



Delivery Menu v.21

Delivery 01 25 26 27 - 03 40 74 74
Catering 03 19 16 15

Online Ordering
www.ordercasper.com

Mobile Ordering
Casper & Gambini's



info@casperandgambinis.com
www.casperandgambinis.com

Our Branches:
ABC Mall, Dbayeh
ABC Mall, Achrafieh
Dunes Center, Verdun
Beirut Souks, Ajami Square
Med Café, AUBMC, Hamra



DELIVERY MENU

Casper & Gambini's
all in good taste

In a slightly scene behind office walls, an inspired team is committed to fine work.

Since its foundation, Casper & Gambini's have focused on quality – quality of services as much as quality of product. We are proud to present our services to the business 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 to your order, never precooked, and made of the finest ingredients.

We are an energetic, motivated and committed team, who believe 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!

38 operations, 10 cities, 1 brand

If you suffer from a food allergy or intolerance, please inform our operator upon placing your order.

BREAKFAST & BRUNCH

Whether it's the aroma of our freshly baked bread & pastries or our all natural-eggs, there are many great reasons to love mornings with Casper & Gambini's.

freshly baked croissant

your choice of plain, chocolate, cheese or thyme 4,250
add smoked turkey 1,750 - add Swiss cheese 1,500
add Nutella 1,000 - add raspberry jam 1,000

traditional labné★

the C&G famous flat bread rolled with thyme, accompanied with crisp cucumber, mint leaves, olives and extra virgin olive oil 10,750

labneh delight

fresh labneh with extra-virgin olive oil, fresh cucumber, mint, and olives on crunchy white baguette 8,250

feta & olives

crumbled feta with fresh thyme, olives, tomato and crisp iceberg lettuce on crunchy white baguette 7,750

gambini's omelet★

your choice of Swiss, mozzarella or goat cheese with crispy bacon, sundried tomato and homemade herb-roasted potato, served with sliced bread 13,750

C&G egg special

our legendary egg sandwich, splash of mayo with tomato, crisp iceberg lettuce, fresh herbs and cracked pepper on freshly-baked multi-grain baguette 9,250

railroad extra

ham topped with Swiss cheese, pickles, fresh tomato, crisp iceberg lettuce and butter spread on white baguette 13,250

gambini's omelet





smoked salmon
& pumpernickel

SIDES TO SHARE

*Craving a satisfying treat or a light meal?
Choose from our selection of exquisite starters and shareables
and we promise you'll come back for more.*

edamame ♡♡

the simple yet adored edamame beans in the shell, briefly steamed, sprinkled with delectable rock salt and toasted sesame, served with soya dip 12,750

avocado on pumpernickel ⚡

an appetizing hand-crushed avocado mixture, laid on pumpernickel toast with free-range boiled eggs, soft feta cheese, fresh mint and roasted cherry tomatoes served with side salad 16,750

smoked salmon & pumpernickel ⚡

superior Scandinavian sea-smoked salmon presented on our pumpernickel toast with cream cheese mix, Italian caper and lemon twist, along with a side salad 24,750

truffle sliders

three flavored truffle infused beef sliders with the finest mushroom mix 19,750

fresh crab & shrimp soft buns ⚡

marinated fresh crab and shrimp stuffed in a warm soft bun with our homemade pepper marmalade and caesar mayo sauce, served with chips 21,750

gambini's mozzarella

crispy, stretchy, tender and melty mozzarella sticks, served with creamy island dip 11,250

cheese garlic bread

three amazing melted cheese on freshly-baked ciabatta, spread with garlic mayo 8,750

chicken tenders

choose between crispy golden chicken tenders seasoned in panko bread crumbs or grilled aromatic rosemary chicken, both served with honey-mustard dip 11,750 add bbq 750

crunchy seafood basket

fresh catch of marinated baby calamari and shrimps, with zesty lemon aioli dip 17,750

baked potato

freshly baked potato topped with melted cheddar, mozzarella and Swiss cheese served with sour cream 8,250 add bacon 1,500

box of Fries

crispy, golden French fries 5,750 add parmesan 2,000 add truffle oil 2,500



carrot & ginger

HOMEMADE SOUPS

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

carrot & ginger 🌱🌱

healthy low-fat soup, for a warming lunch or dinner, topped with sliced almonds and pumpkin seeds served with soft bun 9,750

miso chicken noodle

poached chicken in fresh vegetable broth with egg noodle and Japanese miso broth served with soft bun 10,750

wild mushroom

sautéed mushrooms, cooked with scrumptious cream and C&G special seasoning served with soft bun 10,750

tomato basil 🍅

homegrown tomato slowly roasted and cooked with vegetables and Italian basil served with soft bun 9,750

home-style lentil 🌱🌱🌱

a homemade satisfying and simple soup made of lentils and vegetable broth, served with lemon slice and garlic croutons 9,250

★ our specialty

🍷 healthy

🌱 vegan

SUSHI & ROLLS

A unique fusion of Asian flavors highlights the creative and healthy ingredients, using the finest fresh fish and vegetables.



crispy crazy (3pcs)
crab, carrots, panko crispy and mayo



crispy shrimp (3pcs)
shrimps and panko crispy



crispy tuna (3pcs)
tuna, salmon and panko crispy



crispy salmon (3pcs)
salmon, panko crispy and spices



tanlai (3pcs)
crab, shrimp, salmon with panko crunch



philadelphia roll (3pcs)
smoked salmon, avocado and cream cheese



C&G roll (3pcs)
tempura shrimp, panko crispy, wasabi flakes and mayo-teriyaki sauce



tuna roll (3pcs)
tuna and salmon



crab roll (3pcs)
shrimps and avocado in a crab wrap



volcano (3pcs)
salmon, tuna, tobiko



mango roll (3pcs)
shrimps, mango wrap, exotic glaze



flying salmon (3pcs)
salmon, shredded crab and carrot



geisha (3pcs)
salmon and crab mixed in an avocado wrap



alaskan (3pcs)
crab-salmon mix with panko crunch



boston (3pcs)
salmon, tuna, avocado and house sauce

2 uramaki (6 pieces) 19,750 4 uramaki (12 pieces) 36,750
3 uramaki (9 pieces) 28,750 6 uramaki (18 pieces) 54,750

SALADS

crispy california
crab, carrot, cucumber, cabbage, avocado, panko crunch 14,750

crispy salmon
diced salmon, crab, panko crisp 19,750



crispy salmon

LIGHTNESS

A selection of fresh & healthy dishes perfect for a light meal

LIGHT SALADS

smoked salmon and fresh crab

shaved fennel and radish with endive medley, wild rocca, baby spinach accompanied with grape fruit and large capers on a bed of fresh crab and smoked salmon, served with ranch-dill dressing 29,750

casper's raw kale

crisp and fragrant, with grilled chili chicken breast, red cabbage and little gem, dry apricot, cranberry and feta cheese with pomegranate and white balsamic maple drizzle, walnut and pine nuts sprinkles 19,750

fresh crab delight

from the heart of the Atlantic fresh crab meat with a rich mixture of mango, avocado, cucumber and apples with white balsamic vinaigrette and fresh dill 33,750

black quinoa & mango salsa

organic black quinoa on fresh lettuce mixture with mango salsa, wild grown mint and thyme leaves, red pepper, feta cheese and walnuts served with citrus dressing 18,750
add grilled salmon 7.500 or add grilled shrimps 3.500

shrimp, barley & avocado

market-fresh shrimp, avocado, barley, mixed leaves, spring onion, parmesan, sweetcorn and cherry tomatoes served with light lime aioli dressing 18,250

slimline chicken

grilled chicken breast, mozzarella, fresh tomato wedges, crisp iceberg lettuce, carrot, cucumber, mixed greens and sweetcorn, mixed with crunchy homemade garlic croutons, in a light lime-aioli dressing 15,750

niçoise

low-cal tuna, egg, potato, olives, green beans, fresh tomato and mixed greens, served with lemon-mustard dressing 15,250

crab & avocado

crab and fresh avocado topped on fresh mixed leaves, cherry tomatoes, palmito served with light lime aioli dressing 16,750

tuna fusilli

flaky tuna with fusilli pasta, mixed with cucumber, corn and carrot in a light lime aioli dressing 14,750

asparagus & quinoa

grilled asparagus, black quinoa, cranberries, cherry tomatoes, crumbled feta, mixed greens and radishes with citrus dressing 17,750



casper's raw kale

LIGHT SANDWICHES

low-cal tuna

flakes of tuna in water with sweet corn, tomato, cucumber, and light mayonnaise on sliced multi-grain bread 10,750.
add brown baguette 1,500

vegetarian special

oven-baked potato, olives, fresh thyme, lemon mustard, and sundried tomato, seasoned with cracked pepper on multi-grain baguette 10,750

low-fat chicken special

chicken breast, fresh tomato, iceberg lettuce, light mayonnaise on sliced multi-grain bread 11,750
add brown baguette 1,500

turkey special

smoked turkey, fresh rocket leaves, grana padano parmesan with a Dijon-lemon dressing on freshly-baked multi-grain baguette 12,500

turkey mozzarella

thin sliced smoked turkey, mozzarella, fresh tomato, iceberg lettuce and light mayonnaise on sliced multi-grain bread 10,750
add brown baguette 1,500

casper's smoked salmon

smoked salmon, cream cheese, iceberg lettuce, capers and lemon filet on multi-grain baguette 19,750

halloumi press

grilled halloumi, sundried tomato, rocket leaves, fresh basil and tomato on freshly toasted cereal ciabatta 12,750



asian sesame chicken

FRESH SALADS

It's simple – fresh ingredients, unique combinations and delicious all natural dressings. Taste the difference of our distinctive flavors in every crisp bite!

asian sesame chicken Ⓢ

highly popular, filling and satisfying shredded togarashi chicken, chili and vegetable salad with a delicious Asian flavor, wonton crisp, peanuts and ginger pickles served with sesame Japanese dressing 17,250

greek

crumbly feta, olives, fresh cherry tomatoes, cucumber, fresh thyme and mixed greens, with a lemon-mustard dressing 12,750

spinach chicken Ⓢ

grilled tender chicken breast, smoked turkey, Swiss cheese, bacon, with fresh avocado, spinach, cherry tomatoes, basil leaves, mesclun, sundried tomato and toasted almonds with balsamic dressing 17,750

classic chef

herb-marinated chicken breast, perfectly boiled egg, smoked turkey, Swiss cheese, sweet corn, fresh cucumber, tomato, mesclun leaves and crisp iceberg lettuce, served with light lime aioli dressing 15,750

santa-fe chicken Ⓢ

tender chicken breast, fresh avocado, mozzarella, mixed greens, mango chutney, corn, red beans, and tomato salsa in a lemon vinaigrette dressing, served with crispy wonton 18,750

chèvre

goat cheese, beetroot, rocket leaves, mesclun, cherry tomatoes, cucumber, mint, roasted hazel and pine-nuts in a balsamic dressing 16,750

mixed leaf & strawberry

fresh strawberry, sliced mushroom, fresh thyme, mint, cucumber, parmesan, rocket leaves, mixed greens and pine nuts served with balsamic dressing 15,250

casper's caesar

crisp romaine lettuce, homemade garlic croutons topped with grated grana padano parmesan, served with caesar dressing 11,750.
add chicken 3,500 - add shrimp 4,500

casper's steak Ⓢ

grilled beef tenderloin, mixed greens, rocket leaves, fresh mushroom, cherry tomatoes, walnuts, crisp onions, and crumbled feta, served with our light sesame dressing 17,750

SANDWICHES & SPREADS

House-made with freshly-baked bread, the finest meats, imported cheese and market-fresh, locally-sourced produce.

SPECIALTY SANDWICHES

casper's roast beef

slow-roasted steak, tomato, rocket leaves, onion chutney, cornichon pickles, mint and horseradish mayo on freshly baked bolillo baguette 13,250

camembert & fig

French camembert, fig chutney, shiitake mushroom, walnuts, rocket leaves with walnut dressing on freshly baked bolillo baguette 16,750

basil bresaola

bresaola, mayo pesto, cherry tomatoes, rocket leaves, orange segment and balsamic vinaigrette on freshly baked bolillo baguette 16,750

good old turkey & swiss

smoked turkey, Swiss cheese, fresh tomato, crisp iceberg lettuce, and cornichon pickles with Dijon-mayo on freshly baked baguette 12,750

crab mayo

crab mix served with avocado, iceberg lettuce, lemon filet and cracked black pepper with mayo on freshly-baked baguette 11,500

C&G classic

tender sliced chicken with avocado, tomato and crisp iceberg lettuce served with aioli sauce on white baguette 14,250
add Swiss cheese 1,500

tarragon chicken

herb-marinated chicken breast, sliced tomato, iceberg lettuce, with tarragon-mayo on freshly-baked white baguette 13,250

best ever tuna

flaked tuna, sweet corn, cucumber, iceberg lettuce and mayonnaise on freshly-baked white baguette 11,250

farmhouse chicken

shredded chicken breast, mayonnaise, sundried tomato, walnut, caramelized onion and fresh spinach on an artisan cereal loaf 13,250

chef's panini

four superb mini sandwiches;
your choice of casper's smoked salmon, basil bresaola, camembert & fig, farmhouse chicken, casper's roast beef, tarragon chicken, best ever tuna or vegetarian special, served with chips 15,750



HOT SANDWICHES

the club

your choice of roast beef or tender chicken breast grilled to perfection with crispy bacon, boiled egg, smoked turkey, Swiss cheese, fresh lettuce, tomato and pickles in club sauce on freshly toasted sliced bread, served with French fries 17,750

chicken sub

seared chicken with provolone cheese, fresh rocket leaves, mushrooms, tomato, pickles with garlic-mayo on white baguette 15,250

the chicken press

the traditional juicy grilled chicken breast, served with smoked bacon and Swiss cheese, mushroom, sun-dried tomato and mayonnaise on freshly toasted ciabatta 17,750

philadelphia cheese steak

juicy prime Australian beef, seared mushrooms, bell peppers, onions, and fresh tomato, topped with melted provolone cheese on freshly baked white baguette 16,250

steak provolone sandwich

slow-grilled beef tenderloin, smoked bacon, melted provolone cheese, crisp lettuce, tomato and horseradish mayo on cheese flavored ciabatta 17,750

chicken quesadillas

grilled chili chicken breast strips, three cheeses, roasted red pepper, fresh mushroom and coriander leaves, melted in grilled tortillas and served with guacamole and sour cream 16,750



house burger

HANDCRAFTED BURGERS

All C&G burgers are 100% Australian beef, custom-ground and always hand crafted.

mushroom & cheese

everyday hand-crafted prime beef burger with special sauce, shimeji mushroom mix, melted provolone cheese, onion and tomato served with French fries 18,750
add fried egg 1,250 - add bacon 1,500

gourmet mini burgers

three unique burgers; Mediterranean with halloumi, classic with provolone cheese, and Mexican with guacamole, emmental and mango, served with a side of French fries 17,750

house burger ✦

prime Australian beef with melted provolone and cheddar cheese, fresh mesclun leaves, tomato and onion with house special sauce, served with French fries 16,500
add bacon 1,500 - add breaded mozzarella 2,500
add fried egg 1,250

chicken teriyaki burger ✦

succulent teriyaki chicken breast with ginger pickles and crispy salad with sesame Japanese spread, served with French fries 15,750

tex-mex burger

prime Australian beef, fresh jalapeño, guacamole, melted cheddar, tomato salsa, iceberg lettuce, tomato, onion, roasted pepper and lime cilantro, served with French fries 16,750

chicken avocado ✦

your choice of grilled or breaded chicken breast topped with Swiss cheese, avocado, crisp iceberg, tomato, pickles with aioli sauce, served with French fries 15,750
add bacon 1,500 - add breaded mozzarella 2,500
add cheddar 1,500 - add bbq 750

TRADITIONAL PIZZAS

Our pizzas are entirely hand-made the traditional way from all natural ingredients.

add cheese 2,500 – add smoked turkey 1,750 – add bacon 1,500

classic pepperoni

choose from Italian pork or beef pepperoni with mozzarella, grana padano parmesan, fresh basil, oregano and C&G's signature sauce 16,750

naples margherita

mozzarella, fresh basil, grana padano parmesan and C&G's signature sauce 15,750

italia classic ⬠

Italian ham, melted mozzarella, grana padano parmesan, fresh mushroom, basil, olives, oregano and C&G's signature sauce 16,750

quattro stagioni ⬠

mozzarella, grana padano parmesan, artichokes, eggplant, olives, mushroom, sun-dried tomato, oregano and C&G's signature sauce 17,750
add goat cheese 2,500 – add halloumi 1,500
add pesto 2,500





fresh salmon black inked pasta

HOMEMADE PASTAS

The taste of traditional Italian flavors with our special touch.

fresh salmon black inked pasta ⬠

a teriyaki glazed fresh salmon laid on a bed of black inked pasta tossed with ginger, garlic, baby spinach, spring onions and cherry tomatoes served with our teriyaki sauce and sprinkled sesame 33,250

truffle piccolini ⬠

an unconventional macaroni and cheese version. baked piccolini macaroni pasta in creamy wild mushroom sauce, heavenly infused with the all-exquisite truffle flavor and parmesan cheese 25,750

pappardelle vesuvio ⬠

pappardelle pasta with parmesan cheese flakes, sautéed chicken, fried red chili slice, mushroom in creamy Vesuvio sauce 23,750

penne arrabiata

homemade pomodoro sauce, red chili, fresh basil, grana padano parmesan with extra virgin olive oil 14,500
add shrimp 4,500 - add chicken 3,500

lasagna bolognese al forno

oven-baked homemade pasta layered with grana padano parmesan and mozzarella with C&G Bolognese and béchamel sauce 18,750

seafood linguine

seared mixed seafood, fresh cherry tomatoes, garlic, basil, lemon and fresh cream, topped with parmesan cheese 18,750

chicken pesto

sautéed chicken strips in a unique blend of basil pesto, grana padano and toasted pine nuts, served over fusilli pasta with fresh cream 17,750

HOUSE SPECIALS

For all of our specialties, we use the best Australian beef, market-fresh seafood, chicken and vegetables.

hooked on salmon 🌟

grilled salmon filet with tomato-ginger-chive salad, sautéed vegetables and Asian soya dressing on basmati rice 29,750

piri-piri chicken 🌟

marinated boneless half grilled chicken with fresh broccoli, sautéed vegetables, chopped grilled potatoes served with your choice of wine gravy, soya butter or mushroom sauce 23,750

filet mignon

grilled certified-Australian beef tenderloin, mashed potato and seasonal vegetables in herb-butter jus, served with your choice of wine gravy, soya butter or mushroom sauce 31,750

cashew chicken rice bowl

wok-tossed hoisin chicken, vegetables, cashews and sesame seeds, topped with a fried egg, served with edamame basmati rice 21,750

casper's chicken escalope 🌟

panko-crusted chicken breast stuffed with smoked turkey and mozzarella, served with mashed potato, seasonal vegetables and garlic creamy cheese sauce 23,750



casper's chicken escalope



famous chocolate cake

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our signature desserts!

biscuit au chocolat ⬤

melted chocolate mixed with crushed biscuits, our childhood's favorite 6,750

famous chocolate cake ⬤

a chocoholic's dream. rich, moist chocolate cake finished with secret chocolate sauce and homemade vanilla ice cream 9,750

fruity red velvet

light, moist and decadent red velvet, layered with creamy mascarpone and served with red fruit coulis 9,750

chocolate sablé ⬤

two layers of chocolate cookies filled with flavored creamy milk chocolate 6,750

brownies delight

belgian fudge chocolate brownie, infused with cashew and hazelnut, served with homemade vanilla ice cream and chocolate ganache 9,750

fresh fruit salad ♡

exotic and seasonal fresh fruits, served with orange juice 10,750

oreo cheese cake

crunchy Oreos from start to finish, with light cream cheese and topped with C&G's signature chocolate sauce 9,750

deluxe ice cream cake 9,750

homemade caramel ice cream with chunks of fluffy brownies, served with caramel sauce on a bed of crushed biscuit and C&G's chocolate sauce

BEVERAGES & BLENDS

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.

Southern mint ice tea

southern mint tea, mojito syrup, lemon, cinnamon sticks, fresh mint 6,750

lemon grass ice tea

mint tea, lemon grass syrup, lemon, fresh mint 6,750

bombay chai ice tea

bombay chai tea, sugar, citrus, fresh mint and cinnamon stick 6,750

flavored ice teas

lemon/peach 5,750

soft drinks 1,750

local beer 4,750

mineral water 1,750

sparkling water 3,750

fresh lemonade

regular, basil or mint twist, on ice or frozen 5,750

freshly squeezed juices

apple, carrot, orange, orange-carrot or carrot-ginger 5,750

fresh fruit freezers

mango, strawberry, strawberry-banana 8,750

mocafé cool

mocafé, fresh milk blended with ice 8,750



bombay chai ice tea



A NOTE FROM THE HEART

Our thanks go to you, clients, old and new. Your demand and feedbacks have pushed us to progress and improve dynamically.

We have been working hard, aiming higher, and evolving with you. We thank you for your loyalty and trust!

We couldn't have achieved any of our success without you.

Every day we look forward to serving you better.