

breakfast & brunch



**Casper &[®]
Gambini's**

coffee • gastro • bar

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

DBAYEH

morning feast

daily bakes

croissant

cheese, thyme, chocolate, plain

3.5

brunch & beyond

labneh man'ousheh

C&G's famous flat thyme bread, labneh, cucumbers, mint leaves, olives, and olive oil

12

simply omelet

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

11

royal egg avocado

a celebration of flavors featuring poached eggs, creamy Hass avocado, chili pepper, butter and feta cheese

12

halloumi pesto fusion

grilled halloumi, avocado, fresh tomatoes, rocca and a drizzle of pesto on a toasted loaf

11

avocado egg tartine new

avocado mix, poached eggs with a chili sauce, wild rocca, and parmesan cheese, served on sourdough bread.

11

turkey & cheese bagel new

smoked turkey and Emmental cheese, lettuce, tomato, with a creamy mayo-pepper sauce.

9

salmon bagel new

a classic pairing of premium smoked salmon and cream cheese on a freshly toasted bagel.

18

light & healthy

yogurt & fresh fruits GF

non-fat yogurt paired with fresh fruits, drizzled with red fruit sauce, honey, and mixed nuts. (13G of protein)

7

cloud protein pancake new

Light, fluffy Greek yogurt protein pancakes topped with fresh strawberries, banana, blueberries, and maple syrup. (20G of protein)

12

berry yogurt bowl GF new

Greek yogurt topped with mixed fruits, finished with chia seeds and a peanut butter drizzle. (25G of protein)

11

day & night



soups

tomato basil V new

tomato soup, velvety and rich, finished with basil and served with croutons

13

carrots & ginger

a vibrant mix of carrots, ginger, edamame beans, fresh carrot, and sunflower seeds

14

lentil V

lentils, vegetable broth, and crispy garlic croutons

11

wild mushroom

a medley of fresh mushrooms, shiitake mushrooms, and an aromatic bread slice

15

sampler soup tasting

a choice of two soups from the above

13



sharing & tapas

guacamole dip V/GF	7	eggplant stracciatella new	13
creamy guacamole and crispy nachos		grilled eggplant with light tomato sauce and stracciatella cheese, pesto, grated parmesan, and crispy crumbs.	
wild mushroom tartlet	18	crispy nachos GF	20
goat cheese tartlets topped with a wild mushroom mix, served with mushroom and chestnut sauce		tortilla chips smothered in melted cheese, guacamole, zesty tomato salsa, jalapenos and sour cream	
rock salt edamame V	6	tiger shrimp	29
edamame sprinkled with rock salt, served with our signature sauce		crispy panko and sesame-coated tiger shrimp, honey-chili mayo, caramelized almonds, and coleslaw	
beetroot carpaccio GF	16	salmon tartar	29
thinly sliced beetroot with pears, topped with feta cream, a mix of baby spinach & arugula, and caramelized walnuts		salmon marinated with wasabi salsa, and ponzu sauce	
mushroom & cheese dip	19	irresistible corn wedges GF	13
a mix of fresh mushrooms and cheese, topped with portobello and shimeji mushrooms, served with toasted cereal bread slices.		oven-baked corn with a dusting of Mexican spices butter and parmesan cheese	
forest mushroom new	15	truffle fries GF	10
a selection of wild mushrooms, sautéed with a balsamic-persillade sauce.		French fries tossed in truffle sauce	
arancini new	12	fries V/GF	7
stuffed with mushrooms and cheese, served with Parmesan cream on a lemon and truffle sauce.		crisp and golden, lightly salted French fries	
mini tacos GF	16		
chicken: chipotle mayo, pico de gallo, salsa, avocado, and sweet peppers			
shrimp: avocado, cilantro, and corn tortillas	18		

maki & rolls

makis

- sesame california** 8 pcs 13
crab, avocado, cucumber, and sesame
- crispy crazy** 8 pcs 14
crab, carrot, crispy panko, togarashi, avocado and mayo
- mango roll** 8 pcs 14
crab, shrimp, mango wrap, black sesame and exotic glaze
- geisha roll** 8 pcs 14
salmon, crab mix, and avocado wrap

sashimi

- salmon sashimi** 5 pcs 19
salmon sashimi served with soy sauce, wasabi, and ginger

dragon rolls

- salmon volcano** 8 pcs 19
salmon, onion, avocado, tobiko, black sesame, and unagi glaze
- truffle tempura** 8 pcs 19
shrimp tempura, truffle mayo, wasabi, topped with fresh salmon and crispy tempura
- shrimp tempura** 8 pcs 18
shrimp tempura, asparagus, spicy mayo, avocado and black sesame
- green dragon** 8 pcs 20
shrimp tempura, asparagus, avocado, tobiko, and spicy mayo

signature creations

- salmon crispy rice** 5 pcs 22
salmon mix and special crispy rice
- crispy salmon salad** 28
fresh salmon, crab shreds and crispy panko
- crispy california salad** 22
crab, carrot, cucumber, cabbage, avocado, and crispy panko



power bowls

tropical shrimp power bowl GF new

19

grilled shrimp, mango, avocado, edamame beans, raw cashews, and goji berries, served on black steamed rice with a lemon vinaigrette dressing. (35G of protein)

teriyaki chicken bowl new

15

teriyaki-glazed chicken, mango, red pepper, red cabbage, and edamame beans, served on sushi rice with poke sauce and a chili-honey mayo dressing. (40G of protein)

korean beef bowl new

18

Korean-style beef, broccoli, carrots, cucumber, mangetout, edamame beans, sesame seeds, and spring onions, served on sushi rice with a soy-honey dressing. (40G of protein)

poke salmon bowl new

25

fresh salmon, avocado, sesame, edamame, nori leaves, spring onion, served on sushi rice, with a poke sauce. (45G of protein)



salads

starter salads

C&G greek GF 14

feta cheese, tomato, olives, cucumber, onion with a vinaigrette dressing

endive roquefort GF 16

endive, roquefort cheese, caramelized walnuts, pears, with a lemony roquefort dressing

beetroot GF 16

a vibrant mix of beetroot, fresh oranges, and grilled asparagus, finished with a creamy parmesan sauce, pistachio, and lemon vinaigrette

warm burrata & fig new 19

burrata with a mix of arugula and fresh greens, served with house-made fig confit and hazelnuts over toasted ciabatta bread

grilled halloumi & seasonal fruits GF 15

grilled halloumi, mixed greens, and roasted nuts, with a seasonal fruit in a lemon-pesto dressing

signature salads

sucrine avocado salad V/GF new 15

little gem lettuce, fresh avocado, cherry tomatoes, fresh dill, chives, and Indian shallots, with mango-lemon dressing.

shrimp 24

shrimp with cherry tomatoes, avocado, bulgur, fresh cucumber, peach, and mint, dressed in a lemon-honey vinaigrette

thai beef 24

tenderloin beef, soba noodle, red pepper, roasted peanuts, sesame seeds with a soya-based dressing

asian chicken 22

togarashi-spiced chicken paired with an Asian vegetable salad, crunchy wonton crisps, roasted peanuts, pickled ginger, and a Japanese dressing

the classic caesar 19

crisp little gem lettuce, tender chicken, parmesan, and house-crafted garlic croutons, harmoniously paired with a Caesar dressing

fresh crab GF 29

endives, fresh crab and mixed lettuce, capers, grapefruit, with a creamy dill dressing

salmon & greens 29

wild rocket, baby spinach, white cabbage, nutty brown rice, salmon, edamame, avocado, ginger-infused toasted peanuts, with poke sauce

quinoa & kale GF 22

quinoa and kale, cranberries, carrots, toasted almonds, fresh apples, sunflower seeds, with grilled chicken and a honey-balsamic dressing



burgers & sandwiches — pizzas

house shrimp brioche new	15	margherita	18
shrimp in a zesty lemon-mayo mix, with chives and mango chutney, served on a soft, freshly baked brioche bun.		a classic margherita pizza with mozzarella cheese, parmesan cheese, and fresh basil	
C&G house burger	25	pistachio mortadella new	24
prime beef, onions, mesclun, tomatoes, melted cheese, special smoked sauce, and fries		Italian mortadella, burrata, creamy base topped with pistachio, pistachio paste, and honey	
pulled beef sliders	24	pepperoni	23
slow-cooked brisket beef, mayonnaise, wild rocket, caramelized onions in a soft burger bun		pepperoni, mozzarella cheese, fresh basil, and oregano	
teriyaki chicken bliss	23	Lebanese	22
teriyaki chicken breast with ginger pickles, crispy salad, sesame Japanese spread, and fries		mozzarella cheese, ham, tomato sauce, olives and mushroom	
classic wagyu burger	28		
wagyu beef patty, horseradish mayo, wild rocket, and blue cheese sauce			
C&G club sandwich	25		
chicken breast, smoked bacon, eggs, smoked turkey, cheese, lettuce, tomatoes, pickles and fries			
philly cheese steak	26		
australian beef, mushroom, bell pepper, tomatoes, onions, cheese, white baguette and French fries			
chicken quesadillas	24		
grilled chicken, cheese mix, pepper, and tortilla bread, served with sour cream, guacamole and French fries			
salmon tartine	28		
smoked salmon, mint, capers, radish, avocado, dill, lemon wedges, cheese mix, grilled loaf bread			



mains

- light chicken** GF new 24
grilled breast served with grilled potatoes, sautéed broccoli, and finished with a delicate herb sauce
- lemony chicken** 29
chicken breast, mashed potatoes, vegetables, and lemon creamy sauce
- cashew chicken** 29
savory hoisin chicken, with vegetables, cashews, sesame seeds, fried eggs, and rice
- chicken alfredo** 29
crispy chicken breast served with linguini pasta, fresh mushrooms, and parmesan cheese
- chicken ballotine** new 29
chicken breast stuffed with mushrooms and cheese, topped with feta cream, served with truffle mashed potatoes, wild mushrooms, thyme jus, and pancetta crisp
- steak & fries** 29
grilled steak served with golden fries with your choice of entrecôte or coffee butter sauce
- prime beef tenderloin** new 39
Australian prime beef, served with grilled asparagus, crisp carrots, and creamy potato purée over a bed of phyllo dough, your choice of dark chocolate & wine or coffee butter sauce
- ginger salmon** 39
ginger-infused salmon served with a flavorful mix of rice, sweet peppers, tomato-ginger, kale, hazelnuts and soy sauce
- shish barak** 22
meat dumplings, yogurt stew, dry mint and rice on the side
- moghrabiyeh** 23
wheat semolina dough, chicken, chickpeas, onions, almonds, and spiced broth



pasta & risotto

- pesto rigatoni** new 16
rigatoni with broccoli and cherry tomatoes in a creamy pesto sauce, with fresh burrata, wild rocca, and shaved parmesan.
add chicken 3
- spicy rigatoni** 21
rigatoni pasta with a zesty arrabiata sauce, parmesan cheese
- chicken pesto pasta** 23
fusilli pasta, chicken, basil pesto, fresh cream, pine nuts and parmesan
- mushroom risotto** 24
creamy arborio rice with wild mushrooms, garlic, and shallots, finished with white wine and parmesan for a rich comforting dish.
- shrimp bisque linguine** 29
linguine cooked in bisque, served with grilled shrimp, fresh chili, chives, and a bisque sauce

something sweet

ice cream new scoop | cup

vanilla bean, classic chocolate, cookies & cream, coffee, mint & chocolate chip, hazelnut & pecan croquant

4 | 10

sorbet new scoop | cup

dark chocolate, fresh lime, lemon, strawberry, mango

4 | 10

merry cream

your choice of vanilla, chocolate, or mix, with a waffle cornet

8

carrot cake perfection

a moist carrot cake infused with pineapple, walnuts and caramelized almond

12

vanilla house pudding new

homemade vanilla pudding layered with soft cake and a mix of fresh bananas and strawberries.

9

apple tart

millefeuille pastry filled with velvety pastry cream and spiced fresh apple, served warm with vanilla ice cream, and caramel sauce

15

molten chocolate tart new

a chocolate biscuit tart base layered with a thin molten chocolate cake, finished with a warm rich chocolate sauce.

12

warm cookie pot new

freshly baked homemade cookies served warm, topped with vanilla ice cream and salted caramel sauce, finished with caramelized almonds.

9

chocolate fondant

satisfy your chocolate cravings with a molten delight, paired with vanilla ice cream

14

bernadette's chocolate cake

savor a chocolate cake paired with a scoop of vanilla ice cream and Nutella

14

irresistible pain perdu

brioche crowned with a scoop of vanilla ice cream and a side of caramel sauce

16

guilt-free frozen yogurt

frozen yogurt garnished with granola and fresh seasonal fruits

15

fresh fruit salad

exotic and seasonal fresh fruits

13



hot & cold



matcha moments

matcha affogato new matcha, vanilla ice cream, milk	7.5
iced strawberry matcha ceremonial matcha, fresh strawberry, coconut milk & vanilla	11
iced mango matcha ceremonial matcha, mango extract, almond milk & vanilla	12
iced white chocolate matcha ceremonial matcha, white chocolate & coconut milk	12
iced matcha latte ceremonial matcha & your choice of milk, almond, coconut, or soy	10

specialty coffee

espresso, ristretto or lungo 4.75 aromatic straight shot	café mocha 7.5 espresso shot, milk, and chocolate powder
doppio 6.5 double espresso shot	hot chocolate 7.5 low-fat chocolate and skimmed milk
café macchiato 5.5 espresso shot stained with foam	filtered brewed coffee 7 our locally roasted signature blend
café cortado 6.5 espresso shot and frothed milk	instant coffee 6.5 instant coffee and coffee-mate
flat white 7 espresso shot and velvety frothed milk	caspresso Lebanese coffee 4.75 as traditional as it can be!
cappuccino 7 espresso shot and creamy milk with foam	your choice of milk: almond, coconut or soy.
iced spanish latte 7.5 espresso shot, condensed milk and frothed milk	
café latte 7 espresso shot and steamed milk topped with foam	

signature coffee

well being

banana cloud latte new 7.5
espresso, banana, milk, cold foam, banana
syrup

ube banana latte new 7.5
ube powder, milk, banana, maple syrup

salted maple latte new 7.5
steamed milk, maple syrup, espresso, sea salt

espresso freeze 7
vanilla ice cream, espresso, hazelnut syrup,
and grated hazelnut

pistachio espresso freeze 8
a cream blend of espresso, pistachio and
vanilla topped with crushed pistachio

iced latte crème brûlée 7.5
double espresso, milk, butterscotch and
brown sugar

matcha power shake new 7.5
almond milk, matcha, whey protein, maple
syrup, chia seeds

berry collagen boost new 9.5
mixed berries, banana, almond milk, collagen
powder, and honey

pb protein shake new 8
peanut butter, oats flakes, oat milk, dates,
banana, Vanilla protein.

frappes & freddos

espresso freddo 7
espresso, sugar, and ice

cappuccino freddo 7.5
espresso, cold milk, sugar, and ice

cookies & cream frappe 8.5
cookies and cream, milk, whipped cream, and vanilla powder

white chocolate mocha frappe 9.5
espresso, white chocolate sauce, milk, and white chocolate powder

mocafé cool frappe 9.5
mocafé blended with milk

matcha green frappe 9
matcha green tea and fresh milk

peanut butter frappe 7.5
espresso, peanut butter, banana, mocafé, almond milk, honey
and chocolate powder

frozen caramel frappe 7.5
espresso, caramel powder, milk, whipped cream, and caramel sauce.

your choice of milk: almond, coconut or soy.

smoothies

mixed berries almond milk, berries, banana, chia seeds, and vanilla extract	8.5
strawberry passion banana strawberry, passion fruit, and banana	8.5
peach lemonade peach, lemonade, and grenadine	8.5
mango passion banana mango, passion fruit, and banana	8.5

beverages & teas

fresh juices orange, carrot, or apple	6.5
fresh pomegranate juice	7.5
fresh lemonade original or minted	6.5
soft drinks	4
sparkling water small large	5 7
mineral water small large	3.5 5.5
pomgrenate Mojito	8.5
citronnade ginger detox fresh lemon juice, fresh ginger, honey, and lemon slice	6.5
maison aromi full tea leaves selection english breakfast, earl grey, southern mint, organic green, sweet ginger peach, chamomile, bombai chai, mediterranean caramel, lemongrass	5.5
homemade iced tea your choice of lemon or peach	7.5
southern mint iced tea mint tea, lemon, cinnamon sticks, and fresh mint	7.5
bombay chai iced tea bombay chai tea, citrus mix, fresh mint, and a cinnamon stick	7.5

cocktails & drinks



our specials

camila

12

gin, apricot, campari, lemon oleo saccharum, aperol, and all spice

aperol sunrise blush

13

aperol, grapefruit, lemon, and raspberry vinegar

spicy margarita

11

mezcal, orange liqueur, cucumber juice, jalapeno, agave, and lemon

el chapo

12

tequila, mezcal, vermouth, a touch of apricot, banana, and miski liqueur

casper & the martini

14

gin, passion fruit, pineapple, and pineapple gomme

mahiki

11

rum, Caribbean coconut, orange liqueur, passion fruit, pineapple, and orange

berry nice

11

vodka, lemon juice, raspberries, blueberries, mixed berries puree, cranberry juice

our classics

moscow mule vodka, lime juice, and ginger beer	12	cosmopolitan vodka, triple sec, lime juice, and cranberry juice	11
bloody mary vodka, tomato juice, fresh lemon juice, salt, pepper, tabasco, worcestershire sauce, and fresh celery	12	caipirinha cachaca, brown sugar, and fresh lime	12
gin basil gin, elderflower, sugar syrup, fresh basil, and lemon juice	12	mojito rum, soda, fresh lime, and mint	12
margarita tequila, cointreau, and lemon juice	12	caspresso martini vodka, espresso, coffee liqueur	11
frozen margarita tequila, lemon juice, triple sec, and your choice of mango, strawberry or lime	12	kir royale prosecco and creme de cassis	11
aperol spritz prosecco, aperol, and soda water	14	old-fashioned whiskey, orange bitters, and aromatic bitters	14
negroni gin, campari, and martini rosso	13		



local wine

red

Ixsir, Altitudes	glass bottle	9 36
Ixsir, Grande Reserve	bottle	46
Ksara, Chateau Rouge	glass bottle	11 38
Kefraya, Chateau Red	glass bottle	11 38

white

Ixsir, Altitudes	glass bottle	9 36
Ixsir, Grande Reserve	bottle	44
Ksara, Chardonnay	glass bottle	11 38
Kefraya, Chateau Blanc	glass bottle	11 38

rose

Ixsir, Altitudes	glass bottle	8 34
Ksara, Sunset	glass bottle	8 26
Kefraya, Myst	glass bottle	7 26

imported wine

red

French wine

Cote Du Rhone Parallele 45 Bio	glass bottle	15 55
Chateau Cap L'ousteau, Haut Medoc, Bordeaux	bottle	60
Brouilly, Joseph Drouhin, Beaujolais	bottle	70

Italian wine

Chianti, Piccini, Tuscany	glass bottle	11 38
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white

French wine

Calvet Chardonnay, Languedoc	glass bottle	13 44
Cote Du Rhone Parallele 45 Bio	bottle	55
Chablis, Joseph Drouhin, Bourgogne	bottle	90

Italian wine

Pinot Grigio, Piccini	glass bottle	11 38
Gavi Di Gavi, Marchesi Di Barolo	bottle	80

rose

Chateau Fonfroide, Bordeaux	bottle	42
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by the glass

single malt

Macallan 12	25
Macallan 15	32
Glenfiddich 12	12
Glenfiddich 15	17
Glenfiddich 18	20

blended scotch

JW Black Label	12
JW Gold Label	15
JW Blue Label	48
Chivas 12	11
Chivas 18	20
Chivas Royal Salut	38

american & irish whiskey

Jameson	10
Jack Daniel's	10
Makers Mark	15

vodka

Tito's	10
Grey Goose	12
Belvedere	20
Beluga Noble	18

gin

Gordon's	9
Bombay Sapphire	10
Tanqueray	10
Tanqueray 10	12
Hendrick's	13

mezcal

SeBusca Joven	16
SeBusca Anejo	20

champagne (bottle)

Moet Et Chandon Brut	195
Moet Et Chandon Rose	270

rum

Havana 3y	10
Zacapa 23	25

tequila

Don Julio Blanco	20
Don Julio Reposado	22
Don Julio Anejo	25
Don Julio 1942	60
Patron Café	24
Patron Blanco	24
Patron Reposado	26
Patron Anejo	30
Clase Azul Plata	35
Clase Azul Reposado	55

beer

Carlsberg Draft	6
Almaza Bottle	6
Almaza Light Bottle	6
Corona	7

liquor

Campari	8
Martini	8

cognac & brandy

Calvados	12
Hennessey vs	20
Hennessey vsop	24
Hennessey xo	45

prosecco

Prosecco 1745 Draft	glass	10
Mimosa	glass	11
Piccini	bottle	45
Astoria	bottle	48

Ask your waiter for bottle options