

Dear Guests,

We believe that customer satisfaction gives a restaurant staying power, that's why at Casper & Gambini's we do our best to keep our guests content

Our all day menu choices are peerless, extensive and well balanced consisting of hearty bites, gourmet meals, signature desserts, award winning coffee and specialty beverages

We offer an innovative and globally inspired menu accomplished by pairing unmatched quality with addictive flavors, to provide tastes for every lifestyle and qualify Casper & Gambini's as a destination location for our customers

Thank you,
Casper & Gambini's team

BREAKFAST

Whether it's smoked salmon, all-natural eggs, freshly baked bread, pastries, or an award winning coffee, there are lots of great-tasting reasons to love mornings at Casper & Gambini's



EGG
BENEDICT

FRESHLY BAKED CROISSANT

Chocolate, cheese or thyme 1.200
Nutella, crème pâtissière, homemade
raspberry or apricot jam 1.600

TRADITIONAL LABNEH 2.700

Labneh, extra virgin olive oil, fresh cucumber
mint, black olives and freshly baked thyme
flavored flatbread

HALLOUMI WRAP 2.700

Grilled halloumi, olive tapenade, crispy romaine
lettuce, fresh mint, cucumber and tomato wrapped
in freshly baked soft flour tortilla, petite mesclun salad,
lemon vinaigrette

CASPER'S BREAKFAST 4.200 **NEW**

Your choice of scrambled or sunny side up eggs,
baked beans, beef sausage, beef bacon, roasted tomato
and mushrooms with grilled country bread

★ SALMON BAGEL 4.200

Cream cheese, avocado, smoked salmon, lemon
vinaigrette, served with side mesclun salad

GAMBINI'S OMELETTE 3.900

Your choice of Swiss, mozzarella or goat cheese
filling with crispy beef bacon and homemade
hash- brown potatoes, egg whites or whole eggs,
sundried tomato

EGG BENEDICT 4.400

Poached eggs, smoked turkey, wilted spinach
on freshly baked ciabatta bread with Hollandaise
sauce and side salad

GRILLED CHEESE MELT 2.900

Swiss, mozzarella and cheddar cheese mixed
with grilled courgette, black olive, roasted
pepper and onion, served on freshly baked whole
wheat pain de mie topped with fried egg and side
mesclun salad

PERFECT PANCAKES 2.400

Fluffy homemade pancakes with fresh fruit
and your choice of maple syrup or homemade
chocolate sauce

STARTERS & SIDES

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

EDAMAME 1.900

Simply edamame beans in the shell, briefly boiled,
sprinkled with rock salt, served with toasted sesame
and soya sauce

BUFFALO WINGS 3.200 **NEW**

Chicken wings marinated in spicy buffalo sauce
served with blue cheese dip

GAMBINI'S MOZZA 2.400

Golden brown mozzarella sticks served
with creamy island dip

C&G CRISPY PRAWNS 3.600

Tender prawns wrapped with golden brown crisps,
served on a bed of white rice and fresh avocado
with honey- soya dressing

★ FIG & CHAVIGNOL CROSTINI 4.500

Fresh tangy goat cheese "Crottin de Chavignol"
paired with fig, caramelized apple and crispy fresh
mixed greens tossed with walnuts, pine nuts, balsamic
vinegar and grissini

CRISPY CALAMARI 2.600

Panko breaded calamari rings, herbs,
homemade tartar sauce

GARLIC CHEESE BREAD 2.400

Golden fresh-baked ciabatta bread with roasted
garlic spread, topped with three-cheese

HALLOUMI & TOMATO 2.600

Grilled halloumi, marinated cherry tomato,
fresh basil pesto and sundried tomato

NACHOS 2.900

Tortilla chips covered with melted cheese blend
and jalapeños, comes with sides of sour cream,
guacamole and our special tomato sauce

FRENCH FRIES 1.500

Potato fries with ketchup dip
Add cheese 0.800



FIG & CHAVIGNOL
CROSTINI



URAMAKI

SUSHI & ROLLS

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

-  **URAMAKI**
Crispy Crazy
Crab, carrot, panko crispy, mayo
-  **Crab Roll**
Shrimps, Avocado, crab wrap
-  **Philadelphia Roll**
Smoked Salmon, avocado, cream cheese
-  **C&G Roll**
Warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce
-  **Boston**
Fresh salmon, fresh tuna, avocado and home-made sauce
-  **Alaskan**
Crab mix, salmon mix and panko crispy
-  **Tuna Roll**
Salmon, tuna
-  **Geisha**
Salmon, avocado wrap, crab mix
-  **Flying Salmon**
Salmon, shredded crab, carrot
-  **Crispy Shrimp**
Shrimps, panko crispy

-  **Crispy Tuna**
Tuna, salmon, panko crispy
-  **Crispy Salmon**
Salmon, panko crispy, spices
-  **Tanlai**
Crab, shrimps, salmon, panko crispy
-  **Volcano**
Salmon, tuna, tobico
-  **Mango Roll**
Shrimps, mango wrap, exotic glaze

6 pieces of 1 item 4.950 18 pieces of 3 items 13.950
12 pieces of 2 items 9.800

SALADS

- CRISPY CALIFORNIA** 4.200
Crab, carrot, cucumber, cabbage, avocado, panko crispy
- CRISPY SALMON** 5.400
Diced Salmon, crab, panko crispy

HOUSE-MADE SOUPS

Hot and flavorful
Our soups are cooked slowly
just for you



CARROT GINGER SOUP

- CREAMY MUSHROOM SOUP** 2.200
A creamy vegetarian soup bursting with flavorful pieces of mushroom, fresh leek and special seasoning
- TOMATO BASIL SOUP** 1.800
A hearty vegetarian soup made with roasted tomato, fresh basil and garlic croutons
- LENTIL SOUP** 1.800
Yellow lentil, vegetable broth, potato, onion, cumin, lemon, croutons
- CARROT GINGER SOUP** 1.800 NEW
Smooth creamy carrot soup infused with sautéed ginger served with crunchy croutons

GARDEN 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** 4.200
Spicy roasted chicken, breast mixed leaf, toasted sesame seeds, ginger pickles, fine beans, fresh chili, fresh mint, coriander, chives, cucumber, carrots tossed with Asian sesame dressing and garnished with wonton crisps
- SANTA FE CHICKEN** 4.900
Tender chicken breast roasted to perfection, mozzarella, mango chutney, corn, red beans, guacamole, tortilla crisps, tomato salsa and lemon vinaigrette dressing
- CLASSIC CAESAR SALAD** 3.600
Romaine lettuce and homemade garlic croutons topped with grated Grana Padano parmesan and Caesar dressing. Add chicken 1.600
Add grilled salmon or shrimp 1.900
- LEMON QUINOA** 4.800
Quinoa, chickpeas, fresh mesclun salad, tomato, cucumber, mint, thyme, drizzled with lemon and extra virgin olive oil. Add chicken 1.600
Add grilled salmon or shrimp 1.900
- SMOKED SALMON SALAD** 5.200
Slices of Scandinavian smoked salmon, ricotta cheese, capers, fine beans, grilled green asparagus, artichoke, potato and fresh rocket leaves, with parmesan dressing
- SLIM LINE CHICKEN** 4.900
Grilled chicken breast, light mozzarella cheese, homemade garlic croutons, tomato, crisp iceberg lettuce, garden vegetables and citrus aioli dressing
- CRAB & AVOCADO** 5.200
Perfectly marinated crab, avocado salsa, mixed greens, rocket leaves, cherry tomato and saffron vinaigrette dressing. Add shrimp 1.900
- HALLOUMI & VEGETABLES** 4.200
Grilled halloumi, roasted vegetables, fresh rocket leaves, grilled asparagus, mint, basil and citrus dressing
- SPINACH CHICKEN SALAD** 4.900
Grilled tender chicken breast, smoked turkey and emmental cheese slices, beef bacon strips, spinach, avocado, toasted almonds, cherry tomato, fresh basil, mesclun and balsamic dressing

C&G'S SALAD BAR 3.900 / serving
C&G's salad bar is freshly prepared and loaded with delicious seasonal ingredients

HOMEMADE PASTAS

PENNE ARRABIATA 3.600

Penne pasta with homemade pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil drizzle.

Add shrimp 1.900 - Add chicken 1.600

CHICKEN PESTO PASTA 5.500

Sautéed chicken strips in a unique blend of basil pesto, Grana Padano and toasted pine nuts, tossed with fusilli pasta and fresh cream

FETTUCCINI ALFREDO 3.800 NEW

Fettuccine pasta, fresh mushroom, onion, fresh basil, fresh cream, parmesan and creamy mushroom sauce

Add chicken 1.600 - Add shrimp 1.900

LASAGNA BOLOGNESE AL FORNO 5.800

Homemade oven baked pasta layered with C&G's authentic Bolognese sauce, béchamel, Grana Padano parmesan and mozzarella

HOUSE SPECIALS

For all of our specialties, we use the best beef and the best seafood, chicken and vegetables

★ BEEF TENDERLOIN 9.600

Certified beef tenderloin charcoal-grilled, served with mashed potato, seasonal vegetables and herb-butter jus

GRILLED SALMON 8.400

Salmon fillet pan-roasted with fennel and olive, paired with potato, butter glazed baby carrot, spinach and lemon butter sauce

★ HAMMOUR FILET 5.800 NEW

Oven baked hamour, spinach braised, saffron, basmati rice, cherry tomatoes, pomegranate salsa, lemon herbs sauce

★ CASPER'S CHICKEN ESCALOPE 5.200

Crisp chicken breast, smoked turkey and mozzarella served with mashed potato, seasonal vegetables and creamy cheese sauce

★ CHICKEN UNDER A BRICK 5.800

Special herbs marinated half chicken served with roasted potato, seasonal vegetables and homemade sauce

SEAFOOD BARLEY 5.800

Fresh sautéed prawn and baby calamari with lemon and basil, celery, red pepper and cherry tomato tossed with creamy barley

MIXED VEGETABLE MASALA 4.200 NEW

Paratha massa, mixed vegetable, cashew basmati rice, chili-cumin naan bread, raita and fried onion

GRILLED CHICKEN TIKKA MASALA 4.800

Tikka masala marinated chicken breast, tikka curry sauce with jasmine pulao rice, raita, fried onion and garlic naan bread

FISH & CHIPS 4.800 NEW

Golden crispy battered white fish served with tartar sauce and French fries

★ T-BONE STEAK 10.900 NEW

Marinated T-bone steak slowly grilled, served with corn on the cob, sundried tomato gravy, broccoli, cherry tomato and mashed potato.

CAJUN CHICKEN 5.800 NEW

Marinated grilled chicken breast served on the bed of Cajun flavored Mexican rice pilaf with sour cream and tomato salsa



BEEF TENDERLOIN

BREAD & SPREADS

All of our sandwiches are house-made with freshly baked bread, the finest meats, cheeses and veggies!

THE FAMOUS C&G CLUB SANDWICH 4.200

Tender chicken breast or roast beef, grilled to perfection served with smoked beef bacon, smoked turkey, fried egg, Swiss cheese, crisp lettuce, sliced tomato, pickled cucumber and C&G's club sauce on freshly toasted pain de mie, served with French fries

★ PROVOLONE STEAK SANDWICH 6.800

Slow-grilled certified tenderloin beef served with smoked beef bacon, melted provolone cheese, crisp lettuce, tomato and horseradish mayo on toasted ciabatta flavored with cheese, served with French fries

CHICKEN QUESADILLA 4.200

Grilled chili chicken breast strips, three-cheese blend, tomato, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas comes with sides of sour cream, guacamole and tomato salsa, served with French fries

PHILLY CHEESE STEAK 6.500

Juicy prime beef, fresh mushroom, mayo, bell pepper, tomato and onion sautéed and topped with melted provolone cheese on freshly baked white baguette, served with French fries

CHICKEN FAJITA WRAP 4.600

Seared fajita spiced chicken, sautéed pepper and onion, mozzarella, crisp lettuce, guacamole and sour cream on warm freshly baked flour tortilla, served with French fries

SMOKED SALMON 6.400

Fresh Scandinavian smoked salmon, light cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette, served with side salad

THE CLUB 4.800 NEW

Grilled chicken breast, smoked beef bacon, three cheese, mushroom and pesto mayonnaise on fresh-baked ciabatta bread, served with French fries

★ FARMHOUSE CHICKEN 4.800 NEW

Shredded chicken breast in special mayonnaise, sundried tomato, walnut, caramelized onion and fresh Amarantha spinach leaves on an artisan baked cereal loaf, served with French fries



PHILLY CHEESE STEAK

HANDCRAFTED BURGERS

All C&G's burgers are 100% prime beef

★ **A NEW GOOD MELT** 4.800

Prime beef, melted provolone cheese, balsamic confit of onion and mushroom, rocket leaves, tomato, rustic mustard mayo, served with French fries

★ **HOUSE BURGER** 4.400

Prime beef, house special sauce, lettuce, onion and tomato with melted cheese on the top
Add eggs 0.500 - Add beef bacon 1.600
Add mushroom 0.600

CAJUN CHICKEN GUACAMOLE BURGER 4.800 **NEW**

Special Cajun grilled chicken breast topped with melted cheddar, red onion, rocket leaves, tomato, lime cilantro and guacamole, served with French fries

CHICKEN MOZZARELLA BURGER 4.800

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

★ **GOURMET MINI SLIDERS** 6.600

Three different flavors of burger, Mediterranean with halloumi cheese, classic with provolone cheese and Mexican with avocado cream, mango and emmental cheese, served with French fries

MIGHTY MELT 4.950 **NEW**

Prime beef stuffed with cheese, melted provolone cheese, topped with C&G Special sauce, onion and sautéed mushroom, tomato, lettuce, served with French fries

FLAMING TOGARASHI 4.950 **NEW**

Prime beef, melted Swiss cheese, turkey, onion and sautéed mushroom, tomato, lettuce, togarashi mayo served with French fries

TEXAN BBQ BURGER 4.950 **NEW**

Prime beef, melted cheddar cheese, beef bacon, BBQ sauce, tomato, lettuce and mayo served with French fries.



CAJUN CHICKEN GUACAMOLE BURGER

TRADITIONAL PIZZA

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



CLASSIC PEPPERONI

MARGHERITA 3.800

Mozzarella, Grana Padano parmesan, basil and tomato sauce
Add shrimp 1.900 - Add chicken 1.600

CLASSIC PEPPERONI 4.800

Beef pepperoni, mozzarella, fresh basil, oregano and tomato sauce

ITALIA CLASSIC 5.600

Smoked turkey, mozzarella, mushroom, fresh basil, olive, oregano and tomato sauce

★ **QUATTRO STAGIONI** 5.800

Gouda cheese and mozzarella, fresh artichoke, eggplant, olive, mushroom, sundried tomato, oregano and tomato sauce

HALLOUMI PESTO 5.400 **NEW**

Basil pesto, halloumi, aged mozzarella, sundried tomato and Grana Padano parmesan

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our signature desserts! Enjoy after your meal or indulge and come in just for an assortment of delicious and irresistible pleasures! Ask your server for more choices in our Deli selection



FRUITY
RED VELVET

- ★ **THE FAMOUS CHOCOLATE CAKE** 2.800
A chocoholic's dream!
Rich and moist chocolate cake finished with C&G's Bernadette's secret chocolate sauce over the top, served with homemade vanilla bean ice cream

APPLE TART 2.800
Caramelized apple baked to perfection beneath a sweet, golden puff pastry served with vanilla bean ice cream

PAIN PERDU 1.900
Rustic French brioche soaked with crème Anglaise, covered with caramel sauce and served with vanilla bean ice cream

CARAMEL DATE PUDDING 2.900
Warm and gooey date pudding topped with caramel sauce, served with vanilla bean ice cream

- ★ **CHOCOLATE FONDANT** 2.800
Velvet smooth cake with a molten chocolate middle and vanilla bean ice cream

FRUITY RED VELVET 3.500
Light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese, served with a carpet of red fruit

WARM MOLTEN TART 3.200
Delicious eruption of hot Belgian chocolate and vanilla sauce, served with vanilla bean ice cream

★ Our Specialty

- ★ **FRESH FRUIT SALAD** 2.200
Fresh seasonal fruits, vanilla bean syrup

HOMEMADE ICE CREAM 1.900
3 scoops of homemade ice cream and all natural sorbets
Ask your server for today's refreshing flavors

★ Our Specialty

MINI & INDULGENT

CHEESECAKE 1.900
Cream cheese, berry compote

SICILIAN TIRAMISU 1.900
Sponge cake with mascarpone and cacao nibs cream

CHOCOLATE FUDGE BROWNIES 1.900
Delicious chocolate fudge brownie mixed with cashews and hazelnuts pieces, smothered in rich Belgian chocolate fudge with homemade chocolate ice cream

BEVERAGES

We have an extensive variety of beverages: Award winning coffee freshly brewed and roasted to perfection! Handcrafted ice tea and lemonades, seasonal freshly squeezed juices and fruit smoothies
The choice is yours!

COFFEE & LATTÉ

ESPRESSO, RISTRETTO OR LUNGO 1.200
Aromatic straight shot

DOPPIO 1.900
Double espresso shot

CAFÉ MACCHIATO 1.400
Espresso shot, foamed milk

CAPPUCCINO 2.200
Espresso, frothed milk

CAFÉ MOCHA 2.200
Espresso shot, chocolate, steamed milk

BREWED COFFEE 1.600
Award-winning signature blend

LEBANESE COFFEE 1.200
Traditional as ever

INSTANT COFFEE 1.400
Classic, gold or decaf

SENSATIONAL HOT CHOCOLATE 2.400
Sensational Hot Chocolate/ Try it with orange
Low fat chocolate, milk, marshmallows

COOKIES'N CREAM 2.600
Chocolate chip cookies, milk, vanilla powder, whipped cream, chocolate biscuit flakes

MOCHA AFTER EIGHT 2.600
Espresso shot, steamed milk, mint syrup, chocolate

MOCAFÉ COOL 2.600
Mocafé, milk, served frozen or hot

CAFÉ LATTÉ - LATTÉ LITE 2.000
Espresso, steamed milk, foam

CARAMEL LATTÉ 2.200
Latté, caramel sauce, fresh whipped cream

ROASTED HAZELNUT PRALINE LATTÉ 2.400
Espresso shot, steamed milk, homemade roasted hazelnut praline sauce and caramel sauce

MOCHA CARAMEL LATTÉ 2.400
Low fat chocolate, espresso shot, sugar-free caramel, fat-free milk

OREO LATTÉ 2.400
Espresso shot, steamed and foamed milk, chocolate cookies syrup, Oreo cookies

SALTED CARAMEL LATTÉ 2.400
Espresso shot, steamed milk, homemade salted caramel sauce

★ Our Specialty

BLENDS

SEASONAL FRESHLY SQUEEZED JUICES 1.800
Apple, Carrot, Orange or Carrot-Ginger

LEMONADES 1.800
Original, mint; on ice or frozen

FRUIT SMOOTHIES 2.400
Strawberry, Kiwi-Apple, Strawberry-Banana, Mango, Red Berries

GINGER MOJITO 2.600
Mojito syrup, ginger syrup, lemon juice, fresh mint, soda water, lemon slices

POMEGRANATE MOJITO 2.600
Pomegranate syrup, mojito syrup, lemon juice, fresh mint, soda water, lemon slices

LEMON CURACAO 2.600
Blue curacao syrup, 7up, lemon juice, lemon slices

BERRY MIX 2.600
Blackberry juice, raspberry syrup, soda water, lemon slices

MINERAL WATER
Aquafina small 0.400 - Aquafina large 0.750
Imported Rim small 0.500 - Imported Rim large 0.950

SODA WATER 0.900

ENERGY DRINK 1.600

SOFT DRINKS

Pepsi, Diet pepsi, Mountain Dew, 7up, Diet 7up, Mirinda 0.900

TEAS

INFUSED TEAS 1.400

HOMEMADE ICE TEA 1.600
Lemon/Peach

OLD-FASHIONED ICE TEA 2.200
Black tea, sugar, lemon

- ★ **BOMBAY CHAI ICE TEA** 2.200
Bombay Chai tea, sugar, lemon, star anise, cinnamon stick

- ★ **SOUTHERN MINT ICE TEA** 2.200
Southern mint tea, sugar, citrus, cinnamon stick, fresh mint



All prices are in Omani Rial and are subject to 5% Municipality Tax

We would like to extend our heartfelt gratitude to all our customers, franchisees and business partners for their continued support of Casper & Gambini's. We also wish to express our sincere appreciation to our team of highly talented people for their dedication, passion, and execution.

Together, our success will be assured as we further grow Casper & Gambini's leadership position in all markets that we operate in:

- Oman
- Lebanon
- Kuwait
- KSA
- Egypt
- Jordan
- Qatar
- Bahrain
- Kurdistan
- Nigeria
- UAE