

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 Dubai 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 to your order, 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!

40 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



ULTIMATE PANCAKES

FRESHLY BAKED CROISSANT

Plain, chocolate, cheese or thyme 15.00
Nutella, crème pâtissière, homemade raspberry or apricot jam 19.00

TRADITIONAL LABNEH

Labneh, extra virgin olive oil, fresh cucumber, mint, black olive, freshly baked thyme flavored flatbread 45.00

HALLOUMI PRESS

Halloumi, sun-dried tomato, rocket leaves, fresh basil and tomato on a freshly toasted ciabatta served with side salad 50.00

GRANOLA & YOGURT

Non-fat Greek yogurt with crunchy honey granola, an amazing blend of forest fruits, blueberries and raspberries with the all famous Canadian maple syrup 45.00

★ AVOCADO ON PUMPERNICKEL

An appetizing hand crushed avocado mixture laid on pumpernickel toast with free range poached eggs, soft feta cheese and roasted cherry tomato 50.00

★ CROISSANDWICH

Freshly baked croissant, smoked turkey breast, scrambled eggs, mixed greens, with lemon vinaigrette and side mesclun salad 45.00

★ GAMBINI'S OMELETTE

Whole eggs or egg whites with your choice of Swiss, mozzarella or goat cheese filling with crispy beef bacon, sautéed potatoes and sun-dried tomato served with bread 52.00

EGG BENEDICT

Poached eggs, smoked turkey, wilted spinach on freshly baked ciabatta bread with Hollandaise sauce and side salad 50.00

★ ULTIMATE PANCAKES

Heavenly cinnamon and banana pancakes flavored with coconut, zesty lemon, served with fresh fruits and your free choice of maple or chocolate sauce 50.00

CONTINENTAL BREAKFAST

Your choice of scrambled or sunny side up eggs, baked beans, beef sausage, roasted tomato and mushrooms with bread aside 55.00

STARTERS & SIDES

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.

EDAMAME

Simply edamame beans in the shell, briefly boiled, sprinkled with rock salt, toasted sesame and soya sauce 38.00

PALERMO BURRATA

Carefully prepared handmade burrata cheese laid on marinated tomato served with succulent fruity balsamic dressing on lettuce mixture 117.00

FRESH CRAB & SHRIMP SOFT BUNS

Marinated fresh crab and shrimp stuffed in a warm soft bun with our homemade pepper marmalade, cornichons and lemon aioli sauce served with chips 67.00

CRUSTED PARMESAN EGGPLANT

Lightly fried parmesan crusted eggplant slices with mozzarella, fresh basil and roasted tomato sauce 55.00

TRUFFLE SLIDER

Three flavored truffle infused beef sliders with the finest mushroom mix, served with fries and our homemade special sauce 67.00

PANKO BREADED MOZZARELLA

Crispy, stretchy, cheesy and melty mozzarella sticks, sprinkled with cherry tomato and basil, served with creamy island dip 48.00

CRISPY CALAMARI

Panko breaded calamari, herbs, homemade tartar sauce 57.00

★ SMOKED SALMON & PUMPERNICKEL

Superior Scandinavian smoked salmon presented on our pumpernickel toast with cream cheese mix, Italian capers, and lemon twist along with a side salad 74.00

★ FIG & CHAVIGNOL CROSTINI

Fresh tangy goat cheese "Crottin de Chavignol" paired with fig, caramelized apple and crispy fresh mixed greens tossed with walnuts, pine nuts and balsamic vinegar 50.00

CHICKEN TENDERS

Crispy chicken tenders seasoned in panko crumbs, served golden with honey-mustard dip 52.00

HALLOUMI ASPARAGUS

A delicious and light asparagus with grilled halloumi is the ultimate recipe for a great start! Served with lemon sun-dried tomato sauce 50.00

NACHOS

Homemade tortilla chips covered with melted cheese blend and jalapeños, comes with sides of guacamole and our special tomato sauce 50.00

FRENCH FRIES

Potato fries with ketchup dip 31.00



SMOKED SALMON & PUMPERNICKEL

SUSHI & ROLLS

A unique fusion of Asian flavors highlights creative and healthy ingredients, using the finest fresh fish and vegetables.



URAMAKI

-  **URAMAKI**
Crispy Crazy
Crab, carrot, panko crispy, mayo 35.00
-  **Crab Roll**
Shrimps, avocado, crab wrap 35.00
-  **Philadelphia Roll**
Smoked salmon, avocado, cream cheese 35.00
-  **C&G Roll**
Warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce 40.00
-  **Boston**
Fresh salmon, fresh tuna, avocado and home-made sauce 40.00
-  **Alaskan**
Crab mix, salmon mix and panko crispy 40.00
-  **Tuna Roll**
Salmon, white fish, tuna 35.00
-  **Geisha**
Salmon, avocado wrap, crab mix 40.00
-  **Flying Salmon**
Salmon, shredded crab, carrot 35.00
-  **Crispy Shrimp**
Shrimps, panko crispy 40.00

-  **Crispy Tuna**
Tuna, white fish, salmon, panko crispy 40.00
-  **Crispy Salmon**
Salmon, panko crispy, spices 40.00
-  **Tanlai**
Crab, shrimps, salmon, panko crispy 40.00
-  **Volcano**
Salmon, white fish, tuna, tobico 40.00
-  **Mango Roll**
Shrimps, mango wrap, exotic glaze 40.00

6 pieces 79.00	12 pieces 175.00
9 pieces 112.00	18 pieces 214.00

SALADS

- CRISPY CALIFORNIA**
Crab, carrot, cucumber, cabbage, avocado, panko crispy 72.00
- CRISPY SALMON**
Diced salmon, crab, panko crispy 86.00

HOMEMADE SOUPS

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



TOMATO BASIL

- ★ **WILD MUSHROOM**
A creamy vegetarian soup bursting with flavorful pieces of wild mushroom, fresh leek and special seasoning 43.00
- ★ **MISO CHICKEN NOODLE**
Fresh poached chicken with homemade egg noodles, seasonal vegetables, special herbs and herb chicken broth 38.00
- ★ **TOMATO BASIL**
A hearty vegetarian soup made with roasted tomato, fresh basil and garlic croutons 38.00
- ★ **HOME-STYLE LENTIL**
A homemade satisfying and simple soup made of lentils and vegetable broth, served with lemon 38.00
- ★ **CARROT & GINGER**
Healthy low-fat soup for a warming lunch or dinner topped with sliced almond 43.00

GARDEN SALADS

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

- ★ **CASPER'S RAW KALE**
Crisp and fragrant, with grilled chicken breast, dry apricot, cranberry and feta cheese with pomegranate and white balsamic-maple drizzle, pine nuts and walnut sprinkles 78.00
- ★ **ASIAN SESAME CHICKEN**
Highly popular, filling and satisfying shredded spicy chicken, chili and vegetable salad with a delicious Asian flavor, peanuts, ginger pickles and topped with wonton crisp served with sesame Japanese dressing 74.00
- ★ **SANTA FE CHICKEN**
Spicy shredded chicken breast roasted to perfection, mozzarella, mango chutney, corn, red beans, lettuce mixture, guacamole, tortilla crisps, tomato and salsa lemon vinaigrette dressing 74.00
- ★ **HERITAGE GOAT CHEESE SALAD**
Endive, lettuce mixture served on a bed of warm goat cheese croutons, with a red and yellow beetroot, sprinkled with hazelnut and pumpkin seeds along with our chef's special sauce 74.00
- ★ **BLACK QUINOA & MANGO SALSA**
Organic black quinoa on fresh lettuce mixture, feta cheese, walnut with mango salsa, wild grown mint and thyme leaves served with lemon oil and citrus dressing 66.00
Add grilled salmon 18.00 or chicken 15.00
- ★ **CHICKEN CAESAR**
Tender chicken breast, baby gem and homemade garlic croutons topped with grated Grana Padano parmesan and Caesar dressing 64.00
- ★ **SMOKED SALMON**
Slices of Scandinavian smoked salmon, ricotta cheese, capers, fine beans, grilled green asparagus, artichoke, potato and fresh rocket leaves, with parmesan dressing 93.00
- ★ **SLIM LINE CHICKEN**
Grilled chicken breast, light mozzarella cheese, homemade garlic croutons, tomato, cucumber, lettuce mixture, vegetable garden and lemon aioli dressing 67.00
- ★ **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 96.00
- ★ **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 maple balsamic dressing and pumpkin seeds 64.00
- ★ **SPINACH CHICKEN**
Grilled tender chicken breast, smoked turkey and emmental cheese slices, beef bacon strips, baby spinach, avocado, toasted almonds, cherry tomato, fresh basil, mesclun and balsamic dressing 76.00

HOMEMADE PASTA

The taste of traditional Italian flavors with our special touch.

PENNE ARRABIATA

Homemade pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil drizzle 69.00
Add shrimp 18.00, add chicken 15.00

★ FRESH SALMON BLACK INKED PASTA

A teriyaki glazed fresh salmon laid on a bed of black inked pasta tossed with ginger, garlic, baby spinach and cherry tomatoes and spring onions served with our teriyaki sauce and sprinkled sesame 96.00

CHICKEN PESTO PASTA

Sautéed chicken strips in a unique blend of basil pesto, Grana Padano and toasted pine nuts, tossed with fusilli pasta, fresh cream drizzle and fresh basil garnish 76.00

LASAGNA BOLOGNESE AL FORNO

Oven baked homemade pasta layered with C&G's authentic Bolognese sauce, béchamel, Grana Padano parmesan and mozzarella 79.00

HOUSE SPECIALS

We use the best Australian beef and the freshest seafood, chicken and vegetables.



CASPER'S CHICKEN ESCALOPE

FILET STEAK

Charcoal-grilled certified Australian beef tenderloin, served with soft mashed potato, seasonal vegetables drowned with appetizing soya butter sauce 141.00

GRILLED CHICKEN TIKKA MASALA

Tikka masala marinated chicken breast, tikka curry sauce with jasmine pulao rice, raita, fried onion and garlic naan bread 100.00

WILD SALMON

Salmon fillet pan-roasted with fennel and olive, paired with potato, butter glazed baby carrot, spinach and lemon butter sauce 138.00

★ SEA FOOD BARLEY

Fresh sautéed prawn and baby calamari with lemon basil, cherry tomato, celery and sweet red pepper tossed with creamy barley 96.00

CASPER'S CHICKEN ESCALOPE

Crisp chicken breast, smoked turkey and mozzarella served with mashed potato, seasonal vegetables and creamy cheese sauce 105.00

HAMMOUR FILLET

Pan-seared hammour fillet served with saffron basmati rice, sautéed green beans, artichoke, olive, tomato and lemon-garlic butter sauce 103.00

★ CHICKEN UNDER A BRICK

Special herbs marinated half chicken served with roasted potato, seasonal vegetables and homemade sauce 110.00

PRIME ANGUS STEAK

Australian beef entrecote served with French fries and our herb-infused gravy sauce 138.00

BREAD & SPREADS

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



PROVOLONE STEAK SANDWICH

THE FAMOUS 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! 74.00

★ PROVOLONE STEAK SANDWICH

Slow-grilled certified Australian beef tenderloin, served with smoked beef bacon, melted provolone cheese, crisp lettuce, tomato and horseradish mayo on toasted ciabatta flavored with cheese, served with potato wedges 79.00

CHICKEN QUESADILLAS

Grilled chili chicken breast strips, three-cheese blend, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas, comes with sides of sour cream, guacamole and tomato salsa, served with French fries 69.00

THE CHICKEN PRESS

Grilled chicken breast, smoked beef bacon, Swiss cheese, mushroom, sun-dried tomato and mayonnaise on freshly toasted ciabatta, served with French fries 62.00

FARMHOUSE CHICKEN

Shredded chicken breast in an exclusive mayonnaise sauce, sun-dried tomato, walnut, caramelized onion and fresh amaranth spinach leaves on an artisan overnight-baked cereal loaf, served with French fries 60.00

SMOKED SALMON

Fresh Scandinavian smoked salmon, cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette, served with side salad 80.00

CHICKEN FAJITA WRAP

Seared fajita spiced chicken, sautéed pepper and onion, mozzarella, crisp lettuce, guacamole and sour cream on warm freshly baked flour tortilla, served with French fries 66.00

TURKEY SPECIAL

Smoked turkey breast, fresh rocket leaves, parmesan and lemon-Dijon drizzle on freshly baked multi-grain ciabatta, served with side salad 57.00

PHILLY CHEESE STEAK

Juicy prime Australian beef, fresh mushroom, mayo, bell pepper, crisp lettuce, tomato and onion sautéed and topped with melted provolone cheese on freshly baked white baguette, served with French fries 74.00

HANDCRAFTED BURGERS

All C&G's burgers are 100% Australian beef, fresh and handmade.

A NEW GOOD MELT

Prime Australian beef, melted provolone cheese, balsamic confit of onion and mushroom, rocket leaves, tomato, rustic mustard mayo, served with French Fries 74.00

★ HOUSE BURGER

Prime Australian beef, house special sauce, lettuce, onion and tomato with melted cheese on the top, served with French fries 69.00
Add eggs 6.00 - Add beef bacon 9.00

TERIYAKI CHICKEN BURGER

Glazed teriyaki chicken breast and crispy vegetables ginger mix on a bed of ice berg lettuce and Japanese sauce, served with French fries and ketchup dip 64.00

CHICKEN GUACAMOLE BURGER

Grilled chicken breast topped with melted cheddar, caramelized onion and red pepper, lettuce, tomato, lime cilantro and guacamole, served with French fries 70.00

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 69.00

★ 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 74.00



GOURMET MINI SLIDERS

TRADITIONAL PIZZA

Our pizzas are entirely hand-made the traditional way from all natural ingredients.

MARGHERITA

Mozzarella, Grana Padano parmesan, basil and tomato sauce 62.00

★ QUATTRO STAGIONI

Gouda cheese and mozzarella, artichoke hearts, eggplant, olive, mushroom, sun-dried tomato, oregano and tomato sauce 82.00

CLASSIC PEPPERONI

Beef pepperoni, mozzarella, fresh basil, oregano and tomato sauce 69.00

ITALIA CLASSIC

Smoked turkey, mozzarella, mushroom, fresh basil, olive, oregano and C&G's authentic pizza sauce 69.00

★ GOAT CHEESE

Goat cheese, mozzarella, roasted vegetables, pesto, sun-dried tomato, basil, oregano and tomato sauce 79.00

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our signature desserts!



FRUITY RED VELVET

★ BERNADETTE'S CHOCOLATE CAKE

A chocoholic's dream! Rich and moist chocolate cake topped with Bernadette's secret chocolate sauce, served with homemade vanilla bean ice cream 42.00

★ CASPER'S TRIO CHEESECAKE

Three pieces of cheese cake each topped with its own unique sauce: mixed berry, caramel and strawberry sauce 46.00

APPLE TART

Caramelized apple baked to perfection beneath a sweet golden puff pastry, served with vanilla bean ice cream 48.00

★ PAIN PERDU

The all-famous rustic French brioche soaked with crème Anglaise, topped with caramel sauce, served with vanilla bean ice cream 48.00

CHOCOLATE FONDANT

The indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream 48.00

★ WARM MOLTEN TART

Delicious eruption of hot Belgian chocolate and vanilla sauce, served with vanilla bean ice cream 45.00

CARAMEL DATE PUDDING

Warm and gooey date pudding topped with caramel sauce, served with vanilla bean ice cream 45.00

★ FRUITY RED VELVET

Light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese, served with a carpet of red fruit 45.00

ALL-NATURAL FROZEN YOGURT

A light satisfying choice of fat free yogurt ice cream, homemade granola and fresh seasonal fruits 38.00

FRESH FRUIT SALAD

Fresh seasonal fruits, vanilla bean syrup 36.00

HOMEMADE ICE CREAM

Homemade ice cream and all natural sorbets. Ask your waiter for today's refreshing flavors 38.00

CRUNCHY PROFITEROLE

Scrumptious crunchy and fluffy puffs filled with smooth crème patissière, served with enticing chocolate sauce 42.00

★ RASPBERRY TWIST

An extremely crunchy mix topped with rich white chocolate vanilla ice cream and raspberry coulis 45.00

BEVERAGES

We have an extensive variety of beverages: Award winning coffee freshly brewed and roasted to perfection! Handcrafted ice tea and lemonades, freshly squeezed juices and %100 natural fruit smoothies. The choice is yours!

COFFEE & LATTÉ

ESPRESSO, RISTRETTO OR LUNGO
Aromatic straight shot 18.00

DOPPIO
Double espresso shot 26.00

CAFÉ MACCHIATO
Espresso shot, foamed milk 19.00

CAPPUCCINO
Espresso, frothed milk 28.00

CAFÉ LATTÉ – LATTÉ LITE
Espresso, steamed milk, foam 33.00

CARAMEL LATTÉ
Latté, caramel sauce, fresh whipped cream 36.00

CAFÉ MOCHA *TRY IT WITH HAZELNUT*
Espresso shot, chocolate, steamed milk 36.00

BREWED COFFEE
Award-winning signature blend 31.00

LEBANESE COFFEE
Traditional as ever 14.00

INSTANT COFFEE
Classic, gold or decaf 16.00

✦ **SALTED CARAMEL LATTÉ**
Espresso shot, steamed milk, homemade salted caramel sauce 36.00

BLENDS

FRESHLY SQUEEZED JUICES
Apple, Carrot, Orange or Carrot-Ginger 31.00

FRESH FRUIT SMOOTHIES
Strawberry, Kiwi-Apple, Strawberry-Banana, Mango, Red Berries 36.00

FRESH LEMONADES
Original, mint; on ice or frozen 28.00

✦ **COOLERS**
Ginger Mojito, Pomegranate Mojito, Lemon Curacao, Berry Mix, Orange Mandarin 33.00

MINERAL WATER
Small 18.00
Large 30.00

SPARKLING WATER
Small 18.00
Large 30.00

SOFT DRINKS 18.00

ROASTED HAZELNUT PRALINE LATTÉ
Espresso shot, steamed milk, homemade roasted hazelnut praline sauce and caramel sauce 36.00

CHOCOLATE & BEYOND
Sensational Hot Chocolate/ Try it with orange
Low fat chocolate, milk, marshmallows 28.00

COOKIES'N CREAM
Chocolate chip cookies, milk, vanilla powder, whipped cream, chocolate biscuit flakes 38.00

MEGA LATTÉ
Double espresso shot, steamed milk, whipped cream, chocolate shavings 40.00

OREO LATTÉ
Espresso shot, steamed and foamed milk, chocolate cookies syrup, Oreo cookies 38.00

MOCHA CARAMEL LATTÉ
Low fat chocolate, espresso shot, sugar-free caramel, fat-free milk 36.00

✦ **MOCHA AFTER EIGHT**
Espresso shot, steamed milk, mint syrup, chocolate 36.00

✦ **THE MILKY-WAY**
Double espresso shot, chocolate, steamed milk, caramel sauce, whipped cream, chocolate shavings 40.00

✦ **MOCAFÉ COOL**
Mocafé, milk, ice 33.00

TEAS

TEAS
Revolution® Tea
Infused teas 21.00

HOMEMADE ICE TEA
Lemon/Peach 28.00

✦ **BOMBAY CHAI ICE TEA**
Bombay Chai tea, sugar, lemon, star anise, cinnamon stick 28.00

✦ **SOUTHERN MINT ICE TEA**
Southern mint tea, sugar, citrus, cinnamon stick, fresh mint 28.00

HEALTH IN A GLASS

SWEET GREENS
Fresh green apple, baby spinach, pineapple, and kale 31.00

ZESTY GREENS
Fresh green apple, cucumber, celery and lemon 31.00

We would like to extend our heartfelt gratitude to all our customers, franchisees and business partners for their continued support of Casper & Gambini's. We also wish to express our sincere appreciation to our team of highly talented people for their dedication, passion, and execution.

Together, our success will be assured as we further grow Casper & Gambini's leadership position in all markets that we operate in:

Dubai
Beirut
Jeddah
Cairo
Amman
Doha
Erbil
Abu Dhabi
Muscat
Lagos