

Delivery Menu
0750 2 700 700

Erbil, Gulan Street, Nargiz Plaza

www.casperandgambinis.com

**Casper &
Gambini's**
all in good taste

DELIVERY MENU
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BREAKFAST & BRUNCH

manouche zaatar mix of thyme, sumac, sesame oil, served with vegetables	3.000	ultimate pancakes 🌱 cinnamon and banana pancakes flavored with coconut and lemon zest, served with fresh fruits and your choice of maple, chocolate sauce or honey	8.250
manouche jebneh mix of akawi and double cream cheese, served with vegetables	5.000	traditional labneh 🌱🌱 flat bread rolled with thyme, accompanied with labneh, cucumber, mint leaves, olives, olive oil	7.000
lahm bil agin minced beef, tomato, onion, served with lemon wedges	5.000	halloumi press halloumi cheese, sun-dried tomato, rocket leaves, fresh basil, tomato, on toasted multi cereal ciabatta, served with a side salad	8.500
the english breakfast crispy beef bacon and Frankfurter with roasted tomato and mushroom, fried eggs, toasted cereal loaf and baked beans on the side	12.500	freshly baked croissant your choice of plain, chocolate, cheese or thyme	4.500
		gambini's omelette 🌱 eggs or egg whites, crispy beef bacon, potatoes, your choice of Swiss, mozzarella or goat cheese, served with sliced bread	9.750



SIDES TO SHARE

crispy calamari	10.500
tender baby calamari, served with a lemon wedge and tartar sauce dip	
asian spicy shrimp 🌱	11.250
shrimp fried in tempura batter laid on a bed of crispy rice noodles, topped with sesame seeds and drizzled with spicy sauce, served with a sweet chilli dip	
bbq wings	9.750
juicy chicken wings in BBQ sauce and toasted sesame seeds, served with honey-mustard dip	
smoked salmon & pumpernickel 🌱	14.500
superior smoked salmon on pumpernickel toast, with cream cheese mix, Italian caper and a lemon twist, served with a side salad	
chicken tenders	10.500
crispy chicken, tenders seasoned in panko crumbs, served with honey-mustard dip	
french fries	5.000
golden potato fries served with ketchup dip	
baked potato and cheese	5.000
baked potato topped with melted cheddar, mozzarella and Swiss cheese, served with sour cream	
add beef bacon	1.500

SOUPS

home-style lentil	6.500	wild mushroom	8.750
soup made with lentils and vegetable broth, served with lemon wedge and garlic croutons		sautéed mushrooms, cooked with cream and C&G's special seasoning, served with soft bun	
carrot & ginger 🌱🌱	6.500	chicken noodles	7.500
smooth carrot soup with ginger, topped with sliced almonds and pumpkin seeds, served with soft bun		a soup of poached chicken in fresh vegetable broth with egg noodles, served with garlic croutons	
tomato basil	7.500		
a flavor-rich soup made with tomato cooked with vegetables and Italian basil, served with garlic croutons			

HOMEMADE PASTA

lasagna bolognese al forno 🌱	15.000	fresh salmon black ink pasta 🌱	15.750
homemade lasagna layered with C&G's authentic bolognese sauce, béchamel, Grana Padano parmesan and mozzarella		teriyaki-glazed fresh salmon on a bed of black ink pasta, tossed with ginger, garlic, baby spinach, spring onions and cherry tomatoes, sprinkled with sesame, served with our teriyaki sauce	
penne arrabiata	12.000	truffle piccolini	14.500
penne pasta with homemade pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil		baked piccolini macaroni pasta in parmesan cheese and creamy wild mushroom sauce, infused with exquisite truffle flavor	
add shrimp	3.500		
chicken pesto pasta 🌱	13.250	chicken alfredo	14.500
sautéed chicken strips in our house blend of basil pesto, Grana Padano parmesan and toasted pine nuts, served over fusilli pasta with fresh cream		penne pasta, chicken strips, fresh mushroom, onion, fresh basil, fresh cream, parmesan	

FRESH SALADS

halloumi & vegetables 🍃	11.250	crab & avocado ★	10.750
grilled halloumi, roasted vegetables, fresh rocket leaves, grilled asparagus, mint and honey balsamic dressing, topped with pomegranate, dates and hazelnut		crab, palmito, steamed potato, green beans, sun-dried tomato, mixed greens, avocado and citrus dressing	
steak salad	13.500	heritage goat cheese 🍃	12.750
grilled medallions of beef tenderloin on eruca, wild rocket and leaf salad, cherry tomatoes, mushroom, crisp onions, feta cheese and light sesame dressing		goat cheese, beetroot, rocket leaves, mesclun, iceberg, cherry tomato, cucumber, mint, roasted hazelnuts and pine-nuts in a balsamic dressing	
classic Caesar	12.500	spinach chicken	13.500
sucrine leaves with C&G's Caesar dressing, Italian Grana Padano parmesan and crunchy garlic croutons		amaranth spinach & mixed leaves with grilled chicken, smoked turkey and emmental cheese slices, beef bacon, avocado and almonds, served with balsamic dressing	
add grilled shrimp	3.500	smoked salmon 🍃	13.500
add grilled chicken	2.500	sliced Scandinavian smoked salmon, ricotta cheese mix, grilled green asparagus, artichoke, potato and fresh mixed greens, with lemon vinaigrette dressing	
black quinoa & mango salsa 🍃	11.500	harvest salad ★🍃	12.750
organic black quinoa on fresh mixed lettuce with mango salsa, wild mint and thyme, red pepper, feta cheese and walnuts, served with citrus dressing		fresh rocket leaves, baby spinach and mixed greens, with cubes of feta cheese and a medley of blueberries, raspberries, strawberries, raw pumpkin seeds and candied walnuts, dressed with honey balsamic dressing	
add grilled salmon	4.000		
add shrimp	3.500		
asian sesame chicken ★	10.500		
sliced togarashi chicken, Asian vegetable salad, wonton crisps, peanuts and pickled ginger, served with sesame Japanese dressing			



SANDWICHES

goat cheese tartine 🍃	11.750	philly cheese steak ★	14.500
goat cheese with oven-blushed tomato, fresh baby rocket leaves and avocado, topped with balsamic dressing on our homemade tartine		juicy prime beef, fresh mushroom, mayo, bell pepper, tomato and onion sautéed, topped with melted cheese on white baguette, served with French fries	
salmon tartine 🍃	15.500	chicken quesadillas	14.000
poached salmon, fresh baby rocket leaves and sliced pickled beetroot with tangy horseradish mayo, coriander chili salsa and a fresh dill garnish on our homemade tartine		grilled chili chicken breast strips, three-cheese blend, roasted pepper, mushroom and coriander melted in grilled tortillas, served with sides of sour cream and guacamole	
the chicken press	13.500	C&G club sandwich ★	13.500
grilled chicken breast, with smoked beef bacon and Swiss cheese, mushroom, sun-dried tomato and mayonnaise on ciabatta		your choice of roast beef or chicken breast with smoked beef bacon, egg, smoked turkey, Swiss cheese, lettuce, tomato, pickles and C&G's club sauce on toasted sliced white bread, served with French fries	
turkey special 🍃	12.000	C&G classic ★	13.500
parmesan cheese, smoked turkey, rocket leaves, dijon-lemon spread, multi-grain baguette		tender sliced chicken, avocado, tomato crisp, iceberg lettuce, light garlic-mayo, white baguette	



BURGERS & PIZZAS

gourmet mini sliders 12.750
 your choice of three mini burgers: Mediterranean with halloumi cheese, classic with mozzarella cheese, Mexican with avocado cream, mango and emmental cheese or truffle, served with French fries

teriyaki chicken burger ✪ 11.500
 glazed teriyaki chicken breast and crispy vegetables, ginger mix, on a bed of iceberg lettuce and Japanese sauce, served with French fries

house burger ✪ 12.500
 prime beef, special smoked sauce, onion, mesclun, tomato, melted cheese, served with French fries
 add eggs 1.000
 add beef bacon 1.500

chicken mozzarella burger 12.750
 grilled chicken breast, breaded mozzarella, Swiss and cheddar cheese, onion rings, sautéed mushroom, iceberg lettuce, tomato with mayonnaise, served with French fries

mushroom & cheese burger 13.250
 prime beef burger with special sauce, mushroom, melted emmental cheese, onion and tomato, served with French fries
 add eggs 1.000
 add beef bacon 1.500

margherita 11.750
 mozzarella, Grana Padano parmesan, fresh basil and C&G's authentic pizza sauce

classic pepperoni 13.250
 beef pepperoni, mozzarella, fresh basil, oregano, with C&G's authentic pizza sauce

italia classic ✪ 13.250
 smoked turkey, mozzarella, fresh mushroom, fresh basil, olives, oregano and C&G's authentic pizza sauce



MAINS & GRILLS

chicken escalope ✪ 19.750
 panko-crusted chicken breast stuffed with smoked turkey and mozzarella, served with mashed potato, seasonal vegetables and garlic creamy cheese sauce

chicken under a brick ✪ 19.750
 marinated half chicken with a special selection of herbs, served with roasted potato, seasonal vegetables and soya butter sauce

hooked on salmon ✪✪ 29.500
 grilled salmon fillet with tomato-ginger salad, served with quinoa, edamame, aubergine caviar, barley and Asian soya sauce
 add rice 3.500

sea bream ♡ 21.000
 sea bream fish, aromatic bread crumbs, baby potatoes, roasted cherry tomatoes, thinly sliced broccoli, mangetout, served with our homemade sauce
 add rice 3.500

steak & fries 27.750
 herb flavored prime grilled steak, topped with sautéed mushrooms and our homemade signature sauce, served with French fries

filet mignon 28.500
 grilled beef tenderloin, served with soft mashed potato, seasonal vegetables and soya butter sauce
 add rice 3.500





SUSHI & ROLLS

crispy california salad 11.250
 mix of crab, carrot, cucumber, cabbage, avocado and panko crispy

crispy salmon salad 15.750
 fresh raw diced salmon, crab, panko crispy

salmon poke ♡♠ 15.750
 fresh raw diced salmon, sushi rice, avocado, edamame, nori leaves and sesame with yuzu soya sauce

hawaiian poke ♡♠ 11.250
 sushi rice, crab, nori crisp, spring onions, mango & avocado, sesame with yuzu soya sauce

♠ our specialty ♡ healthy

all prices are in IQD

SIGNATURE DESSERTS

apple tart 9.750
 caramelized apple baked beneath golden puff pastry

bernadette's chocolate cake ♠ 9.500
 a rich and moist chocolate cake finished with Bernadette's secret chocolate sauce

ultimate crêpe ♠ 10.500
 chocolate crêpe filled with C&G's nutella sauce, scattered with fresh raspberries, blueberries, chocolate caviar, and feuilletine, drizzled with chocolate sauce

crunchy profiterole 9.750
 crunchy choux puffs filled with crème patissière, served with chocolate sauce

fruity red velvet 10.250
 red velvet cake layered with mascarpone cheese, served with red fruits

fresh fruit salad ♡ 11.250
 premium seasonal fruits, feuilletine and honey granola

BEVERAGES

mineral water small 1.000

soft drinks 1.750

sparkling water 3.500

freshly squeezed juices
 apple, carrot, orange 5.000
 pomegranate 5.500

fresh lemonade 5.000
 regular, minted, on ice or frozen

southern mint ice tea 6.500
 southern mint tea, citrus, fresh mint and cinnamon stick

bombay chai ice tea 5.500
 bombay chai tea, citrus, fresh mint and cinnamon stick

mocafé cool 6.500
 mocafé blended with milk and ice



ORIENTAL

menu



SALADS

tabouleh 6.000
fine chopped parsley, tomato, onion, cracked whole wheat served with fresh lemon juice and olive oil

fattoush 6.000
salad of romaine hearts with cucumbers, tomatoes, green pepper, radish, thyme, mint, purslane, crispy pita with virgin olive oil, sumac, pomegranate molasses and lemon juice

oriental salad 6.500
a combination of garden cress, chicory, spinach, makdous, cherry tomato, goat cheese, fresh beetroot, olives, onion, with lemon juice and olive oil

COLD MEZZA

basterma rolls 6.750
thin slices of smoked beef fillet covered with special spices rolled with Labneh shamiyeh, tomato, rocket leaves and cucumber pickles

labneh shamiyeh 5.000
labneh mixed with tomato, walnuts, dry mint, cracked whole wheat, green onion and olives, served with fennel and fresh beetroot

hommos 5.000
chickpea purée with lemon juice and olive oil

mtabal battenjen 5.000
roasted eggplant purée with sesame paste and lemon juice topped with tomato salsa and olive oil

vine leaves 6.000
homemade-style vine leaves rolled, stuffed with onion, tomatoes, parsley and rice

muhammara b'jawz 5.000
roasted red pepper, walnuts, breadcrumbs, molasses and cumin finished with extra virgin olive oil

HOT MEZZA

chicken liver 8.000
marinated chicken liver sautéed with pomegranate molasses and lemon juice

makanek 8.000
homemade Lebanese sausages flambéed with pomegranate molasses and lemon juice, topped with pine nuts

soujok 8.000
homemade spicy Lebanese sausage sautéed with lemon juice and tomato topped with pine nuts

potato coriander 5.000
potato cubes sautéed with garlic, coriander and red chili

SANDWICHES

taouk sandwich 6.500
grilled taouk chicken breast with garlic paste and pickles in freshly baked arabic bread

meat sandwich 7.000
beef brochette with hummus in freshly baked arabic bread

kabab sandwich 6.500
grilled beef kebab with hummus, biwaz in freshly baked arabic bread

GRILLS

oriental kabab 13.000
grilled beef with eggplant, served with grilled vegetables, parsley & onion

grilled chicken 15.500
grilled chicken soaked in our special marinade, served with baked potato, cucumber pickles and garlic paste

mixed grills 30.000
kafta, taouk and meat served with grilled vegetables, biwaz and garlic
add rice 3.500

