

Casper & Gambini's[®]

— est.1996 —



—moments that matter

EGYPT | IRAQ | JORDAN | KSA | LEBANON | NIGERIA | QATAR | SYRIA | CAMEROON

— ABC mall —

breakfast & brunch

CROISSANT CREATIONS	3
take your pick from a selection of croissants: plain, cheese, thyme, halloumi & pesto, and chocolate	
LABNEH MAN'OUSHEH	10.5
C&G's famous flat thyme bread, labneh, cucumbers, mint leaves, olives, and olive oil	

EGGS BENEDICT	11
a delightful French toast topped with spinach, perfectly poached eggs, hollandaise sauce, and finished with a touch of sweet paprika	

SIMPLY OMELETTE	10
your choice of whole eggs or egg whites served with tomatoes, potatoes, and sliced bread	

WHOLESUME PANCAKES <small>NEW</small>	10
fluffy buttermilk pancakes topped with seasonal fruits and served with your choice of maple syrup, chocolate syrup, or honey	

AVOCADO DELIGHT	9
creamy avocado, boiled eggs, ripe tomatoes, feta on a toasted loaf	

HALLOUMI PESTO FUSION	9
grilled halloumi, avocado, fresh tomatoes, a drizzle of pesto on a toasted loaf	



GRILLED HALLOUMI	9.5
halloumi cheese, rocca leaves, sundried tomatoes, basil, ciabatta bread, and side salad	

YOGURT & FRESH FRUITS <small>GF</small>	11.5
non-fat yogurt paired with fresh fruits, drizzled with red fruit sauce, honey, and a sprinkling of mixed nuts	

ROYAL EGG AVOCADO	11
a celebration of flavours featuring poached eggs, creamy Hass avocado, chili pepper, and feta cheese	

FITNESS WHITE OMELET	10
a wholesome egg white omelet with turkey, grilled asparagus, and nutrient-packed quinoa	

CEREAL INSPIRED PANCAKES	10
mini cereal pancakes with a variety of fruit and nuts for a delightful twist, served with chocolate or maple syrup	

soups

PUMPKIN SOUP <small>NEW</small>	10
roasted pumpkin soup topped with pumpkin seeds served with croutons aside	

LENTIL SOUP <small>V</small>	10
lentils, vegetable broth, and crispy garlic croutons	

CARROT & GINGER SOUP	12
carrot ginger soup, edamame beans, fresh carrot, sunflower seeds, aromatic bread slice	

MUSHROOM SOUP	14
fresh mushroom, infused shitake mushrooms, aromatic bread slice	



starters

GUACAMOLE BOWL GF V

creamy guacamole, and crispy nachos

TRUFFLE POTATO GF

your choice of wedges or fries, and creamy truffle sauce

IMPORTED FRIES GF V

golden potato fries

NACHOS GF

tortilla chips, melted cheese, guacamole, tomato salsa, and sour cream

EDAMAME

edamame, rock salt, and poke sauce

ANDALUCIA CALAMARI

crispy calamari with aioli drizzle and herbs

SALMON TARTAR

salmon marinated with wasabi salsa, dipped in ponzu sauce

TIGER SHRIMP

crispy panko and sesame-coated tiger shrimp, honey-chili mayo, caramelized almonds, and coleslaw

11

8

6

17

9

19

21

26

MINI TACOS GF

• **chicken:** chipotle mayo, pico de gallo salsa, avocado, and sweet peppers

• **shrimp:** avocado, red cabbage, cilantro, and corn tortillas

14

16

MUSHROOM & CHEESE DIP

A mix of fresh mushrooms and cheese, topped with Portobello and shimeji mushrooms, served with toasted cereal bread slices.

16

IRRESISTIBLE CORN WEDGES GF

oven baked corn, Mexican spices and parmesan cheese

11

BURRATA PIZZETTE

burrata and tomato sauce

18



maki & rolls



SESAME CALIFORNIA 4 pcs	12	GREEN DRAGON 6 pcs	19
crab, avocado, cucumber, and sesame		shrimp tempura, asparagus, avocado, tobiko, and spicy mayo	
CRISPY CRAZY 4 pcs	13	TRUFFLE TEMPURA 6 pcs	19
crab, carrot, crispy panko, togarashi, avocado and mayo		shrimp tempura, truffle mayo, wasabi topped with fresh salmon, and crispy tempura	
MANGO ROLL 4 pcs	13	SALMON CRISPY RICE 5 pcs	18
crab, shrimp, mango wrap, and exotic glaze		salmon mix and special crispy rice	
GEISHA ROLL 4 pcs	13	SALMON POKE NEW	21
salmon, crab mix, and avocado wrap		fresh salmon, sushi rice, avocado, sesame, edamame, nori leaves, and soy sauce	
SALMON SASHIMI 5 pcs	15	CRISPY SALMON SALAD NEW	24
salmon sashimi served with soy sauce, wasabi, and ginger		fresh salmon, crab shreds and crispy panko	
TUNA SASHIMI 5 pcs	15	CRISPY CALIFORNIA SALAD	21
premium tuna sashimi served with soy sauce, wasabi, and ginger		crab, carrot, cucumber, cabbage, avocado, and crispy panko	
SPICY TUNA ROLL 6 pcs	15		
tuna, sesame seed, avocado, white fish, salmon, and spicy mayo			
SALMON VOLCANO 6 pcs	16		
salmon, onion, avocado, tobiko, black sesame, and unagi glaze			
SHRIMP TEMPURA ROLL 6 pcs	17		
shrimp tempura, asparagus, spicy mayo, and black sesame			

salads

starters salads

CHERRY & TOMATO BURRATA 19
a blend of avocado, burrata, pine nuts, and basil oil, with a roasted pepper gazpacho drizzle

SESAME INFUSED SPINACH 12
caramelized sesame, mint, crispy phyllo, with a feta-infused dressing


ENDIVE ROQUEFORT SALAD 13
endive, Roquefort cheese, caramelized walnuts, pears, with a lemony Roquefort dressing

STRAWBERRY ROCKET SALAD 13
a vibrant composition of lemon-lime sorbet, mixed greens, delicate crispy vermicelli, and a velvety parmesan cream

GRILLED HALLOUMI & SEASONAL FRUIT 13
grilled halloumi, mixed greens, roasted nuts, with a seasonal fruit, in a lemon-pesto dressing

signature salads

GARDEN 15
broccoli, cherry tomatoes, apple, cranberries, mixed greens, thyme, cashew, parmesan cheese, avocado, and balsamic dressing

QUINOA & KALE  19
a vibrant blend of quinoa and kale, cranberries, heirloom carrots, toasted almonds, orchard-fresh apples, sunflower seeds, with grilled chicken and a honey-balsamic dressing

SALMON & GREENS 25
wild rocca, baby spinach, white cabbage, brown rice, grilled fresh salmon, soy beans, avocado, ginger, toasted peanuts, and poke sauce

sandwiches


PHILLY CHEESE STEAK 22
australian beef, mushroom, bell pepper, tomatoes, onions, emmental cheese, white baguette, and french fries

CHICKEN QUESADILLAS 21
grilled chicken, cheese mix, pepper, tortilla bread, sour cream, guacamole, and french fries


SALMON TARTINE 23
smoked salmon, mint, capers, radish, avocado, dill, lemon wedges, cheese mix, grilled loaf bread, and side salad



THE CLASSIC CAESAR 18
crisp little gem lettuce with C&G's Caesar dressing, chicken, parmesan, and crunchy garlic croutons

HARVEST  18
rocca leaves, baby spinach, mixed greens, feta cheese, strawberries, raw pumpkin seeds, candied walnuts, and balsamic vinegar dressing

ASIAN SESAME CHICKEN 21
togarashi chicken, Asian vegetable salad, wonton crisps, peanuts, pickled ginger, and sesame Japanese dressing

SANTA FE  19
chicken, beans, corn, cheese, mango chutney, guacamole, citrus dressing, and corn tortilla crisps

FRESH CRAB 26
an opulent blend of endives, fresh crab and mixed lettuce, capers, grapefruit, with a creamy dill dressing

CHICKEN & AVOCADO 19
grilled chicken, avocado, spinach, tomatoes, almonds, special sauce, and french fries

C&G CLUB SANDWICH 22
chicken breast, smoked bacon, eggs, smoked turkey, Swiss cheese, lettuce, tomatoes, pickles, and french fries

STEAK SANDWICH 24
tenderloin steak, beetroot pickles, baby rocket leaves, caramelized onions, balsamic reduction and a grainy mustard mayo served on a linen seed bread

burgers & pizzas

PULLED BEEF SLIDERS	19
slow-cooked brisket beef, mayonnaise, wild rocket, caramelized onion, pickles and barbecue sauce in a soft burger bun	
TERIYAKI CHICKEN BLISS	19
teriyaki chicken breast with ginger pickles, crispy salad, sesame Japanese spread, and fries	
HOUSE BURGER	21
prime beef, onions, mesclun, tomatoes, melted cheese, special smoked sauce, and french fries	
TARTUFO PIZZETTE	16
a pizza drizzled with truffle sauce, a mix of mushrooms, parmesan cheese, and fragrant basil	
MARGHERITA	16
a classic Margherita pizza with mozzarella cheese, parmesan cheese, and fresh basil	
PEPPERONI	21
pepperoni, mozzarella cheese, fresh basil, and oregano	
PARMA HAM	24
mozzarella cheese, parmesan cheese, delicate Parma ham, and rocket	
CLASSIC WAGYU BURGER	25
wagyu beef patty, horseradish mayo, wild rocket, and blue cheese	

mains & pastas

MONGOLIAN CHICKEN	25
caramelized chicken, spring onion, sesame and rice	
LEMONY CHICKEN	25
chicken breast, mashed potatoes, vegetables, and lemon sauce	
CHICKEN ALFREDO	25
crispy chicken breast, linguini pasta, fresh mushrooms, and parmesan cheese	
CHICKEN ROULADE	26
bacon wrapped chicken filet stuffed with mushrooms and cheddar, served with a wine sauce, celery puree, pistachio, and glazed carrots	
SHRIMP BISQUE LINGUINE	28
linguine cooked in bisque, served with grilled shrimp, fresh chili, chives, and a creamy sauce	
GINGER SALMON	33
ginger salmon, rice mix, sweet peppers, tomato-ginger, kale, sesame and soy sauce	
STEAK & FRIES	35
australian prime steak served with crispy fries, and your choice of entrecôte sauce or coffee butter sauce	
CASHEW CHICKEN	24
hoisin chicken, vegetables, cashews, sesame seeds, fried eggs, and rice	
SHISH BARAK	18
meat dumplings, pine nuts, yogurt stew, dry mint, and rice on the side	
MOGHRABIYEH	19
wheat semolina dough pearls, chicken, chickpeas, onions, and spiced broth	
GNOCCHI & SPINACH	26
gnocchi served with baby spinach, toasted pine nuts, and crispy bacon	
SPICY RIGATONI	18
rigatoni pasta with a zesty arrabiata sauce, parmesan cheese, and fried basil	
BURRATA TRUFFLE PAPPARDELLE	27
an exquisite dish featuring burrata, truffle, Portobello and Shimeji mushrooms	
CHICKEN PESTO PASTA	21
fusilli pasta, chicken, basil pesto, fresh cream, pine nuts and parmesan	





desserts

CARROT CAKE PERFECTION	9
a moist carrot cake infused with pineapple, walnuts and topped with caramelized almond	
COOKIE IN A PAN	12
hot chocolate cookie, and vanilla ice cream	
HOMESTYLE TIRAMISU	13
Layers of rich tiramisu cream over a delicate coffee soaked base, finished with a dusting of fine cocoa powder for the perfect touch of indulgence	
APPLE TART	14
Flaky millefeuille pastry filled with velvety pastry cream and spiced fresh apple, served warm with vanilla ice cream and drizzled in silky caramel sauce.	
CHOCOLATE FONDANT	13
molten chocolate and vanilla ice cream	
HOMEMADE ICE CREAM	
ask your waiter about the flavors!	
3 scoops of homemade ice cream	10
or sorbets	
2 scoops	8
1 scoop	4
BERNADETTE'S CAKE	12
chocolate cake, and vanilla ice cream	
FROZEN YOGHURT	15
fat-free yoghurt ice cream, granola, and fresh fruits	
PAIN PERDU FOR 2	16
homemade brioche bun topped with vanilla ice cream. Served with caramel sauce on the side.	
FRESH FRUIT SALAD	11
exotic and seasonal fresh fruits	

kids

TACOS KIDS GF	14
chicken, corn tortilla, mayo, pico de gallo salsa, avocado, sweet peppers, and French fries	
MINI CHEESE BURGER	15
beef, burger bun, cheese, rosemary sauce, and French fries	
MINI CHICKEN BURGER	14
breaded chicken, burger bun, cheese, rosemary sauce, and French fries	
MAC & CHEESE	14
penne pasta, cheese, and your choice of tomato or white sauce	
MICKEY & MINNIE PIZZA	14
mickey and Minnie Mouse shaped pizza, topped with mozzarella cheese, tomato sauce, bell pepper and olives	
CHICKEN TENDERS	15
chicken tenders, ketchup, and French fries.	



matcha moments



ICED STRAWBERRY MATCHA ceremonial matcha, fresh strawberry, coconut milk & vanilla	10
ICED MANGO MATCHA ceremonial matcha, mango extract, almond milk & vanilla	11
ICED WHITE CHOCOLATE MATCHA ceremonial matcha, white chocolate & coconut milk	11
ICED MATCHA LATTE ceremonial matcha & your choice of milk, almond, coconut, or soy	9



specialty coffee

ESPRESSO, RISTRETTO OR LUNGO aromatic straight shot	4	CAFÉ LATTE espresso shot and steamed milk topped with foam	6
CASPRESSO smooth, strong, intense, or decaf	4	ICED SPANISH LATTE espresso, condensed milk, milk	6.5
DOPPIO double espresso shot	6	LOTUS LATTE espresso shot, milk, speculous powder, lotus and caramel sauce	7.5
CAFÉ MACCHIATO espresso shot stained with foam	5	HOT CHOCOLATE low-fat chocolate and skimmed milk	6.5
CAFÉ MOCHA espresso, milk, and chocolate powder	6.5	CASPRESSO LEBANESE COFFEE as traditional as can be!	4
FILTERED BREWED COFFEE our locally-roasted signature blend	6	INSTANT COFFEE instant coffee and coffee-mate	5.5
CAPPUCCINO espresso shot and creamy milk with foam	6	CAFÉ CORTADO espresso shot and frothed milk	5.5

smoothies

MIXED BERRIES  almond milk, mixed berries, bananas, chia seeds, and vanilla extract	7.5
STRAWBERRY PASSION BANANA strawberry purée, passion purée, fresh banana	7.5
PEACH LEMONADE peach purée, lemonade and grenadines	7.5
MANGO PASSION BANANA mango purée, passion purée and fresh banana	7.5
MANGO BANANA  almond milk, bananas, mango, and ginger	7.5



frappés

PEANUT BUTTER  peanut butter, almond milk, espresso, honey, bananas and chia seeds	6.5	WHITE CHOCOLATE MOCHA white chocolate powder, white chocolate sauce, milk and espresso	8.5
FROZEN CARAMEL espresso, salted caramel, milk, whipped cream, and caramel sauce	6.5	TOFFEE COFFEE toffee coffee powder and cold milk	8
COOKIES & CREAM cookies and cream, milk, whipped cream, and chocolate cookies	7.5	LOTUS CARAMEL espresso shot, milk, speculous powder, lotus and caramel sauce	7
MATCHA GREEN matcha green tea and fresh milk	8	RED VELVET red velvet, milk, white chocolate sauce and whipped cream	7
MOCAFÉ COOL mocafé blended with milk	8.5		

freddos

ESPRESSO

espresso shots, sugar, ice cubes

CAPPUCCINO

espresso shots, cold milk, sugar, ice cubes

VANILLA GINGER

instant coffee classic, milk, vanilla syrup, fresh ginger juice

HAZELNUT MOCHA

instant coffee classic, milk, hazelnut syrup, chocolate powder

tea & more

CITRONNADE GINGER DETOX

fresh lemon juice, fresh ginger, honey, and lemon slice

HOMEMADE ICED TEA

your choice of lemon or peach

BOMBAY CHAI ICED TEA

bombay chai tea, citrus mix, fresh mint, and a cinnamon stick

TROPICAL SUNSET

peach, orange juice, grenadine syrup, orange and boba pearls

MAISON AROMI FULL TEA LEAVES SELECTION

English Breakfast, Earl Grey, Southern Mint, Organic Green, Sweet Ginger Peach, Chamomile, Bombai Chai, Mediterranean Caramel, Lemongrass

Choose the flavor of your pearl:
chocolate, strawberry, mango, or lemon.



signature coffee

6	PEANUT BUTTER PROTEIN SHAKE	9
	peanut butter, almond milk, espresso shot, banana, vanilla, topped with Chia seeds and peanuts.	
6.5	ICED PROTEIN SHAKE	8
	vanilla protein powder, full-fat milk, espresso shot	
6.5	ESPRESSO FREEZE	6
	vanilla ice cream, espresso, hazelnut syrup, and grated hazelnut	
	ICED CARAMEL LATTE	6.5
	espresso, milk, caramel and white chocolate sauce	
	PEPPERMINT MOCHA	6.5
	espresso, peppermint syrup, chocolate powder, milk, cream and sprinkles	
5.5	ICED LATTE CRÈME BRÛLÉE	6.5
	double espresso, milk, butterscotch and brown sugar	
6	CASPRESSO MARTINI	10
	caspresso shot, vodka, and coffee liquor	
6	GINGERBREAD SPICED MOCHA	6.5
	espresso, milk, Gingerbread syrup, chocolate & cinnamon and cream	
8	NUTELLA LATTE	6.5
	espresso, Nutella, milk, cream and whipped cream	
	NUTELLA MOCAFE	8.5
	cold milk, Mocafe powder, Nutella, topped with whipped cream and chocolate powder	
	CARAMEL PUMPKIN MACCHIATO ^N	6.5
	espresso, milk, pumpkin syrup, and caramel sauce	
	ICED CARAMEL PUMPKIN MACCHIATO ^N	6.5
	espresso, milk, pumpkin syrup, whipped cream, and caramel sauce	
	PISTACHIO DREAM LATTE ^N	8
	espresso, milk, pistachio sauce, and pistachio powder	
	HONEY OAT MILK LATTE ^N	6.5
	espresso, oat milk, honey, cinnamon, dried orange, and star anise	
	TROPICAL SPICE DELIGHT ^N	5.5
	passion fruit puree, spiced mango syrup, sparkling water, mint leaves, dried orange	
	CARAMEL MACCHIATO ^N	6
	espresso, milk, vanilla syrup, and caramel sauce	

^N New

^V Vegan

^{GF} Gluten-free

beverages

FRESH LEMONADE

ORIGINAL	5.5
MINTED	5.5

FRESH JUICES & SHAKER

Orange, carrot, or apple	6
Pomegranate	7

MINTED MOJITO

mojito mix, fresh mint, lemon wheel, lemon juice and soda water	7
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POMEGRANATE MOJITO

pomegranate, mojito mix, lemon juice, fresh mint and soda	7
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STILL & SPARKLING

SPARKLING

small medium	4.5 6.5
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MINERAL WATER

small	2.5
large	4

SOFT DRINK

	3
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spirits

BEER

Local	5.5
Imported	7

MARTINIS IN STYLE

Local	8
Classic	

WHISKEY

Johnnie Walker Red Label	8
Johnnie Walker Black Label	10
Glenfiddich	12

VODKA/GIN

Russian Standard / Gilbey's	8
Grey Goose	12
Hendricks	13
Tanqueray	12

wine

LOCAL WINE

RED

KSARA, CHATEAU ROUGE, 2013	
glass bottle	11 38

B-QA DE MARSYAS

glass bottle	13 42
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IXSIR, GRANDE RESERVE

bottle	44
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WHITE

KSARA, CHARDONNAY

glass bottle	10 40
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B-QA DE MARSYAS

glass bottle	11 40
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IXSIR, GRANDE RESERVE, 2021

bottle	42
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ROSE

KSARA, SUNSET

glass bottle	7 22
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IMPORTED WINE

RED

FRENCH WINE

COTE DU RHONE PARALLELE 45 BIO	
glass bottle	14 60

CHATEAU CAP L'OUSTEAU, HAUT MEDOC, BORDEAUX

bottle	60
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BROUILLY, JOSEPH DROUHIN, BEAUJOLAIS

bottle	70
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ITALIAN WINE

CHIANTI, PICCINI, TUSCANY, 2022	
glass bottle	10 35

WHITE

FRENCH WINE

CALVET CHARDONNAY, LANGUEDOC	
glass bottle	12 40

COTE DU RHONE PARALLÈLE 45 BIO

bottle	55
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CHABLIS, JOSEPH DROUHIN, BOURGOGNE

bottle	90
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ITALIAN WINE

PINOT GRIGIO, PICCINI, 2022	
glass bottle	10 35

GAVI DI GAVI, MARCHESI DI BAROLO

bottle	80
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ROSE

CHATEAU FONFROIDE, BORDEAUX, 2021

bottle	40
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special cocktails

LIME MOJITO White rum, mojito syrup, soda water, mint and lime wedges, garnished with lime and mint	11	TROPICAL TEQUILA SMOOTHIE Tequila, passion fruit purée, mango purée, garnished with a lemon slice	10
MANGO LIME SMOOTHIE Bacardi rum, mango purée, lime juice, garnished with a lemon slice	9	APEROL SPRITZ Prosecco, aperol, soda, garnished with an orange wedge	13
MOSCOW MULE Vodka, lime juice, ginger beer, fresh ginger, garnished with a lime wedge	10	SANGRIA Rose wine, pink grapefruit, bourboun whiskey, honey, watermelon balls, fresh sliced strawberries, fresh raspberries	9
BLOODY MARY Vodka, tomato juice, fresh lemon juice, salt, pepper, tabasco, worcestershire sauce, fresh celery	11	TOMMY'S MARGARITA Tequila, lemon juice, & agave syrup	12
WATERMELON MARTINI Vodka, cointreau, mint, watermelon, lime juice, and simple syrup, garnished with a watermelon wedge	9	NEGRONI Gin, Campari, Martini Rosso	12
GIN BASIL SMASH Gin, sugar syrup, fresh basil, lemon juice, garnished with basil and a lemon slice	11	COSMOPOLITAN Vodka, triple sec, lime juice, & cranberry juice	10
MARGARITA Tequila, triple sec, lime juice, and a lemon wheel	9	OLD-FASHIONED Whiskey, orange bitters, aromatic bitters, & brown sugar	13
TEQUILA SUNRISE Tequila, fresh orange juice, grenadine, garnished with an orange slice and a cherry	10	CAIPIRINHA Cachaca, brown sugar	12
		WHISKEY SOUR Whiskey, lemon juice, sugar syrup, Mandarin Liqueur	12

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, 10 COUNTRIES, 1 BRAND

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

ALL PRICES INCLUDE VAT

