

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 are allergic to any type of food, please inform
Your waiter 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.

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 51.00

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 44.00

perfect pancake

fluffy homemade pancakes with fresh fruit and your choice of maple syrup or homemade chocolate sauce 40.00

C&G waffles

a sweet delicacy of our homemade waffles are served with seasonal fruits and whipped vanilla cheese 46.00

traditional labneh

the C&G famous flat bread rolled with thyme, accompanied with crisp cucumber, mint leave, olives, and extra virgin olive oil 38.00

smoked turkey and swiss croissant

warm fresh-baked thyme croissant layered with smoked turkey, melted Swiss cheese, olives, cucumber and fresh mint, served with a side salad 44.00

halloumi wrap

a mouthwatering selection of grilled halloumi olive tapenade, crispy romaine lettuce, fresh mint, and tomato wrapped in freshly baked soft flour tortilla, served with side mesclun salad and tangy lemon vinaigrette 41.00

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 51.00
replace turkey with salmon or add beef bacon 5.00

gambini's omelette

your choice of free-range whole eggs or just egg whites with crispy beef bacon and roasted potatoes 45.00
add Swiss, mozzarella, or goat cheese 5.00

spinach & mushroom omelette

a hearty breakfast omelette, filled with emmental cheese, mushrooms and spinach on a slice of cereal toasted loaf and oven blushed tomato 52.00

halloumi press

a delectable combination of halloumi, rocket leaves, sun-dried tomato, fresh basil and tomato on freshly toasted ciabatta, served with side salad 45.00

best breakfast bagel

toasted sesame bagel covered with melted cheddar cheese topped with aioli sauce, fried egg, crispy grilled beef bacon and a hint of spring onion served with side salad 42.00

homemade cruffins 🌱

a fusion of a croissant and muffin, filled with your choice of nutella & hazelnut or sweet vanilla pastry cream 17.00

freshly baked croissant

your choice of: plain, chocolate, cheese, thyme, nutella succulent crème pâtissière, homemade raspberry or apricot jam 15.00

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 pesto, tapenade, pepper marmalade, artichoke, goat cheese, French thyme, baby spinach, caramelized onion, and cherry tomato, served with side salad 51.00

truffle sliders 🌱

three flavored truffle infused beef sliders with the finest mushroom mix, served with fries and our homemade special sauce 59.00

smoked salmon & pumpernickel 🌱

superior Scandinavian smoked salmon presented on our pumpernickel toast with cream cheese mix, Italian caper and lemon twist, along with a side salad 54.00

palermo burrata 🌱

carefully prepared handmade burrata cheese laid on marinated heirloom tomato, served with succulent fruity balsamic dressing and lettuce mixture 69.00

crispy calamari

panko breaded calamari rings infused with flavorful herbs and served with a side of homemade tartar sauce 49.00

crunchy sea food basket

selection of fresh crunchy marinated baby calamari, shrimp, strips of courgette and aubergine served with zesty lemon aioli 59.00

panko breaded mozzarella

crispy, stretchy, cheesy, and melty mozzarella sticks, served with creamy island dip, topped with cherry tomato, and basil 37.00

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 48.00. add beef 15.00

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 48.00

crusted parmesan eggplant

lightly fried parmesan crusted eggplant slices garnished with tasty mozzarella, fresh basil, and roasted tomato sauce 49.00

edamame 🌱🌱

the simple yet adored edamame beans in the shell, briefly steamed, sprinkled with delectable rock salt and toasted sesame, served with soya dip 35.00

chicken tenders

your choice of grilled or fried crispy chicken tenders in seasoned panko crumbs, served golden with the exquisite honey-mustard dip 49.00

french fries

golden potato fries served with ketchup dip 26.00



smoked salmon & pumpernickel



HOMEMADE SOUPS

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



carrot & ginger

wild mushroom

sautéed mushrooms cooked with scrumptious cream and C&G special seasoning, served with soft bun 46.00

beef & barley

extraordinary beef and barley soup with carrots, celery, onions, served with soft bun 44.00

tomato basil

home grown tomato slowly roasted and cooked with vegetables and Italian basil, served with garlic croutons 39.00

miso chicken noodle

home grown tomato slowly roasted and cooked with vegetables and Italian basil, served with soft bun 42.00

carrot & ginger

healthy low-fat soup, for a warming lunch or dinner, topped with sliced almonds, served with soft bun 39.00

home-style lentil

a home-made satisfying and simple soup made of lentils, and vegetable broth, served with lemon and garlic croutons 39.00

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 rings, Greek feta cheese and light sesame dressing 69.00

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 59.00

casper's raw kale

crisp and fragrant, with grilled chicken breast, dry apricot, red cabbage and little gem, cranberry and feta cheese with pomegranate and white balsamic maple drizzle, walnut and pine nut sprinkles 66.00

crab & avocado

perfectly marinated crab, avocado salsa, mixed greens, rocket leaves, cherry tomato and saffron vinaigrette dressing 65.00 add shrimp 15.00

asian sesame chicken

highly popular, filling, and satisfying shredded chicken, chili, and vegetable salad with a delicious Asian flavor, served with sesame Japanese dressing, peanut and ginger pickles 66.00

santa fe chicken

spicy slow roasted chicken breast, beans, and corn on fresh leaves with mango chutney, guacamole, tomato salsa, mozzarella with citrus dressing and corn tortilla crisp 66.00

heritage goat cheese & beetroot

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 68.00

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 white-balsamic dressing and pumpkin seeds sprinkles 58.00

black quinoa & mango salsa

organic black quinoa on fresh lettuce mixture with mango salsa, feta cheese, walnut, wild grown mint and thyme leaves served with lemon oil and citrus dressing 66.00 add grilled salmon or shrimp 15.00

the classic caesar

sucline leaves with C&G Caesar dressing, exclusive Italian grana padano parmesan, crunchy garlic flavored crouton and your choice of chicken or shrimp 67.00

smoked salmon salad

slices of savory smoked salmon, ricotta cheese mix, grilled green asparagus, artichoke, potato, wild rocca, spinach and fresh mixed greens, with lemon vinaigrette dressing 73.00

the greek

creamy feta cubes, cherry tomato, cucumber, red onion, thyme, olives, crisp romaine lettuce and mesclun, all tossed in lemon-dijon dressing 56.00

spinach chicken salad

amaranth spinach & mixed leaves with grilled free range chicken, smoked turkey & emmental cheese slices, beef bacon, avocado, and almonds, served with balsamic dressing 69.00

asian sesame chicken



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 67.00

fresh salmon black inked pasta

a teriyaki glazed fresh salmon laid on a bed of black inked pasta tossed with ginger, garlic, spring onion, baby spinach and cherry tomatoes served with our teriyaki sauce sprinkled with sesame 90.00

chicken pesto pasta

sautéed chicken strips in a unique blend of basil pesto, grana padano parmesan and toasted pine nuts, tossed with fusilli pasta and fresh cream 75.00

penne arrabiata

homemade pomodoro sauce, red chili, fresh basil, grana padano parmesan with extra virgin olive oil drizzle 54.00 add grilled chicken 10.00 or shrimp 15.00

pappardelle vesuvio

pappardelle pasta with parmesan cheese flakes, sautéed chicken, fried red chili slice, forest mushroom in creamy vesuvio sauce 75.00

fettucini alfredo

a smooth and rich blend of fettuccini pasta, sautéed chicken strips, fresh mushroom, onions, fresh basil and creamy parmesan sauce 75.00

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 79.00

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, served with mashed potato, oven-blushed tomato, seared lettuce sucrine, served with side gravy sauce 94.00

filet mignon

charcoal-grilled certified Australian beef tenderloin, served with soft mashed potato, seasonal vegetables drowned with appetizing soya butter sauce 139.00

wild salmon

Scottish salmon fillet pan-roasted with fennel, olive, paired with potato, butter-glazed baby carrot, braised spinach and lemon butter sauce 118.00

steak & fries

prime grilled steak topped with coffee butter, served with herb flavored French fries and mushroom sauce 93.00

oven baked najil fish

najil fish oven baked to perfection served on a bed of spinach, cherry tomatoes and basmati rice topped with pomegranate salsa and lemon herbs 118.00

chicken under a brick

marinated half chicken with a special selection of herbs, served with roasted potato, seasonal vegetables, and our homemade soy-butter sauce 98.00

veal escalope

breaded veal, Viennese style, served with French fries, cherry tomato and a balsamic lettuce mixture salad 95.00

jumbo shrimp

marinated grilled jumbo shrimps served with tartar dip and chips 118.00

piri-piri chicken

spicy marinated half grilled chicken with fresh broccoli, sautéed vegetables, chopped grilled potatoes with soya butter and raita sauce 98.00

chicken tikka masala

tikka masala marinated chicken breast, tikka curry sauce with jasmine pulao rice, raita, fried onion and garlic naan bread 86.00

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 65.00

C&G club sandwich

your choice of roast beef or free range chicken breast grilled to perfection served with smoked beef 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! 68.00

provolone steak sandwich

lush slow-grilled certified Australian beef served with smoked beef bacon, melted provolone cheese, crisp lettuce, tomato and provolone sauce on toasted cheese ciabatta, served with French fries 76.00

turkey special

smoked turkey breast, fresh rocket leaves, parmesan and lemon-dijon drizzle on freshly baked multi-grain ciabatta, served with side salad 62.00

the chicken press

the traditional juicy grilled chicken breast, served with smoked beef bacon and Swiss cheese, mushroom, sun-dried tomato, and mayonnaise on freshly toasted ciabatta, served with French fries 58.00

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 68.00

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 54.00

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 68.00



chicken roulade

BURGERS & PIZZAS

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

mushroom & cheese burger

everyday hand-crafted prime beef burger with house special sauce, mushroom mix, melted provolone cheese, onion and tomato with fries and ketchup 62.00

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 58.00

house burger

prime Australian beef, house special sauce, onion, mesclun and tomato with melted cheese on the top, served with French fries 66.00
add eggs 3.00 - add beef bacon 8.00

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 62.00

gourmet mini sliders burgers ✦

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 71.00

margherita pizza

a classic combination of mozzarella, grana padano parmesan and fresh basil with our C&G's authentic pizza sauce 59.00

classic pepperoni pizza

beef pepperoni crisps, mozzarella, basil leaves, oregano, accompanied with C&G's authentic pizza sauce 62.00

halloumi pesto pizza ✦

a touch of basil pesto, halloumi and mozzarella, sprinkled with oregano and topped with sundried tomato and grana padano parmesan 69.00

goat cheese pizza

for a hearty appetite. goat cheese, mozzarella, roasted vegetables, pesto, sundried tomato, basil, oregano and tomato sauce 69.00



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



volcano

salmon, white fish, tuna, tobiko



crispy shrimp

shrimp, panko crispy



crispy tuna

tuna, salmon, panko crispy



crispy salmon

salmon, panko crispy, spices



mango roll

shrimp, mango wrap, exotic glaze



boston

fresh salmon, fresh tuna, avocado and homemade sauce



tuna roll

salmon, white fish, tuna



tanlai

crab, shrimp, salmon, panko crispy

| | |
|----------------|------------------|
| 6 pieces 65.00 | 12 pieces 115.00 |
| 9 pieces 93.00 | 18 pieces 165.00 |

SALADS

crispy california salad

a simple yet marvelous mix of crab, carrot, cucumber, cabbage, avocado and panko crispy 58.00

crispy salmon salad

mouth-watering fusion of diced salmon, crab, panko crispy 71.00



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 strudel, covered with dark chocolate glaze and red fruit sorbet 45.00

raspberry twist

an extremely crunchy mix, topped with rich white chocolate, vanilla cream, and raspberry coulis 39.00

pain perdu

the all-famous rustic French brioche soaked with crème anglaise, topped with caramel sauce, served with vanilla bean ice cream 39.00

apple tart

caramelized apple baked to perfection beneath a sweet golden puff pastry, served with vanilla bean ice cream 41.00

chocolate heaven

a chocoholic's dream!
rich and moist chocolate cake finished with Bernadette's secret chocolate sauce on the top, served with homemade vanilla bean ice cream 39.00

crunchy profiterole

scrumptious crunchy and fluffy puffs filled with smooth crème patissière, served with enticing chocolate sauce 39.00

fruity red velvet

light, moist, and rich layers of red velvet cake layered with creamy mascarpone cheese, served with a carpet of red fruit 42.00

chocolate tower

crispy tart shell, topped with a delicious eruption of hot Belgian chocolate cake accompanied with vanilla molten sauce, served with vanilla bran ice cream 38.00

caramel date pudding

warm and gooey date pudding topped with caramel sauce, served with vanilla bean ice cream 42.00

fresh fruit salad

enjoyable fresh seasonal fruits topped with vanilla bean syrup 29.00 add any flavored ice cream scoop 10.00

homemade ice cream

three scoops of fresh homemade ice cream and all-natural sorbets. ask your server for today's refreshing flavors 34.00 add fresh fruits 10.00

chocolate fondant

the indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream 41.00

BEVERAGES

Whether it's our all natural freshly squeezed juices or Mocafé 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 17.00

doppio

double espresso shot 24.00

café macchiato

espresso shot stained with foam 18.00

café cortado

espresso shot, frothed milk 20.00

cappuccino

espresso shot, creamy milk with foam 25.00

café latte - latte lite

espresso shot, steamed milk topped with foam 26.00
upgrade to mega 32.00

caramel latte

latte, caramel sauce, steamed milk, fresh whipped cream, topped with chocolate flakes 28.00

salted caramel latte

latte, salted caramel sauce, steamed milk 26.00

café mocha

espresso shot, low fat chocolate powder, steamed milk 28.00

light caramel mocha

espresso shot, low-fat chocolate, sugar-free caramel, fat free steamed milk 28.00

soy hazelnut latte

espresso shot, steamed soy milk, sugar-free hazelnut syrup 36.00

minted mocha

espresso shot, steamed milk, chocolate sauce, and green mint syrup 28.00

hot chocolate brûlé

sensational hot chocolate with low fat chocolate, skimmed milk, mini-toasted marshmallows 26.00

misto café

brewed coffee, frothed milk 24.00

mocafé cool

mocafé blended with milk & ice 32.00

lebanese coffee

as traditional as ever 14.00



café cortado

SIGNATURE COFFEE BRÛLÉ

rich & special

espresso brûlé

espresso topped with our homemade fat-free honey meringue brûlé 22.00

cortado brûlé

café cortado topped with our homemade fat-free honey meringue brûlé 26.00

mocha brûlé

espresso, low-fat chocolate powder, frothed milk, topped with our homemade fat-free honey meringue brûlé 29.00

minted cortado brûlé

espresso, frothed milk, green mint syrup, topped with our homemade fat-free honey meringue brûlé 28.00

DRIPS & BREWS

freshly roasted

filtered brewed coffee

our unique signature blend. a clean crisp mouth feel that burst with fresh flavors 22.00
refill your cup 8.00

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 22.00

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 26.00

flavored cold drip

cold drip brew in ice served with your choice of vanilla, green mint, hazelnut served with fresh cream on the side 29.00



flavored cold drip

MOJITO SHAKERS

irresistibly refreshing

minted mojito

mojito mix, fresh mint, lemon wheel, lemon juice, soda water 36.00

cherry pomegranate mojito

fresh pomegranate, cherry puree, mojito mix, lemon wheel, lemon juice, fresh mint, soda water 36.00

kiwi cucumber mojito

fresh cucumber slices, kiwi purée, mojito mix, lemon wheel, lemon juice, cucumber juice, fresh mint, soda water 36.00

STILL & SPARKLING

mineral water

small 11.00 - large 20.00

sparkling water

small 13.00 - large 20.00

soft drinks 12.00

saudi sparkling juice

apple juice, sparkling water, apple slices
lemon slices, fresh mint 28.00

bario beer 16.00

HEALTH IN A GLASS

undeniably tasty

sweet greens

fresh green apple, baby spinach, pineapple and kale 26.00

zesty greens

fresh green apple, cucumber, celery and lemon juice 26.00

sweet roots

fresh pomegranate, beetroot and orange juice 26.00

freshly pressed juices

orange, carrot or apple 24.00

FRESH LEMONADES

on ice or frozen

old-fashioned lemonade

the original 24.00

minted lemonade

lemonade with fresh mint 24.00

basil lemonade

lemonade with fresh basil leaves 26.00

FRUIT SMOOTHIES

smooth & fruity

strawberry, strawberry-banana, cherry-banana,
kiwi apple or mango 32.00

TEA & TISANE

infused to perfection

southern mint ice tea

southern mint tea, mojito syrup, lemon,
cinnamon sticks, fresh mint 28.00

bombay chai ice tea

bombay chai tea, sugar, citrus, fresh mint
and cinnamon stick 28.00

lemon grass ice tea

mint tea, lemon grass syrup, lemon, fresh mint 28.00

flavored ice teas

lemon/peach 24.00

revolution tea

premium infused teas 17.00



zesty greens

sweet roots