

BEIRUT

JEDDAH

CAIRO

AMMAN

DUBAI

ABU DHABI

DOHA

MUSCAT

LAGOS

ERBIL

ALEXANDRIA

DAMASCUS

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

breakfast & brunch

- PORRIDGE** ★♥ 26,750
Slowly simmered old fashioned oats with milk, topped with our delightful mix of dry fruits, banana, omega seeds, and cinnamon, served with maple syrup
- YOGHURT & BERRIES** ♥♥GF 28,750
Non-fat Greek yoghurt, topped with strawberries and bananas, red fruit sauce, honey drizzle, and a mix of nuts
- ULTIMATE PANCAKE** 25,750
Cinnamon-spiced banana pancakes, served with fresh fruits and your choice of maple syrup, chocolate sauce, or honey drizzle
- FRESHLY BAKED CROISSANT** 9,750
Chocolate, cheese, thyme, or plain
- LAHM BI AJIN** 14,750
Crispy lahm bi ajin flavored with spices, served with lemon wedge and side salad
- LABNEH MAN'OUSHEH** 24,750
C&G's famous flatbread rolled with thyme, served with a creamy labneh bowl with olive oil, and a side of cucumbers, mint leaves and olives
- GAMBINI'S OMELETTE** 26,750
Full eggs or egg whites, Swiss, mozzarella, or goat cheese, with crispy bacon, potatoes, and homemade sliced bread



*labneh
man'ousheh*



*spinach
& cheese*

tapas & sides

EDAMAME V V	20,750	HUMMUS & AVOCADO V V	14,750
Lightly boiled edamame sprinkled with rock salt and toasted sesame, served with a side of Yuzu sauce		Layers of hummus and avocado with olive oil drizzle and togarashi	
BBQ WINGS	23,750	CHICKEN CROQUETTE	16,750
Our original chicken wings dipped in BBQ sauce and sesame seeds		Juicy chicken with mushroom and mashed potato, coated in golden-crisp bread crumbs, and grated parmesan	
ASIAN SPICY SHRIMP	29,750	ANDALUCÍA CALAMARI ★	17,750
Crunchy tempura shrimps sprinkled with sesame seeds on a bed of crispy rice noodles, and drizzled with spicy sauce		Crispy calamari with aioli drizzle	
NACHOS GF	29,750	GUACAMOLE BOWL GF V	16,750
Crispy tortilla chips with melted cheese and jalapeños, served with creamy guacamole, tomato salsa, and sour cream		Creamy guacamole and crispy nachos flavored with taco spices	
FRENCH FRIES GF V	12,750	SPINACH & CHEESE	27,750
Golden crisp potato fries served with a ketchup dip		Cheese mix with braised spinach, mushroom melted in the oven, and served with our homemade toasted ciabatta crisps	
BREAD BASKET	5,000	SHRIMP DUMPLINGS	27,750
Homemade grissini crackers and soft buns served with tapenade		Steamed dumplings filled with shrimp mix, tossed with homemade Asian spicy sauce and sprinkled with toasted sesame	

soups

HOME-STYLE LENTIL V	17,750	CARROT & GINGER ★ V	18,750
Hearty home-style soup made with lentils and vegetable broth, served with lemon, and crispy garlic croutons		Silky carrot soup with ginger, garnished with sliced almonds and pumpkin seeds, served with a warm soft bun	
TOMATO BASIL	18,750		
Flavorful tomato and vegetable mix with Italian basil and crispy garlic croutons			

fresh salads

THE GREEK 33,750

Feta cheese, fresh tomatoes, cucumber, oregano, olives, lettuce, greens, served with lemon-dijon mustard dressing

HALLOUMI & VEGETABLES GF 33,750

Halloumi strips, roasted vegetables, rocket leaves, asparagus, pomegranate, dates, and hazelnut, with honey balsamic dressing

HARVEST SALAD ☆ ♡ GF 36,750

Rocket leaves, spinach, greens, feta cheese, beetroot, pomegranate, orange, pumpkin seeds and candied walnuts, served with honey balsamic dressing

Add goat cheese croutons 4,000

ASIAN SESAME CHICKEN ☆ 36,750

Sliced togarashi chicken laid on an Asian vegetable salad mix, with wonton crisps, peanuts, and pickled ginger. Served with Japanese sesame dressing

CASPER'S FRESH KALE GF ♡ 36,750

Kale, red cabbage, lettuce, dried apricot, cranberry, feta cheese, and pomegranate, drizzled with a balsamic maple sauce, and a sprinkle of walnuts and pine nuts

Add chicken 4,000

SANTA FE CHICKEN ☆ 36,750

Roasted chicken breast, beans, corn, mango chutney, guacamole, salsa, and mozzarella served with homemade dressing and crisps

ORZO À L'INDIENNE ☆ 37,750

Orzo pasta mixed with sweet pepper, raisins, almonds, coriander, spinach, wild rocca, and green onions, topped with boiled shrimps. Served with a side of curry mustard sauce

VEGAN SALAD V 33,750

Mixed greens, fresh beetroot, rocca, spinach, carrots, chickpeas, onion pickles, cherry tomato and cashew dressing

sandwiches

VEGAN TARTINE ☆ ♡ V 21,750

Hummus spread topped with red pepper, almond, kale, mint leaves, thyme, on our homemade loaf bread

C&G CLUB SANDWICH 36,750

Roast beef or chicken, bacon, egg, turkey, Swiss cheese, lettuce, tomato, pickles, and C&G's club sauce, layered white bread slices. Served with a side of French fries

PHILLY CHEESE STEAK 37,750

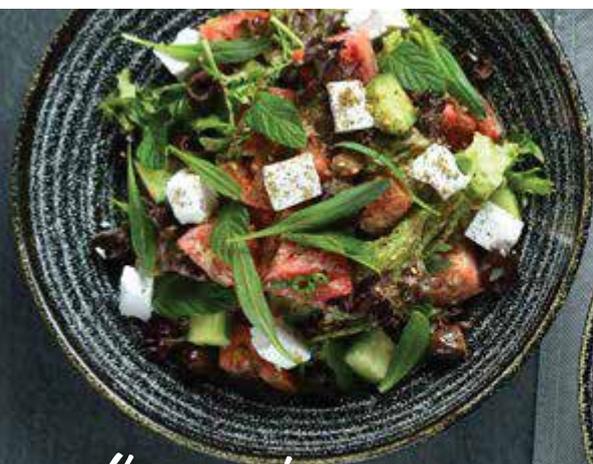
Juicy prime beef, seared mushrooms, bell peppers, onions, and fresh tomato, topped with melted provolone cheese on freshly baked white baguette

CHICKEN QUESADILLAS 36,750

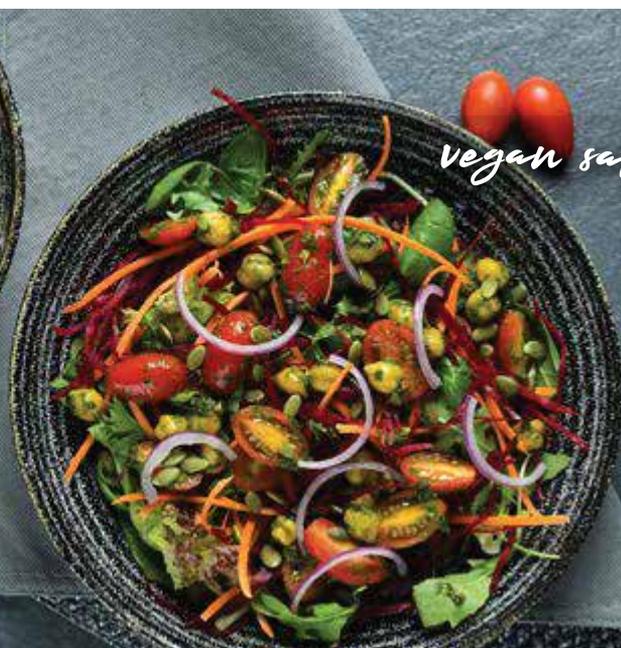
Grilled chili chicken breast strips, three-cheese blend, roasted pepper, mushroom, and coriander, stuffed in grilled tortillas. Served with French fries and sides of sour cream and guacamole

SALMON TARTINE 37,750

Smoked salmon slices, mint leaves, capers, radish, avocado, dill, lemon wedges, and cream cheese mix on our homemade grilled loaf bread, side salad



the greek



vegan salad



burgers & pizzas

GRILLED CHICKEN BURGER ★ 34,750

Grilled chicken breast, Swiss and cheddar cheese, onion rings, sautéed mushrooms, lettuce, tomato, and mayo. Served in our homemade bun with a side of French fries

Add eggs 2,000

Add bacon 3,500

Add breaded mozzarella 3,500

HOUSE BURGER 36,750

Prime beef, onions, mesclun, tomato, and melted cheese, drizzled with our special smoked sauce. Served in our homemade bun, with a side of French fries

Add eggs 2,000

Add mushroom 3,000

Add bacon 3,500

MARGHERITA 34,750

Mozzarella, Grana Padano parmesan, basil, and C&G's authentic pizza sauce

CLASSIC PEPPERONI 36,750

Italian pork or beef pepperoni, mozzarella, fresh basil, oregano, and C&G's authentic pizza sauce

LEBANESE CLASSIC 36,750

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

pastas

PENNE ARRABIATA 31,750

Penne pasta tossed with a homemade pomodoro sauce, red chili flakes, basil, Grana Padano parmesan and extra virgin olive oil

Add shrimp 6,000

Add chicken 4,000

LASAGNA BOLOGNESE ★ 35,750

Homemade lasagna layered with C&G's Bolognese sauce, béchamel, Grana Padano parmesan, and melted mozzarella

PESTO PASTA 33,750

Our special pesto blend, fresh cream, Grana Padano parmesan, and toasted pine nuts, served over fusilli pasta

Add shrimp 6,000

Add chicken 4,000

AIOLI PASTA 31,750

Traditional Italian pasta served with garlic, pepperoni, sun-dried tomato, basil, olive oil, with bread crumbs and parmesan cheese

sushi & rolls

CRISPY CALIFORNIA SALAD 39,750

Crab shreds, carrot, cucumber, cabbage, avocado and panko crispy

CRISPY SALMON SALAD 41,750

Fresh salmon, crab shreds, and panko crispy

SALMON SASHIMI 39,750

Fresh salmon served with ginger pickles, wasabi, furikake, and a side of Ponzu dip

SALMON POKE 41,750

Fresh salmon, avocado chunks, edamame beans, and Nori leaves, tossed with Yuzu sauce and served over white sushi rice

URAMAKI (3 pieces each)



PHILADELPHIA ROLL 16,750

Salmon, avocado, and cream cheese



ALASKAN 16,750

Crab and salmon mix, and panko crispy



CRISPY CRAZY 16,750

Crab, carrot, panko crispy, and mayo



FLYING SALMON 17,750

Salmon, shredded crab, and carrot



GEISHA 16,750

Salmon and crab mix in avocado wrap



CRISPY SHRIMP 17,750

Shrimp and panko crispy



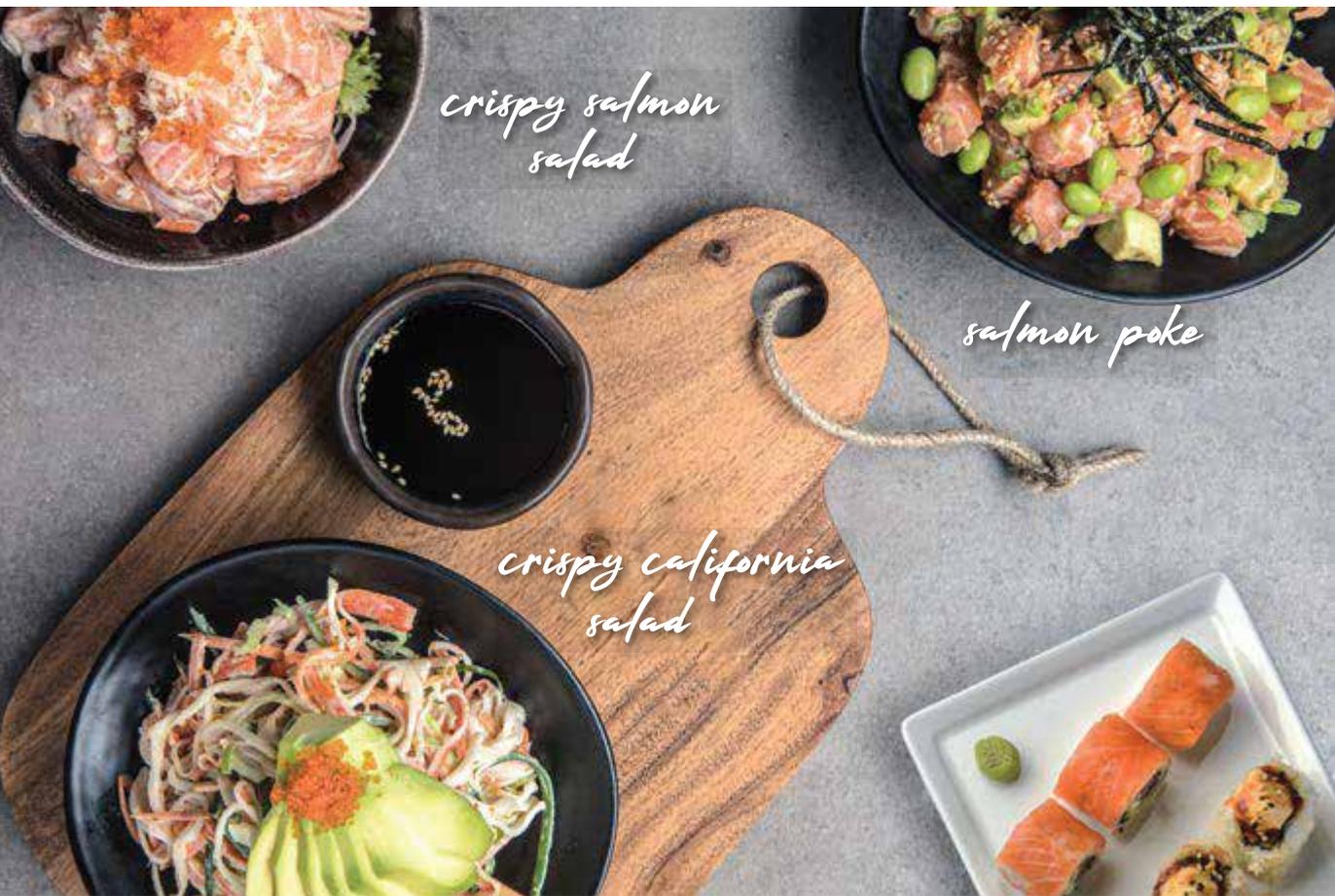
CRISPY SALMON 17,750

Salmon, panko crispy and spices



C&G ROLL 16,750

Warm tempura shrimp, panko crispy, wasabi flakes, and mayo-teriyaki sauce



crispy salmon salad

salmon poke

crispy california salad



thai basil beef

mains & grills

LEMONY CHICKEN GF	39,750	STEAK & FRIES GF	57,750
Grilled double chicken breast served alongside roast garlic mashed potatoes, sautéed vegetables, and our chef's lemon sauce		Grilled, herb-flavored prime steak topped with sautéed mushrooms and homemade sauce. Served with a side of French fries	
CHICKEN ESCALOPE	39,750	THAI BASIL BEEF	42,750
crisp chicken breast, smoked turkey and mozzarella, served with mashed potato, vegetables and creamy cheese sauce		Beef strips, bell pepper, garlic, shallots and carrots, with our homemade Thai sauce	
CHICKEN UNDER A BRICK	45,750	CASPER'S MOGHRABIEH GF	30,750
Half chicken marinated with a mix of herbs, served with roasted potatoes, vegetables, and our special soy butter sauce		Wheat semolina dough pearls, chicken, chickpeas, and onions in a spiced broth	
GINGER SALMON V GF	55,750	SHISH BARAK GF	30,750
Ginger salmon fillet, brown rice, sautéed sweet peppers, coriander, ginger-tomato shavings, kale, served with ponzu sauce		Meat dumplings cooked in a yoghurt stew, garnished with toasted pine nuts and dry mint, served with rice on the side	
		LAHM BI AJIN	14,750
		Crispy lahm bi ajin flavored with spices, served with lemon wedge and side salad	

kids

MINI CHEESE BURGER	25,750	MICKEY & MINI PIZZA	19,750
Beef on a mini soft burger bun, melted cheddar and mozzarella cheese, mayo and ketchup served with French fries.		Mickey and minnie mouse shaped pizza, topped with mozzarella cheese, tomato sauce, bell pepper and olives.	
MINI CHICKEN BURGER	23,750	CHEESY CHICKEN & RICE	24,750
Breaded chicken breast with melted cheese, mayo and ketchup, served on soft burger bun with French fries.		Chicken breast, basmati rice, sliced mushroom, mozzarella cheese & creamy sauce.	
MAC & CHEESE	26,750	CHICKEN TENDERS	26,750
Penne pasta with cheese served with your choice of tomato or white sauce.		Lightly breaded chicken breast tenders served with French fries and ketchup.	

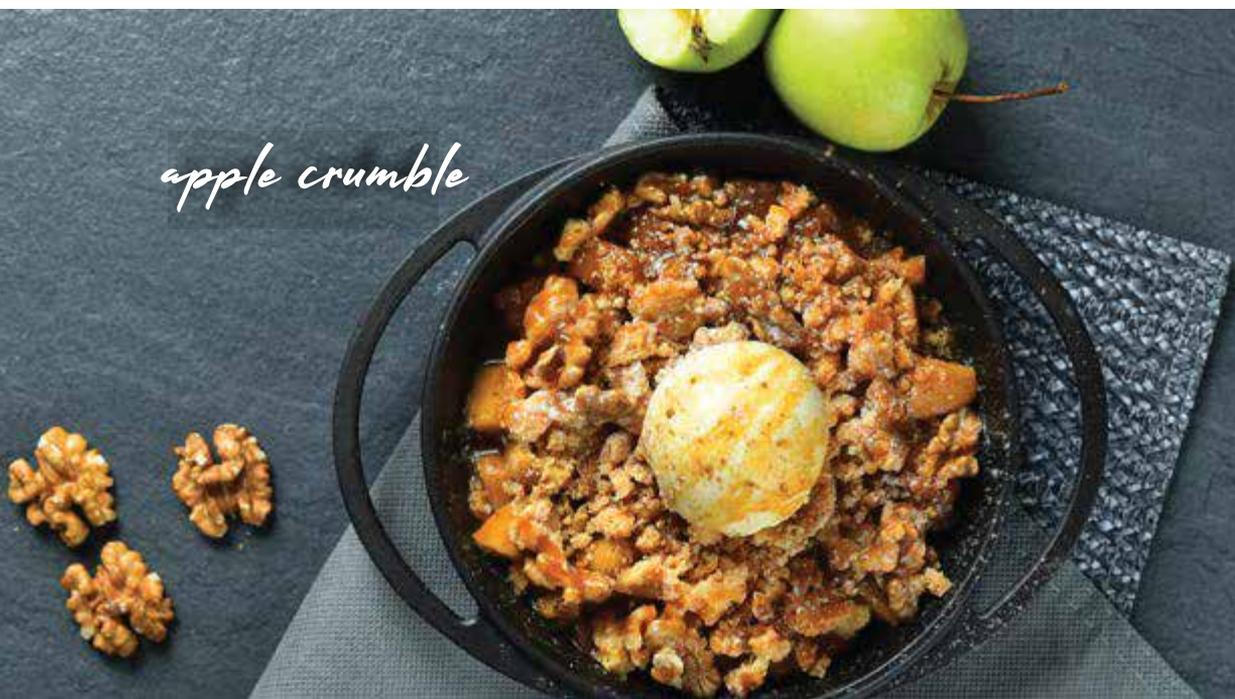
signature desserts

ULTIMATE CRÊPE	25,750	COOKIE IN A PAN	24,750
Chocolate crêpe with Nutella or light cream, strawberries, kiwi, and chocolate sauce		Chocolate chip cookie, topped with vanilla ice cream and drizzled with chocolate sauce	
PAIN PERDU		BERNADETTE'S CHOCOLATE CAKE	22,750
French brioche soaked in crème Anglaise, baked with caramel sauce, and served with vanilla ice cream		Chocolate cake served with vanilla bean ice cream	
For one	19,750	APPLE CRUMBLE	26,750
For two	26,750	Baked apples with cinnamon, topped with crumbles and walnut, served with vanilla ice cream and salted caramel drizzle	
FROZEN YOGHURT ♡	22,750	CHOCOLATE FONDANT ★	25,750
Fat-free yoghurt ice cream, with granola and fresh fruits		Chocolate cake with molten chocolate inside, served with vanilla ice cream	
ÉCLAIR PRALINE	23,750	HOMEMADE ICE CREAM GF	19,750
Eclair stuffed with hazelnut cream, topped with dark chocolate sauce		3 scoops of fresh homemade ice cream	

coffee & beyond

ESPRESSO, RISTRETTO OR LUNGO	6,500	FILTERED BREWED COFFEE	13,750
Aromatic straight shot		Our locally-roasted signature blend	
CASPRESSO	6,500	CAPPUCCINO	13,750
Smooth, strong, extra strong, or decaf		Espresso shot and creamy milk with foam	
DOPPIO	9,750	CAFÉ LATTE - LATTE LITE	13,750
Double Espresso shot		Espresso shot and steamed milk topped with foam	
CAFÉ MACCHIATO	7,750	HOT CHOCOLATE	13,750
Espresso shot stained with foam		Low-fat chocolate, skimmed milk and marshmallows	
CAFÉ CORTADO	12,750	MOCAFÉ COOL	19,750
Espresso shot, frothed milk		Mocafé blended with milk and ice	
CAFÉ MOCHA	14,750	CASPRESSO MARTINI ★	16,750
Espresso, milk, and chocolate powder		Caspresso shot, vodka and coffee liquor	
CASPRESSO LEBANESE COFFEE	6,500		
As traditional as can be!			

apple crumble



beverages

FRESH LEMONADES

On ice or frozen

ORIGINAL	13,750
MINTED	14,750

FRESH JUICES & SHAKER

Orange, carrot, or apple	13,750
Pomegranate	18,750

SWEET ROOTS	19,750
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A fresh mix of pomegranate, beetroot and orange juice.

MINTED MOJITO	20,750
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Mojito mix, fresh mint, lemon wheel, lemon juice, soda water

CHERRY POMEGRANATE MOJITO	20,750
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Fresh pomegranate, cherry purée, mojito mix, lemon wheel, lemon juice, fresh mint and soda water.

STILL & SPARKLING

SPARKLING

Sparkling water	10,750
Perrier Small	9,750
Perrier Large	12,750

MINERAL WATER

Small	4,750
Large	6,750

SOFT DRINKS

6,750

TEA

HOMEMADE ICED TEA	19,750
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Your choice of lemon or peach.

BOMBAY CHAI ICED TEA	19,750
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Bombay chai tea, citrus mix and fresh mint, flavored with a cinnamon stick.

REVOLUTION TEA	11,750
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Ask your waiter for the selection of premium infused teas.

wines & spirits

WHITE

BLANC DE BLANCS, KSARA

Glass	22,750
Bottle	71,750

CHARDONNAY CUVÉE DU PAPE, KSARA

Glass	23,750
Bottle	99,500

RED

RESERVE DU COUVENT, KSARA

Glass	22,750
Bottle	71,750

CHATEAU KSARA

Glass	23,750
Bottle	99,500

ROSE

SUNSET, KSARA

Glass	22,750
Bottle	71,750

SPIRITS

BEERS

Local	13,750
Imported	14,750

MARTINIS IN STYLE

Classic, strawberry, apple	22,750
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WHISKY

Johnnie Walker red label	24,750
Johnnie Walker black label	26,750

VODKA/GIN

Russian Standard / Gilbey's	22,750
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*cherry
pomegranate mojito*

*everybody must eat to live,
some people eat to live longer*

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 Lebanon 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!

45 OPERATIONS, 12 CITIES, 1 BRAND

Our menu items may contain traces of allergens.
Please ask your waiter for more details regarding any item.

ALL PRICES INCLUDE VAT

