

DAMASCUS

BEIRUT

JEDDAH

CAIRO

AMMAN

DUBAI

ABU DHABI

DOHA

MUSCAT

LAGOS

ERBIL

ALEXANDRIA

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

breakfast & brunch

BREAD BASKET	1,500	THE HEALTHY JAR 🍏	10,500
Homemade grissini crackers and soft buns served with tapenade		Avocado, banana, spinach, granola, apple juice, mango, shredded ginger, pomegranate seeds & strawberry	
LABNEH MANOUCHE ★	6,500	PANCAKES	10,500
C&G's famous flat bread rolled with thyme, accompanied with labneh, fresh cucumber, mint leaves, black olives and extra virgin olive oil		Nutella served with banana, hazelnut and cream	
YOGHURT & BERRIES ★🍓	8,500	Chocolate served with strawberry, chocolate chip, chocolate sauce along with cream	
Greek yoghurt with berries, red fruit sauce and honey drizzle topped with nuts		Caramel served with apple confit and walnuts along with cream	
GAMBINI'S OMELETTE ★	9,500	Lotus served with crunchy lotus spread and crumbs, seasonal fruits and cream	
Eggs or egg whites, crispy beef bacon, potatoes, your choice of Swiss, mozzarella or goat cheese, served with sliced bread		TOASTS FOR ALL	14,500
KNAFEH	6,500	(all toasts are served with potatoes and side salad)	
Knafeh is a delicious and rich treat, made with unripened cheese that's baked in shredded phyllo dough before being soaked in simple syrup		Grilled loaf, avocado, oven blushed tomato, frilled halloumi, pesto drizzle	
ENGLISH BREAKFAST	14,800	Grilled loaf, smoked turkey, braised spinach, egg benedict, hollandaise sauce	
Your choice of scrambled or sunny side up eggs with baked beans, beef sausage, roasted tomato and mushroom with grilled country bread		Grilled loaf, avocado, spicy tomato, half boiled eggs, mint, feta sprinkle	
		Grilled toast, scrambled eggs, braised spinach, sautéed mushrooms, cheese mozzarella	
		FRESHLY BAKED CROISSANT	3,500
		Your choice of plain, chocolate, cheese or thyme	



labneh manouche



starters & sharing

EDAMAME	11,500	GAMBINI'S MOZZARELLA	6,500
Lightly boiled edamame sprinkled with rock salt and toasted sesame, served with a side of Yuzu sauce		Crispy mozzarella sticks, roasted cherry tomato and basil, served with creamy island dip	
BBQ WINGS	7,500	CHICKEN TENDERS	7,500
Juicy chicken wings slathered in BBQ sauce and toasted sesame seeds, served with a blue cheese dip		Crispy golden chicken tenders seasoned in panko bread crumbs, served golden with honey-mustard dip	
ASIAN SPICY SHRIMP	14,500	SPINACH & CHEESE ★	13,500
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 chili dip		Four cheese mix and mushroom seasoning with braised spinach stirred together and melted in oven, served with our home made toasted ciabatta crisps	
SHRIMP DUMPLINGS	13,500	CRUSTED PARMESAN EGGPLANT	8,800
Steamed dumplings filled with shrimp mix, tossed with C&G's homemade Asian spicy sauce and sprinkled with toasted sesame		Lightly fried parmesan crusted eggplant slices, garnished with mozzarella, fresh basil and roasted tomato sauce	
NACHOS CHEESE	9,500	PEANUT BUTTER CHICKEN ★	8,500
Tortilla chips covered with melted cheese and jalapeños, served with sides of crushed guacamole, tomato salsa and sour cream		Juicy marinated chicken skewers grilled and served with our home made peanut sauce, lemon wedge and cucumber	
FRENCH FRIES	3,500	CRISPY CALAMARI BASKET	13,000
Golden potato fries served with ketchup		Tender baby calamari, drizzled with lemon aioli, feta cheese sprinkles, chives and lemon wedge	
CHICKPEAS AVOCADO DIP	4,000		
Served with olive oil and togarashi sprinkle			

🍷 Healthy

★ Specialty

soups

TOMATO BASIL ♡	5,500	HOME-STYLE LENTIL ♡	4,500
A flavor-rich soup made with tomato cooked with vegetables and Italian basil, served with garlic croutons		Soup made with lentils and vegetable broth, served with lemon wedge and garlic croutons	
CARROT & GINGER ★♡	5,500	WILD MUSHROOM	6,500
Smooth carrot soup with ginger topped with sliced almonds and pumpkin seeds, served with soft buns		Sautéed mushrooms, cooked with cream and C&G's special seasoning served with soft buns	

fresh salads

ASIAN SESAME CHICKEN ★♡	14,500	CRAB NOODLES	17,500
Sliced togarashi chicken, Asian vegetable salad, wonton crisps, peanuts and pickled ginger, served with sesame Japanese dressing		Egg noodles, crab, carrot, cucumber, cabbage, ginger pickles served with thousand island sauce and sesame seeds	
THE CLASSIC CAESAR	11,500	HARVEST SALAD ★♡	14,500
Lettuce leaves with Grana Padano parmesan and C&G Caesar dressing served with crunchy garlic flavored croutons		Rocket leaves, spinach, greens, feta cheese cubes, beetroot, pomegranate, nectarine, pumpkin seeds and candied walnuts served with honey balsamic dressing	
add chicken	3,000	HALLOUMI & VEGETABLES	14,500
add shrimp	6,000	Grilled halloumi with roasted vegetables, fresh rocket leaves, mint, basil served with citrus dressing	
THE GREEK	13,500	SMOKED SALMON SALAD ★♡	19,500
Feta cheese, tomato, cucumber, white onion, oregano, olives, crisp lettuce, mesclun greens, served with lemon-Dijon mustard dressing		Sliced Scandinavian smoked salmon, cream cheese mix, artichoke, potato and fresh mixed greens, with creamy parmesan dressing	
SANTA FEE CHICKEN ♡	14,500	QUINOA & MANGO SALSA ★♡	14,500
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		Organic quinoa on fresh mixed lettuce with mango salsa, wild mint and thyme, red pepper, feta cheese and walnuts, served with citrus dressing	
LIGHT SALAD ★♡	12,500	add chicken	6,000
Lettuce mixture, fresh spinach, crispy apple, walnut, dry apricot, parmesan diced and mushrooms with honey balsamic dressing		or add shrimp	8,500

santa fee chicken



house burger



sandwiches

FAMOUS C&G CLUB SANDWICH 13,500

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

CHICKEN SALAD SANDWICH 12,500

Brown toast, sundried tomato, walnut, caramelized onion, mayo, chicken, iceberg, served with French fries

SMOKED SALMON TARTINE 20,500

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

CHICKEN QUESADILLAS 15,500

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

PHILLY CHEESE STEAK 15,500

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

HALLOUMI PRESS 12,500

Halloumi cheese with sun-dried tomato, rocket leaves, fresh basil and tomato on fresh ciabattabread served with a side salad

burgers & pizzas

MUSHROOM & CHEESE BURGER 15,500

Prime beef burger with special sauce, mushroom, onion and tomato, melted cheese, served with French fries

HOUSE BURGER 14,500

Prime beef, special smoked sauce, onion, mesclun, tomato, melted cheese, served with French fries

CHICKEN MOZZARELLA BURGER 13,500

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

ITALIA CLASSIC 13,500

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

MARGHERITA 11,500

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

CLASSIC PEPPERONI 13,500

Beef pepperoni, mozzarella, fresh basil, oregano and C&G's authentic pizza sauce

homemade pasta

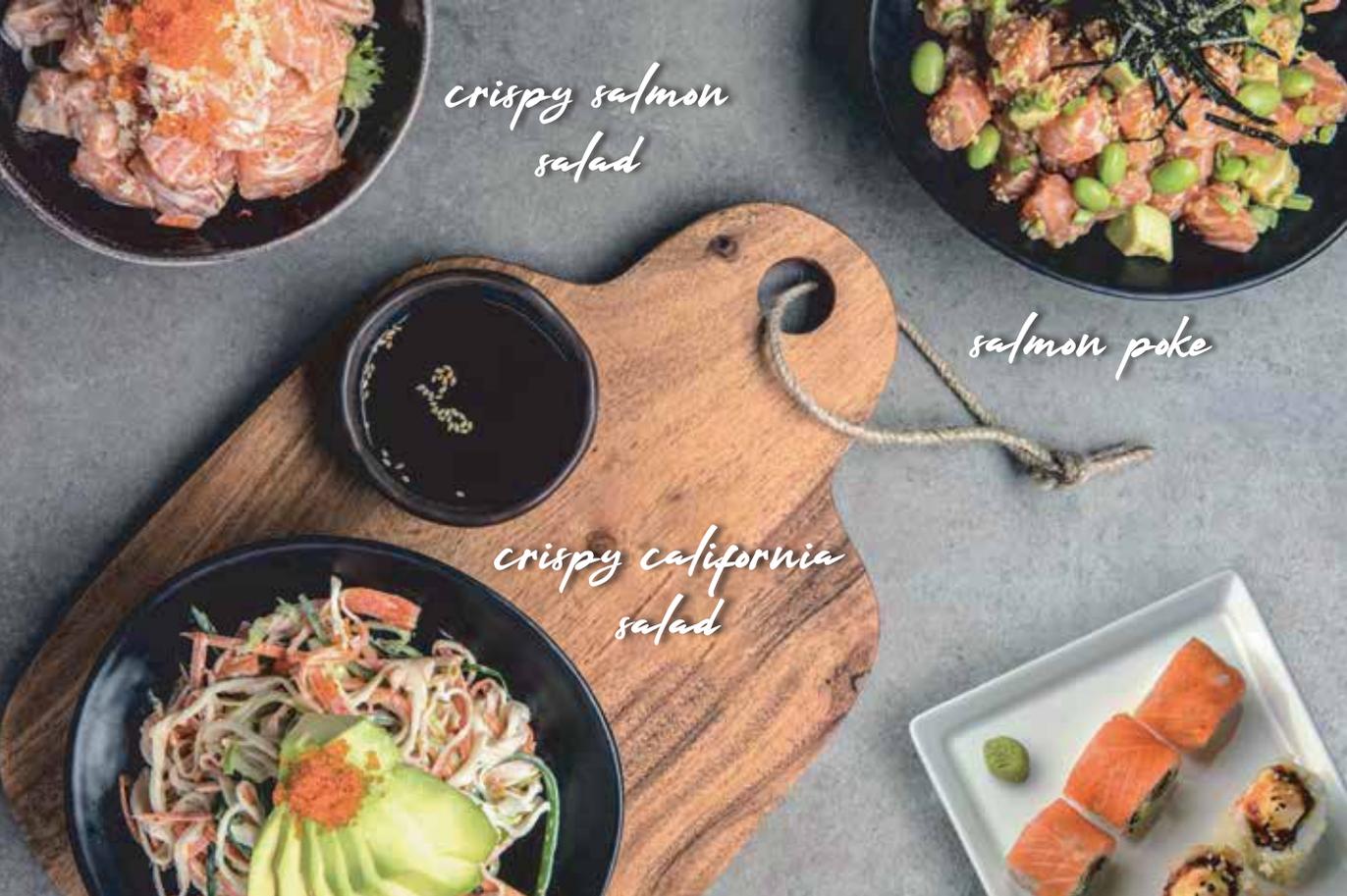
PENNE ARRABIATA	9,500	BREADED CHICKEN ALFREDO	14,500
Homemade pomodoro sauce, red chili, fresh herbs, Grana Padano parmesan, with extra virgin olive oil drizzle		Linguini pasta tossed with mushroom gravy, fresh mushrooms and herbs served with crispy chicken breast and parmesan cheese	
add chicken	4,000	LASAGNA BOLOGNESE AL FORNO ★	13,500
add shrimp	7,500	Homemade lasagna layered with C&G's authentic bolognese sauce, béchamel, Grana Padano parmesan and mozzarella	
PESTO PASTA ★	16,500	TRUFFLE PICCOLINI	17,000
A unique blend of basil pesto, Grana Padano parmesan and toasted pine nuts, tossed with fusilli pasta and fresh cream		Baked piccolini macaroni pasta in parmesan cheese and creamy wild mushroom sauce, infused with exquisite truffle flavor	
add chicken	4,000		
add shrimp	7,500		

mains & grills

CASHEW CHICKEN	19,500	STEAK & FRIES	26,500
Wok-tossed hoisin chicken, vegetables, cashews, sesame seeds, served with egg and basmati rice		Herb flavored prime grilled steak topped with sautéed mushrooms and our homemade signature sauce served with French fries	
BEEF TENDERLOIN	26,500	CASPER'S CHICKEN ESCALOP ★	16,500
Beef tenderloin, served with soft mashed potato, seasonal vegetables and a selection of mushroom sauce, pepper sauce or soya-butter sauce		Crisp chicken breast, smoked turkey and mozzarella, served with mashed potato, seasonal vegetables and creamy cheese sauce	
CHICKEN UNDER A BRICK ★	19,000	THAI BASIL BEEF ★	21,000
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		Loaded with beef strips, bell pepper, garlic, shallots and carrots along with our homemade dark Thai sauce	
HOOKED ON SALMON ●	38,500	LEMON BUTTER CHICKEN ★	16,500
Grilled salmon fillet topped with tomato ginger mix, basmati rice, ratatouille and lemon		Double chicken breast grilled, lemon butter sauce, sautéed vegetables, mashed potatoes	
CHICKEN CURRY	16,500		
chicken breast simmered in chicken broth, coconut milk, ginger and spices served with basmati rice and rice noodles crisps			



thai basil beef



*crispy salmon
salad*

salmon poke

*crispy california
salad*

sushi & rolls

CRISPY SALMON SALAD 39,500

Fusion of diced salmon, crab panko crispy

CRISPY CALIFORNIA SALAD 16,500

Mix of crab, carrot, cucumber, cabbage, avocado and panko crispy

SALMON POKE 31,500

Fresh raw diced salmon, sushi rice, avocado, edamame and nori leaves with Yuzu sauce

URAMAKI (3 pieces each)



CRAB ROLL 9,500

Shrimp, avocado, crab wrap



CRUNCHY EBI ROLL 12,000

Tempura fried shrimp, cream cheese roll, panko crispy and sesame



PHILADELPHIA ROLL 12,000

Smoked salmon, avocado, cream cheese



CRISPY CRAZY 7,800

Crab, carrot, panko crispy, mayo



C&G ROLL 12,000

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



CRISPY SHRIMP 13,200

Shrimp, panko crispy



CRISPY SALMON 13,000

Salmon, panko crispy, spices



FLYING SALMON 16,000

Shrimp, avocado, crab wrap



ALASKAN 13,000

Crab and salmon mix, and panko crispy



GEISHA 12,800

Salmon and a crab mix in an avocado



MANGO ROLL 12,800

Shrimp, mango wrap, exotic glaze



SPICY CRUNCHY SAKI 12,800

Fried salmon, panko bread topped with crab mixed with spicy mayo



SEA FOOD TEMPURA 15,500

Fresh salmon, crab stick, black sesame and tobiko, tempura coated, topped with spicy togarashi mayo

🍏 Healthy

★ Specialty

kids menu

MINI CHEESE BURGER

6,800

Beef patty on a mini soft burger bun, melted cheddar and mozzarella cheese, mayo and ketchup served with French fries

MINI CHICKEN BURGER

6,500

Breaded chicken breast with melted cheese, mayo and ketchup, served on mini soft burger bun with French fries

SAY CHEESE

6,800

Piccolini pasta with melted three cheese, served with minced beef and bolognese sauce

CHEESY CHICKEN & RICE

7,500

Chicken breast, basmati rice, sliced mushroom, mozzarella cheese and creamy sauce

MAC & CHEESE

5,800

Macaroni pasta with cheese served with your choice of tomato or white sauce

MICKEY & MINNIE PIZZA

5,500

Mickey and minnie mouse shaped pizza, topped with mozzarella cheese, tomato sauce, bell pepper and olives



say cheese



*crispy banana
waffle*

signature desserts

ALL NATURAL FROZEN YOGHURT	7,800	CREPE NOODLES	8,500
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	8,500	ULTIMATE CRÊPE	7,800
The indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream		Chocolate crêpe filled with your choice of C&G nutella sauce or light cream, scattered with fresh raspberries, blueberries, chocolate caviar and feuilletine, drizzled with chocolate sauce	
PAIN PERDU ★	7,000	CRISPY BANANA WAFFLE	8,500
French brioche soaked in crème Anglaise, baked and topped with caramel sauce, served with vanilla bean ice cream		Crispy waffle layered up with light cream, scattered with raw whole almond, cashew and hazelnut, drizzled with caramel sauce, icing sugar and cinnamon powder, and topped off with caramelized banana	
FRESH FRUIT SALAD	6,500	ICE CREAM SCOOP	2,500
Exotic and seasonal fresh fruits		1 scoop of homemade ice cream and all natural sorbets. Ask your waiter for today's refreshing flavors	
INSTANT CHOCOLATE COOKIES	6,800	CHOCOLATE MOO	6,500
Served hot with vanilla ice cream and chocolate sauce		Homemade ice cream served with whipped cream, marshmallows and chocolate sauce	
WAFFLE ORIGINAL	8,500		
Ice cream, banana, mango and strawberry with granola and honey			
THE THREE AMIGOS WAFFLE	7,500		
White, milk and dark chocolate with chocolate cream, chocolate zest, almond flakes			
FAMOUS CHOCOLATE CAKE ★	8,500		
Chocolate cake served with vanilla bean ice cream			

🍏 Healthy

★ Specialty

coffee

ESPRESSO, RISTRETTO OR LUNGO	3,500	CARAMEL MOCHA	6,000
Aromatic straight shot		Espresso shot, chocolate, caramel, fat free steamed milk	
DOPPIO	4,000	CHARCOAL MOCHA	12,800
Double espresso shot		Charcoal mocha powder, fresh milk, ice	
CAPPUCCINO	4,500	MATCHA WHITE CHOCOLATE	12,800
Espresso shot and creamy milk with foam		Matcha green tea powder, vanilla powder, milk, ice	
CHARCOAL CAPPUCCINO	6,000	CARAMEL LATTE	5,500
Charcoal mocha powder, espresso, frothed Milk		Latte, caramel sauce, steamed milk, fresh whipped cream, topped with chocolate flakes	
CAFÉ CORTADO	4,000	MINTED MOCHA	5,800
Espresso shot, frothed milk		Espresso shot, steamed milk, chocolate sauce, and green mint syrup	
CAFÉ MOCHA	5,500	WHITE COFFEE	2,000
Espresso, milk, and chocolate powder		Hot water with rose water	
CASPRESSO LEBANESE COFFEE	3,500	MANUAL POUR OVER	4,800
As traditional as can be!		Cone shaped filter adds depth to the coffee layer with no residuals or oils due to 30% thicker filter than other filters	
FILTERED BREWED COFFEE	4,000	BLACK COLD DRIP	5,000
Our locally-roasted signature blend		Through a unique 8 hour 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	
CAFÉ LATTE - LATTE LITE	4,500	FLAVOURED COLD DRIP	6,000
Espresso shot and steamed milk topped with foam		Cold drip brew in ice, served with your choice of vanilla, green mint or hazelnut served with fresh cream on the side	
HOT CHOCOLAT BRULE	4,500		
Low-fat chocolate, skimmed milk and toasted marshmallows			
MOCAFÉ COOL	8,500		
Mocafé blended with milk and ice			
SOY HAZELNUT LATTE	6,000		
Espresso shot, steamed soya milk, hazelnut syrup			
MISTO CAFÉ	4,500		
Brewed coffee, frothed milk			



café cortado



cherry pomegranate mojito

beverages

FRESH LEMONADES

(On ice or frozen)

Old-fashioned 4,500

The original

Minted lemonade 5,500

Lemonade with fresh mint

Basil lemonade 5,500

Lemonade with fresh basil leaves

FRESH JUICES & SHAKER 4,500

Orange, carrot, or apple pomegranate

SWEET ROOTS 5,500

A fresh mix of pomegranate, beetroot and orange juice

ZESTY GREENS 5,500

Fresh green apple, cucumber, celery and lemon juice

TEA

Homemade iced tea 5,500

Your choice of lemon or peach

Bombay chai iced tea 5,500

Bombay chai tea, citrus mix and fresh mint, flavored with a cinnamon stick

STILL & SPARKLING

Sparkling water

Tonic 4,500

Perrier 7,250

SOFT DRINKS 2,800

SWEET GREENS 5,500

Fresh green apple, baby spinach, pineapple and kale

MINTED MOJITO 7,500

Mojito mix, fresh mint, lemon wheel, lemon juice, soda water

CHERRY POMEGRANATE MOJITO 7,500

Fresh pomegranate, cherry purée, mojito mix, lemon wheel, lemon juice, fresh mint and soda water

FRUIT SMOOTHIES 5,500

Strawberry, kiwi apple, strawberry - banana, mango

ENERGY DRINK 7,000

Southern mint iced tea 5,500

Southern mint tea, mojito syrup, lemon, cinnamon sticks, fresh mint

Revolution tea 3,500

Ask your waiter for the selection of premium infused teas

Mineral water

Small 750

Large 1,500

wines & spirits

BEER

Almaza	7,500
Tuborg	6,500
Corona	9,800

MARTINIS

Martinis Bianco	12,000
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WINE

Red

Réserve Du Couvent, Ksara	
Glass	10,500
Bottle	48,000

Chateaux Ksara	
Glass	15,500
Bottle	68,500

White

Château Blanc De Blanc, Ksara	
Glass	10,500
Bottle	48,000

Chardonnay white	
Glass	15,500
Bottle	68,500

Rose

Ksara Rosé, Sunset	
Glass	10,500
Bottle	48,000

WHISKEY

Regular Whiskey

Red Label	12,000
Dewar's	12,000

Premium Whisky

Black Label	17,000
Chivas Regal 12 Years	17,000

VODKA

Russian standard	12,000
Gray goose	17,000

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Bombay Sapphire	12,000
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COGNAC

Vsop	25,000
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*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.

