber

shrimp dumplings 186.00
steamed dumplings filled with shrimp mix, tossed with C & G's Asian spicy sauce and toasted sesame

crusted parmesan eggplant 141.00
lightly fried parmesan eggplant slices, garnished with mozzarella, basil and roasted tomato sauce.

cheese poppers | new 83.00
Freshly breaded served with flaming jalapeno sauce

truffle fries | new 89.00
crispy fries served with creamy truffle sauce

French fries 63.00
golden potato fries served with ketchup dip

OUR PICK

Crispy Calamari basket

OUR PICK

Carrot & Ginger



SOUPS

tomato basil

a flavor-rich soup made with tomato cooked with vegetables and Italian basil, served with garlic croutons

83.00

chicken noodle

poached chicken in broth with egg noodle, served with garlic croutons

96.00

carrot & ginger

smooth carrot soup with ginger topped with sliced almonds and pumpkin seeds, served with garlic croutons

96.00

wild mushroom

sautéed mushrooms, cooked with cream and C & G's special seasoning served with garlic croutons

101.00

onion

onion soup with beef broth, bouquet garni with Swiss cheese served in bread bowl

100.00

HOMEMADE PASTA

linguini vesuvio

linguini pasta with parmesan cheese flakes, sautéed chicken, fried red chili slice, forest mushroom in creamy vesuvio sauce

173.00

penne arrabiata

homemade pomodoro sauce, red chili, fresh herbs, Grana Padano parmesan, with extra virginolive oil drizzle

122.00

add chicken

166.00

add shrimp

179.00

lasagna bolognese al forno | new

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

172.00

pesto pasta

a unique blend of basil pesto, Grana Padano parmesan and toasted pine nuts, tossed with fusilli pasta and fresh cream

172.00

add chicken

207.00

add shrimp

216.00



FRESH SALADS

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|---|--|---|--------|
| asian sesame chicken ★
sliced togarashi chicken, Asian vegetable salad,
wonton crisps, peanuts and pickled ginger,
served with sesame Japanese dressing | 147.00 | halloumi & vegetables ♡
grilled halloumi with roasted vegetables, fresh
rocket leaves, mint, basil served with citrus dressing | 131.00 |
| lemon quinoa
quinoa and chickpeas combined with fresh
mesclun salad, tomato, cucumber, mint, thyme,
almond, pomegranate, drizzled with lemon and
extra virgin olive oil
add salmon
add shrimp
add chicken | 131.00

207.00
195.00
182.00 | crab noodles new
egg noodles, crab, carrot, cucumber, cabbage,
ginger pickles served with thousand island sauce
and sesame seeds | 147.00 |
| classic caesar
lettuce leaves with Grana Padano parmesan and
C&C Caesar dressing served with crunchy garlic
flavored croutons
add chicken
add shrimp | 114.00

165.00
178.00 | slimline chicken
grilled chicken breast with light mozzarella
cheese, homemade garlic croutons, tomato,
crisp iceberg lettuce, vegetables garden and
citrus-aioli dressing | 147.00 |
| the Greek
feta cheese, cherry tomato, cucumber, white
onion, oregano, olives, crisp lettuce, mesclun
greens, served with lemon-Dijon mustard
dressing | 135.00 | smoked salmon salad
sliced Scandinavian smoked salmon, cream
cheese mix, artichoke, potato and fresh mixed
greens, with creamy parmesan dressing | 191.00 |
| santa fe chicken
slow roasted herb chicken breast, red beans
and corn on fresh leaves with mango chutney,
guacamole, tomato salsa, mozzarella, served with
citrus dressing and corn tortilla crisp | 165.00 | seafood salad new
lettuce mixture, mango, avocado, shrimps,
salmon, artichoke, edamame beans, pineapple
and fresh dill served with lemon mustard dressing | 211.00 |
| | | light salad new
lettuce mixture, fresh spinach, crispy apple,
walnut, dry apricot, parmesan diced and
mushrooms with honey balsamic dressing | 160.00 |

SANDWICHES

- C&G club sandwich** ★ 158.00
grilled tender chicken breast or roast beef with smoked beef bacon, smoked turkey, egg, mozzarella cheese, lettuce, tomato, pickled cucumber and C&G's club sauce on toasted pain de mie served with French fries
- philly cheese steak** 172.00
juicy prime beef, fresh mushroom, mayo, bell pepper, tomato, onion sautéed, topped with melted Swiss cheese on freshly baked white baguette, served with French fries
- BBQ steak sandwich | new** 173.00
steak dipped in tangy BBQ sauce with wild rocket leaves on a mustard spread in a warm cheesy ciabatta loaf, served with a side of French fries
- smoked salmon** 179.00
fresh smoked salmon with light cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette, served with side salad
- halloumi press** 118.00
halloumi cheese with sun-dried tomato, rocket leaves, fresh basil and tomato on fresh ciabatta bread served with a side salad
- chicken quesadillas** ★ 156.00
grilled chili chicken breast strips, three cheese blend, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas, served with sour cream, guacamole, tomato salsa and French fries
- chicken salad sandwich** 147.00
brown toast, sundried tomato, walnut, caramelized onion, mayo, chicken, iceberg, served with French fries
- goat cheese tartine** ♥ 165.00
goat cheese with oven-blushed tomato, fresh baby rocket leaves and avocado with olive oil and balsamic dressing on fresh linen seed bread
- beef quesadillas | new** 154.00
beef strips, three cheese blend, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas, served with sour cream, guacamole, tomato salsa and French fries

Healthy

To bring you the best flavors we source only the best ingredients – natural, healthy and fresh



OUR PICK
C&G club sandwich

BURGERS & PIZZAS

tex-mex burger 178.00
juicy prime beef with jalapeño, guacamole, cheddar cheese, crisp iceberg lettuce, onion, tomato, roasted pepper, salsa and our lime-coriander mayo sauce, served with French fries

mushroom & cheese burger 178.00
prime beef burger with special sauce, mushroom, onion and tomato, melted cheese, served with French fries

house burger 172.00
prime beef, special smoked sauce, onion, mesclun, tomato, melted cheese, served with French fries

gourmet mini sliders 178.00
trio of mini beef burgers, basil pesto, sun-dried tomato, mustard mayo, Swiss cheese, mushroom and tomato served with side of French fries

chicken mozzarella burger | new 160.00
grilled chicken breast, breaded mozzarella, Swiss and cheddar cheese, onion rings, sautéed mushroom, iceberg lettuce, tomato with mayonnaise, served with French fries

teriyaki chicken burger 173.00
glazed teriyaki chicken breast and crispy vegetables ginger mix on a bed of iceberg lettuce and Japanese sauce, served with French fries

italia classic 🌟 147.00
smoked turkey, mozzarella, fresh mushroom, fresh basil, olives, oregano and &G's authentic pizza sauce

margherita 135.00
mozzarella, Grana Padano parmesan with basil and C&G's authentic pizza sauce

classic pepperoni 🌟 147.00
beef pepperoni, mozzarella, fresh basil, oregano and C&G's authentic pizza sauce

Freshness

Our chefs rise early to bake our bread every morning, guaranteeing that 'fresh-as-the-morning' taste



OUR PICK
Classic Pepperoni

MAINS & GRILLS

cashew chicken 178.00
wok-tossed hoisin chicken, vegetables, cashews, sesame seeds, served with egg and basmati rice

chicken roulade 229.00
tenderized chicken breast rolled and stuffed with mushroom and cheese medley, panko coated and baked, served with demi-glace sauce

chicken under a brick 249.00
marinated half chicken with a special selection of herbs, served with mashed potato, seasonal vegetables with a choice of mushroom sauce, pepper sauce or soya-butter sauce

casper's chicken escalope 237.00
crisp chicken breast, smoked turkey and mozzarella, served with mashed potato, seasonal vegetables and creamy cheese sauce

chicken schnitzel 224.00
panko breaded chicken, with herb infused French fries, fried egg and our hollandaise and dill sauce

chicken curry | new 191.00
chicken breast simmered in chicken broth, coconut milk, ginger and spices served with basmati rice and papadum crisps

hooked on salmon 318.00
grilled salmon fillet with tomato-ginger, basmati rice, aubergine caviar and lemon soya sauce

chili con carne | new 242.00
spicy beef stew simmered in a spicy tomato sauce, served with basmati rice, sour cream and tortilla crisps

veal cotelette 326.00
a juicy veal cutlet served with thyme and mushroom sauce with baby potatoes

beef tenderloin 331.00
beef tenderloin, served with soft mashed potato, seasonal vegetables and a selection of mushroom sauce, pepper sauce or soya-butter sauce

steak & fries 331.00
herb flavored prime grilled steak topped with sautéed mushrooms and our homemade signature sauce served with French fries

Thai basil beef | new 301.00
beef strips, bell pepper, garlic, shallots and carrots along with our homemade dark Thai sauce



SUSHI & ROLLS

crispy salmon salad 191.00
fusion of diced salmon, crab panko crispy

crispy california salad 127.00
mix of crab, carrot, cucumber, cabbage, avocado and panko crispy

salmon poke | new   204.00
fresh raw diced salmon, sushi rice, avocado, edamame and nori leaves with yuzu sauce

URAMAKI (3 pieces each)

 **crab roll** 95.00
shrimp, avocado, crab wrap

 **crunchy ebi roll** 127.00
tempura fried shrimp, cream cheese roll, panko crispy and sesame

 **philadelphia roll** 108.00
smoked salmon, avocado, cream cheese

 **crispy crazy** 95.00
crab, carrot, panko crispy, mayo

 **C&G roll** 95.00
warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce

 **crispy shrimp** 108.00
shrimp, panko crispy

 **crispy salmon** 108.00
salmon, panko crispy, spices

 **flying salmon** 108.00
salmon, shredded crab, carrot

 **spicy crunchy saki** 127.00
fried salmon, panko bread topped with crab mixed with spicy mayo

 **double crunch** 114.00
shrimp tempura, tuna, lightly tempura coated, topped with crab mix

 **sea food tempura** 114.00
fresh salmon, crab stick, black sesame and tobiko, tempura coated, topped with spicy togarashi mayo

 **boston roll** 114.00
fresh salmon, fresh tuna, avocado and homemade sauce

OUR PICK
Salmon Poke

SIGNATURE DESSERTS

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| all-natural frozen yoghurt  | 89.00 | crepe noodles new | 99.00 |
| a light satisfying choice of yoghurt ice cream, homemade granola and fresh seasonal fruits | | cut into fine ribbons, served with vanilla ice cream, feuilletine crisps with white and chocolate drizzle | |
| chocolate fondant | 89.00 | croissant hazelnut new | 109.00 |
| the indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream | | a crisp galette dough stuffed with hazelnut cream, served with chocolate | |
| pain perdu  | 96.00 | ultimate crêpe | 114.00 |
| French brioche soaked in crème Anglaise, baked and topped with caramel sauce, served with vanilla bean ice cream | | chocolate crêpe filled with your choice of C&G nutella sauce or light cream, with raspberries, blueberries, chocolate caviar and feuilletine, drizzled with chocolate sauce | |
| crunchy profiterole new | 88.00 | crispy banana waffle | 108.00 |
| crunchy choux puffs filled with crème patissiere, served with chocolate sauce | | waffle with light cream, scattered with almond, cashew and hazelnut, drizzled with caramel sauce, icing sugar and cinnamon powder, and topped with caramelized banana | |
| fresh fruit salad | 82.00 | waffle original new | 89.00 |
| exotic and seasonal fresh fruits | | ice cream, banana, mango and strawberry with granola and honey | |
| instant chocolate cookies new | 82.00 | the three amigos waffle new | 115.00 |
| served hot with vanilla ice cream and chocolate sauce | | white milk and dark chocolate with chocolate cream, chocolate zest, almond flakes | |
| mixed berries cheesecake | 82.00 | ice cream scoop | 44.00 |
| rich cheesecake, luscious berry compote | | 1 scoop of homemade ice cream and all natural sorbets. ask your waiter for today's refreshing flavors
(vanilla-chocolate-strawberry-yogurt) | |
| brownie sundae new | 99.00 | | |
| chocolate brownie crumbles, chocolate ice cream, caramelized pistachio, whipped cream and caramel sauce with berry syrup drizzle | | | |



COFFEE & BEYOND

espresso, ristretto, lungo aromatic straight shot	35.00	mocha caramel latte chocolate, espresso shot, caramel, milk	63.00
doppio double espresso shot	48.00	mocha after eight espresso shot, steamed milk, mint syrup, chocolate	58.00
café macchiato espresso shot stained with foamed milk	38.00	the milky way double espresso shot, chocolate, steamed milk, caramel sauce, whipped cream, chocolate shavings	89.00
café cortado espresso shot, frothed milk	43.00	mega latte double espresso shot, steamed milk, whipped cream, chocolate shavings	89.00
cappuccino espresso, frothed milk	45.00	oreo latte espresso shot, steamed and foamed milk, chocolate cookies syrup, oreo cookies	58.00
café latte - latte lite espresso shot, creamy milk with foam	44.00	light caramel mocha espresso shot, low-fat chocolate, sugar-free caramel, fat free steamed milk	58.00
caramel latte espresso shot, steamed milk, caramel sauce topped with foam	54.00	sensational hot chocolate chocolate and milk	54.00
café mocha espresso shot, low fat chocolate powder, steamed milk try it with hazelnut	58.00	cookies'n cream chocolate chip cookies, milk, vanilla powder, whipped cream, chocolate biscuit flakes	60.00
brewed coffee award-winning signature blend	45.00		
lebanese coffee as traditional as ever	38.00		
mocafé cool mocafé blended with milk& ice	121.00		

Award Winning

Nothing beats the taste of freshly brewed coffee, especially when it's our own award-winning blend!

OUR PICK
Café Cortado



BEVERAGES

COOLERS

pomegranate mojito pomegranate syrup, mojito syrup, lemon juice, fresh mint and lemon slices	63.00
kiwi lemon kiwi juice, lemon juice and lemon slices	63.00
ginger mojito mojito syrup, ginger syrup, lemon juice, fresh mint, soda water	63.00
watermelon watermelon syrup, lemon juice and lemon slices	63.00

FRESH LEMONADES

original	54.00
minted	57.00
basil	57.00

HEALTH IN A GLASS

sweet roots  pomegranate, beetroot and orange juice	54.00
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FRUIT SMOOTHIES

strawberry, kiwi-apple, strawberry-banana, cherry-banana or red berries	67.00
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MILK SHAKES

vanilla, strawberry-banana, chocolate, strawberry	63.00
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FRESHLY PRESSED JUICES

orange, carrot or mango	54.00
apple	63.00

STILL & SPARKLING

sparkling water	
tonic	29.00
soda	29.00
local sparkling water	32.00

mineral water

small	18.00
large	26.00

soft drinks

Coca Cola, Coca Cola Zero, Sprite, Fanta	31.00
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TEA

homemade iced teas lemon or peach	63.00
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bombay chai iced tea bombay chai tea, sugar, lemon star anise, cinnamon stick	62.00
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southern mint iced tea southern mint tea, sugar, citrus, cinnamon sticks, fresh mint	62.00
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old-fashioned iced tea black tea, sugar, lemon	62.00
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homemade cold brew iced tea	62.00
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Infused tea	41.00
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In a slightly scene behind office walls, an inspired team is committed to fine work.

Since its foundation, Casper & Gambini's has focused on quality – quality of service as much as quality of product. We are proud to present our services to the community in Cairo and worldwide.

We take pride in offering an innovative and globally inspired selection of extensive and well-balanced dishes, to ensure C&G is your destination of high quality premium food.

All of our products are freshly prepared, never pre-cooked, and made with the finest ingredients.

We are an energetic, motivated and committed team, that believes in providing good value for money with an unforgettable experience.

Our image is one of tradition and trust and we never forget that we have achieved the trust and made the tradition by building a customer-driven business, where the customer, is truly King!

44 operations, 11 cities, 1 brand

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