

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

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 Qatar 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 pre-cooked, and made with 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!

40 operations, 10 cities, 1 brand

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

BREAKFAST & BRUNCH

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

granola & yoghurt

non-fat Greek yoghurt with crunchy honey granola, an amazing blend of forest fruits, blueberries, and raspberries with the all-famous maple syrup 26.00

avocado on pumpernickel

an appetizing hand-crushed avocado mixture, laid on pumpernickel toast with free-range poached eggs, soft feta cheese, fresh mint and roasted cherry tomatoes served with side salad 46.00

ultimate pancake

heavenly cinnamon and banana pancakes flavored with coconut, zesty lemon served with fresh fruits and your free choice of maple or chocolate sauce 39.00

traditional labneh

labneh, extra virgin olive oil, fresh cucumber, mint, black olive, freshly baked thyme flavored flatbread 27.00

crustless frittata

baked omelette, roasted onion, pepper, potato, sundried tomato, goat cheese, basil, toasted white loaf, balsamic glaze 37.00

turkey & cheese melt

Swiss, cheddar, mozzarella cheese and smoked turkey with cornichons and mayo sauce in brown baguette served with side salad 48.00

freshly baked croissant

your choice of plain, chocolate, almond, cheese or thyme 10.00

egg benedict

poached eggs, your choice of smoked turkey or smoked salmon, wilted spinach on freshly baked ciabatta bread with Hollandaise sauce and side salad 42.00

gambini's omelette

your choice of Swiss, mozzarella or goat cheese filling with crispy beef bacon and chunky potatoes, egg whites or whole eggs, sundried tomato 32.00

halloumi press

halloumi, sun-dried tomato, rocket leaves, fresh basil and tomato on freshly toasted ciabatta served with side salad 44.00



avocado on pumpernickel

STARTERS & SHARING

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.

goat cheese tartlet

our homemade scrumptious mille-feuille enriched with tapenade, pepper marmalade, artichoke, goat cheese, French thyme, baby spinach, caramelized onion and cherry tomato served with side salad 43.00

truffle sliders

three flavored truffle infused beef sliders with the finest mushroom mix served with fries and our homemade special sauce 55.00

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 60.00

smoked salmon & fresh crab

shaved fennel and radish with endive medley, wild rocca, baby spinach accompanied with grapefruit and large capers on a bed of fresh crab and smoked salmon, served with ranch-dill dressing 68.00

palermo burrata

carefully prepared handmade burrata cheese laid on marinated heirloom tomato served with succulent fruity balsamic dressing and lettuce mixture sprinkled with caramelized pistachio 68.00

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 62.00

crispy potato

golden potato fries served with ketchup dip 22.00

crispy shrimp

crisp prawns, spring onion, light soya sauce 38.00

panko breaded mozzarella

crispy, stretchy and melty mozzarella sticks, served with creamy island dip, sprinkled with cherry tomato and basil 32.00

halloumi asparagus

delicious asparagus with grilled halloumi is the ultimate recipe for a great start! served with lemon-sundried tomato sauce and pesto toasted loaf 39.00

edamame

simply edamame beans in the shell, briefly boiled, sprinkled with rock salt, toasted sesame and soya sauce 28.00

chicken strips

your choice of grilled or fried crispy chicken tenders in seasoned panko crumbs served golden with the exquisite honey-mustard dip 38.00

fried squid

panko breaded calamari, herbs with homemade tartar sauce 32.00

potato skins

crispy potatoes topped with melted three cheeses, jalapeños, tomato salsa & thyme with a side of sour cream and guacamole 36.00

fresh crab & shrimp soft buns



HOMEMADE SOUPS

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



tomato basil

wild mushroom

sautéed mushrooms, cooked with scrumptious cream and C&G special seasoning served with soft bun 34.00

tomato basil

a hearty vegetarian soup of roasted tomato, fresh basil and our homemade focaccia parmesan 28.00

carrot & ginger

healthy low-fat soup, for a warming lunch or dinner, topped with sliced almonds and pumpkin seeds served with soft bun 33.00

home-style lentil

a homemade satisfying and simple soup made of lentils and vegetable broth served with lemon and garlic croutons 30.00

FRESH SALADS

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

steak salad

grilled medallion of juicy beef tenderloin on eruca, wild rocket and leaves salad, market-fresh cherry tomato & mushroom, crispy onion ring, Greek feta cheese and light sesame dressing 67.00

halloumi verdure

a vegetarian favorite grilled halloumi salad, served with dates, pomegranate seeds and hazelnut on a bed of lettuce mixture along with honey balsamic dressing 58.00

casper's raw kale

crisp and fragrant, red cabbage and little gem, dry apricot, cranberry, feta cheese with pomegranate, white balsamic maple drizzle, walnut and pine nuts sprinkles 52.00
add chicken 15.00 or add shrimp 20.00

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 78.00

asian sesame chicken

highly popular, filling and satisfying shredded spicy chicken, chili and vegetable salad with a delicious Asian flavor, wonton crisp, peanuts and ginger pickles served with light Asian sesame dressing 48.00

tex-mex chicken salad

slow roasted chili chicken breast, beans and corn on fresh leaves with mango chutney, guacamole, tomato salsa, mozzarella with citrus dressing and corn tortilla crisp 54.00

heritage goat cheese

endive, lettuce mixture served on a bed of warm goat cheese with red and yellow beetroots, sprinkled with hazelnut and pumpkin seeds along with our chef's special sauce 54.00

the garden gourmand

a variety of crispy baby spinach, wild rocca, zucchini and fresh asparagus shavings mixed with butter beans, artichoke heart, dry cranberry and pomegranate seeds served with balsamic dressing and pumpkin seeds sprinkles 56.00

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 59.00
add grilled salmon 25.00 or add shrimp 20.00

caesar salad

romaine lettuce and homemade garlic croutons topped with grated grana padano parmesan, herb toasted white loaf our homemade Caesar's sauce 40.00
add shrimps 20.00 or add chicken 15.00

scottish salmon

slices of savory Scottish smoked salmon, ricotta cheese mix, grilled green asparagus, artichoke, potato and fresh mixed greens, with lemon vinaigrette dressing 60.00

cranberry spinach salad

amaranth spinach & mixed leaves with grilled free range chicken, smoked turkey & emmental cheese slices, crispy bacon, dry cranberry, avocado, dry cranberry and almonds served with balsamic dressing 58.00

shrimp minted couscous

minted couscous with shrimp, mixed greens, rocket leaves, roasted vegetable, dry raisin, sweet corn salsa, fresh mint leaves, citrus dressing 65.00

asian sesame chicken



HOMEMADE PASTA

The taste of traditional Italian flavors with our special touch.

lasagna bolognese

oven baked pasta layered with C&G's authentic Bolognese sauce, Swiss and mozzarella cheese and side salad 51.00

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 78.00

fusilli verde

sautéed chicken strips in a unique blend of basil pesto, parmesan flakes, grana padano and toasted pine nuts served over fusilli pasta with fresh cream 56.00

penne arrabiata

home-made pomodoro sauce, red chili, fresh basil, grana padano parmesan with extra virgin olive oil drizzle 42.00
add shrimp 20.00 or add chicken 15.00

truffle piccolini

an unconventional macaroni & cheese version. baked piccolini macaroni pasta in creamy wild mushroom sauce, heavenly infused with the all-exquisite truffle flavor and parmesan cheese 63.00

pappardelle vesuvio

pappardelle pasta with parmesan cheese flakes, sautéed chicken, fried red chili slice, forest mushroom in creamy Vesuvio sauce 56.00

penne pollo & funghi

penne pasta with chicken strips, fresh mushroom and parmesan cheese tossed with fresh cream and rosemary 56.00

MAINS & GRILLS

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

chicken roulade ★

flattened chicken breast rolled with a trio mushroom mix and cheese, coated with panko bread crumbs served with mashed potato, oven-blushed tomato and seared lettuce succrine with a side demi-glace sauce 86.00

grilled beef tenderloin

charcoal-grilled certified Australian beef tenderloin, served with soft mashed potato, seasonal vegetables and herb-beef jus 102.00

hooked on salmon

Scottish salmon fillet pan-roasted with fennel, olive, paired with potato, butter-glazed baby carrot, braised spinach and lemon butter sauce 96.00

steak & fries

prime grilled steak topped with cafe butter and herb-beef jus served with herb flavored French fries and mushroom sauce 98.00

boursin chicken escalope ★

crisp chicken breast, smoked turkey and mozzarella served with mashed potato, seasonal vegetables and creamy cheese sauce 88.00

rosemary grilled chicken

grilled chicken breast served with rosemary mashed potato, cherry tomato, fine beans and creamy gravy mushroom sauce 89.00

rib & chunky potato

prime quality marinated rib eye steak served with chunky potatoes, seasonal vegetables and herb beef jus 113.00

veal escalope

breaded veal, Viennese style served with French fries, cherry tomato and a balsamic lettuce mixture salad 92.00

marinated grilled prawns ★

marinated grilled jumbo prawns served with tartar dip and chips 108.00

sea bass

pan seared with lemon butter sauce served with sauteed potato, cherry tomato and asparagus with grilled lemon and fresh basil 99.00

steak & fries



HOMEMADE SANDWICHES

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

C&G club sandwich



chicken quesadillas ★

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 your choice of French fries or potato wedges 47.00

C&G club sandwich ★

your choice of roast beef or free range chicken breast grilled to perfection served with smoked bacon, fried egg, smoked turkey, Swiss cheese, crisp lettuce, sliced tomato, pickles and C&G's club sauce on a freshly toasted pain de mie served with French fries or potato wedges. just as it should be! 48.00

provolone steak sandwich ★

lush slow-grilled certified Australian beef served with smoked bacon, melted provolone cheese, crisp lettuce, tomato and provolone sauce on toasted cheese ciabatta, served with potato wedges 72.00

spinach salmon sandwich

fresh smoked salmon with light cream cheese, crisp lettuce, baby spinach, caper and lemon on freshly baked brown baguette, served with side salad 65.00

grilled chicken sandwich

the traditional juicy grilled chicken breast served with smoked bacon and Swiss cheese, mushroom, sun-dried tomato and mayonnaise on freshly toasted ciabatta served with French fries or potato wedges 50.00

the panino

fresh mozzarella and basil with sliced tomato, pesto-mayo, sundried tomato, toasted ciabatta bread served with side salad 50.00

farmhouse chicken

shredded chicken breast in an exclusive mayonnaise sauce, sun-dried tomato, walnut, caramelized onion and fresh amarantha spinach leaves on an artisan overnight-baked cereal loaf served with French fries or potato wedges 54.00

philly steak sub

juicy prime Australian beef, mushroom, bell pepper, tomato and onion, sautéed and topped with melted provolone cheese on freshly baked white baguette, served with French fries or potato wedges 68.00

BURGERS & PIZZAS

Whether it's handcrafted burgers or our traditional homemade pizzas, we guarantee that they are formed from the fresh & all-natural ingredients.

mushroom & cheese

everyday hand-crafted prime beef burger with special sauce, shimeji mushroom mix, melted provolone cheese, onion and tomato served with French fries or potato wedges and ketchup 54.00
add eggs 9.00 add beef bacon 8.00

teriyaki chicken

glazed teriyaki chicken breast and crispy vegetables ginger mix on a bed of iceberg lettuce and Japanese sauce served with French fries or potato wedges and ketchup dip 52.00

C&G burger

prime Australian beef, smoked special sauce, onion, mesclun and tomato with melted cheese on the top, served with French fries or potato wedges 58.00
add eggs 9.00 add beef bacon 8.00

chicken mozzarella

grilled chicken breast with breaded mozzarella, Swiss and cheddar cheese, onion rings, pan-seared mushroom, crisp iceberg lettuce, tomato with mayonnaise, served with your choice of French fries or potato wedges 50.00

gourmet mini sliders

three different flavors of burger, Mediterranean with halloumi cheese, Classic with provolone cheese and Mexican with avocado cream, mango and emmental cheese, served with your choice of French fries or potato wedges 52.00

margherita

mozzarella, fresh basil, grana padano parmesan, oregano and C&G's authentic pizza sauce 43.00

classic pepperoni

Beef pepperoni with mozzarella, grana padano parmesan, fresh basil, oregano and C&G's authentic pizza sauce 46.00

the italian

smoked turkey, mozzarella, fresh mushroom, fresh basil, olives, oregano and C&G's authentic pizza sauce 52.00

basil halloum

basil pesto, halloumi, mozzarella, oregano, sun-dried tomato and grana padano parmesan 56.00



teriyaki chicken burger

SUSHI & ROLLS

An exceptional fusion of Asian flavors highlighting creative and healthy ingredients, using the finest fish and vegetables.

URAMAKI

(3 pieces each)



crispy crazy

crab, carrot, panko crispy, mayo



crab roll

shrimp, avocado, crab wrap



philadelphia roll

fresh salmon, avocado, cream cheese



flying salmon

salmon, shredded crab, carrot



alaskan

crab mix, salmon mix and panko crispy



geisha

salmon, avocado wrap, crab mix



crispy salmon

salmon, panko crispy, spices



spicy sensation

spiced crab mix, cream cheese and rocket leaves, panko crispy, Japanese mayo

SPECIAL ROLLS

(6 pieces each)



C&G shrimp roll

warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce 65.00



spicy crunchy

fried salmon, panko bread topped with crab mixed with spicy mayo 65.00



golden tempura roll

tempura shrimp, cream cheese, avocado flakes 66.00

6 pieces 62.00 18 pieces 164.00
12 pieces 114.00

SALADS

crispy california salad

a simple yet marvelous mix of crab, carrot, cucumber, cabbage, avocado and panko crispy 65.00

crispy salmon salad

mouth-watering fusion of diced salmon, crab, panko crispy 75.00



crispy salmon salad

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our delightful signature desserts, handcrafted daily in our kitchen.

pain perdu



raspberry twist ✦

an extremely crunchy mix, topped with rich white chocolate, vanilla cream and raspberry coulis 36.00

pain perdu

rustic French brioche soaked with crème Anglaise, covered with caramel sauce and served with vanilla bean ice cream 36.00

bernadette's chocolate cake

a chocoholic's dream!
rich and moist chocolate cake finished with Bernadette's secret chocolate sauce served with homemade vanilla bean ice cream 36.00

cruffin ✦

a mouthwatering combination of a croissant and a muffin, your choice of three flavors: nutella, crème pâtissière or Blueberry 38.00

C&G waffles

made to order waffles, fruit topping, vanilla ice cream, served with milk chocolate sauce 36.00

date pudding cake

warm chocolate and date pudding, served with hot butterscotch chocolate sauce, vanilla bean ice cream and topped with fried spaghetti 31.00

mascarpone red velvet

light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese served with a carpet of red fruit 44.00

all-natural frozen yogurt ♻️

a light satisfying choice of fat-free yogurt ice cream, homemade granola and fresh seasonal fruits 32.00

fresh fruit salad 🍓🍓

enjoyable fresh seasonal fruits topped with vanilla bean syrup 28.00

selection of ice cream

ask your waiter for today's refreshing flavors 27.00

crunchy ravioli ✦

tender and sweet fried crescent-shaped pastries filled with mozzarella and Nutella spread, dusted with powdered sugar and dipped in C&G's chocolate or caramel 36.00

molten fondant

the indescribable velvet smooth cake with a molten chocolate middle and vanilla bean ice cream 36.00

BEVERAGES

Whether it's our all natural freshly squeezed juices or Mocafe cool, you can always enjoy your meal with your choice of our refreshing beverages.

COFFEE & LATTE

freshly roasted coffee beans in our state of the art roasters.

espresso, ristretto or lungo

aromatic straight shot 12.00

decaf

limit your caffeine intake 13.00

doppio

double espresso shot 14.00

café macchiato

espresso shot stained with foam 13.00

café cortado

espresso shot, frothed milk 15.00

flat white

cappuccino, an espresso shot with creamy milk and foam 19.00

café au lait

espresso shot, steamed milk topped with foam 19.00

caramel au lait

the perfect balance of rich espresso combined with smooth creamy steamed milk and velvety foam 20.00

salted caramel latte

latte, salted caramel sauce, steamed milk, whipped cream 21.00

mocha au lait

espresso shot, chocolate powder, steamed milk 20.00

light caramel mocha

espresso shot, chocolate, caramel, fat free steamed milk 20.00

soy hazelnut latte

espresso shot, steamed soy milk, hazelnut syrup 21.00

minted mocha

espresso shot, steamed milk, chocolate sauce, and green mint syrup 20.00

hot chocolate brûlé

sensational hot chocolate with chocolate, skimmed milk, mini-toasted marshmallows 19.00

misto café

brewed coffee, frothed milk 15.00

mocafé cool

mocafé, milk, ice 16.00

turkish coffee

traditional as ever 14.00

soy milk cappuccino

espresso shot, frothed soya milk, foam 21.00

café cortado



SIGNATURE COFFEE BRULE

rich & special

espresso brûlé

espresso topped with our homemade fat-free honey meringue brûlé 20.00

cortado brûlé

café cortado topped with our homemade fat-free honey meringue brûlé 23.00

mocha brûlé

espresso, chocolate powder, frothed milk, topped with our homemade fat-free honey meringue brûlé 24.00

minted cortado brûlé

espresso, frothed milk, green mint syrup, topped with our homemade fat-free honey meringue brûlé 24.00

DRIPS & BREWS

locally roasted

filtered brewed coffee

our locally-roasted signature blend, a clean crisp mouth feel that burst with fresh flavors 17.00

manual pour over

the cone shaped filter adds depth to the coffee layer with no residuals or oils due to 30% thicker filter than other filters 20.00

black cold drip brew

through a unique 8 hours 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 18.00

flavored cold drip

cold drip brew in ice served with your choice of vanilla, green mint, hazelnut served with fresh cream on the side 21.00

flavored cold drip



COOLERS

irresistibly refreshing

mojito ginger cooler

ginger ale, mojito syrup, fresh mint, lemon slices 29.00

cherry pomegranate mojito

fresh pomegranate, cherry puree, mojito mix, lemon wheel, lemon juice, fresh mint, ginger ale 31.00

kiwi cucumber mojito

fresh cucumber slice, kiwi purée, mojito mix, lemon wheel, lemon juice, cucumber juice, fresh mint, ginger ale 29.00

citrus ginger cooler

ginger ale, orange syrup, orange slices, lemon slices 27.00

red punch

Red Bull, strawberry syrup, fresh strawberry, mojito syrup, fresh mint 33.00

mojito power potion

Red Bull, mojito syrup, lemon slices, fresh mint 33.00

FRESH FRUIT FREEZERS

smooth & fruity

strawberry, kiwi-apple, cherry-banana, strawberry-banana, banana-peach or mango 25.00

FRESH LEMONADES

on ice or frozen

old-fashioned lemonade

the original 24.00

minted lemonade

lemonade with fresh mint 26.00

HEALTH IN A GLASS

undeniably tasty

sweet greens

fresh green apple, baby spinach, pineapple and kale 31.00

zesty greens

fresh green apple, cucumber, celery and lemon juice 31.00

sweet roots

fresh pomegranate, beetroot and orange juice 31.00

freshly pressed juices

orange, carrot or apple 24.00

TEA & TISANE

infused to perfection

Revolution® mint iced tea

southern mint tea, sugar, citrus, cinnamon stick, fresh mint 19.00

bombay chai iced tea

bombay chai tea, sugar, citrus, star anise, cinnamon stick 19.00

lemon grass iced tea

mint tea, lemon grass syrup, lemon, fresh mint 21.00

pomegranate iced tea

white pomegranate tea, pomegranate syrup, sugar, lemon slice 19.00

flavored iced tea

peach, lemon 17.00

infused herbal tea

Revolution® premium infused teas 16.00

STILL & SPARKLING

mineral water

still water small 500 ml 12.00
still water large 1000 ml 19.00

sparkling water

sparkling water small 500 ml 18.00

soft drinks

Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda 330 ml 12.00

COCKTAILS

beets & carrots

carrot, fresh beetroot, fresh ginger, beetroot juice 27.00

organic fruit & mint

mango, kiwi, orange, fresh mint 27.00

berries & banana

strawberry, berry bush, raspberry, banana 28.00

sweet greens

