Armenian Middle Eastern Cuisine

304 N. Brand Blvd.
Glendale

818.246.7775

“The best, most-interesting Lebanese-Armenian restaurant in L.A.”
— Michelle Huneven, L.A. Weekly

Voted Best of Citysearch for group dining!

Take-Out & Catering Menu
(Appotizers)

- **Hammus** Garbanzo with sesame seed oil, tahini, lemon juice and garlic.  
  $4.50 - 7.50$

- **Mutabbal (Baba Gannuj)** Roasted eggplant, mixed with garlic, sesame seed oil, tahini and lemon juice.  
  $4.50 - 7.50$

- **Oberjhin Salad** Roasted eggplant, mixed with fresh cut vegetables and citrus dressing.  
  $4.50 - 7.50$

- **Mousakka** Eggplants, baked with onions, tomatoes, chickpeas and peppers.  
  $5.50 - 9.50$

- **Muhammara** A spicy dip of crushed walnuts, red pepper paste and pomegranate molasses.  
  $5.50 - 9.50$

- **Labneh Harrah** Yogurt cheese topped with pickled jalapenos, tomatoes, herbs, spices and olive oil.  
  $4.50 - 7.50$

- **Labneh Khaleejhi** Yogurt cheese with fresh mint, pickled peppers, tomatoes and olive oil.  
  $5.00 - 8.00$

- **Tabbuleh** Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.  
  $4.50 - 7.50$

- **Red Tabbuleh (Eech)** Bulgur mixed with sauteed tomatoes, onions and fresh herbs.  
  $5.00 - 8.50$

- **Sarma** Fresno grape leaves, stuffed with rice and vegetables.  
  $.95 ea.

- **Jajek** A mixture of yogurt, diced cucumbers, mint and a dash of garlic.  
  $4.50 - 7.50$

- **Feta Cheese** Feta cheese served with tomatoes, olives, carrots and fresh mint.  
  $4.50 - 7.50$

- **Shanklish Salad** Aged Lebanese spicy cheese mixed with onions, tomatoes, and olive oil  
  $5.50 - 10.00$

**TRIO KEBBEH (Kebbeh Orfaliyeh, Kebbeh Batata Kebbeh Aadas)**  
$15.00$

- **Kebbeh Aadas (Vosbof Kofta)** Cooked red lentil, cracked wheat, sautéed onions.  
  Served with a mixture of onions, tomatoes, parsley, lemon and cumin.  
  $9.50$

- **Kebbeh Batata** Mashed oven roasted potatoes mixed with bulgur.  
  Served with sautéed onions and peppery sauce.  
  $9.50$

- **Kebbeh Orfaliyeh (Ourfa Style Chi-Kofta)** Armenian steak tartar made with finely minced fresh filet mignon, bulgur, onion and parsley. Served in chunks, with a special salad.  
  $7.00 - 11.50$

- **Kebbeh Nayyeh (Chi-Kofta)** Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, topped with a special salad and olive oil.  
  $6.50 - 11.00$

- **Fried Liver (Sawda Maklieh)** Pan-fried liver served with tomatoes, garlic and green peppers.  
  $10.50$

- **Vegetarian item**

* All Meza are a la carte and do not include bread. Pita bread may be added at $0.25 each or $1.50 per 6-pack.
**HOT MEZA**

(Appetizers)

- **Mantee (Shish Barak)** Mini meat pies, oven baked and topped with tomato and yogurt sauces. **9.00**
- **Basterma Rekaat** Rolls of scentless Armenian pastrami and four cheeses in paper thin dough. **(Min. 4) 1.60 ea.**
- **Cheese Fatayer (Boreg)** Turnovers stuffed with white cheese and pan fried. **(Min. 4) 1.60 ea.**
- **Spinach Fatayer (Boreg)** Turnovers stuffed with spinach, onion, lemon juice, olive oil and pine nuts. **(Min. 4) 1.60 ea.**
- **Sambousek** Fried meat pie, stuffed with beef, onion and pine nuts. **(Min. 4) 1.60 ea.**
- **Kebbeh (Kofta)** Spheres of beef & cracked wheat, stuffed with minced meat, onion and pine nuts. **(Min. 4) 1.60 ea.**
- **Garden Kebbeh (Veggie Kofta)** Semolina, wheat, walnuts, onions, spinach, pepper sauce. **(Min. 4) 1.60 ea.**
- **Arayes** Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita. **8.00**
- **Falafel Meza** Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, tahini. **6.75**
- **Soujik Banadoura** Carousel-made Armenian sausage and garlic broiled on tomato slices. **10.00**
- **Maaneh** Carousel-made Lebanese sausage sautéed and served in a citrus-pomegranate sauce. **10.00**
- **Liver Sautéé** Veal liver dices, sautéed with onions and spices. **12.50**
- **Filet Sautéée** Filet mignon sautéed with onions, mushrooms, tomatoes and pepper paste. **14.50**
- **Hammous Soujik** Hammous topped with pan-fried soujik (Armenian sausage) chunks. **12.50**
- **Friri (Quail)** Pan-fried and sautéed with sumac pepper and citrus sauce. **(Min. 3) 4.50 ea.**
- **Frog Legs Provencial** Pan-fried frog legs, sautéed with lemon juice, garlic, cilantro. **13.50**

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**DESSERTS**

- **Ossmanlieh (Knefeh B’ashta)** Carousel-made ashta filled in a layer of baked and shredded dough. **7.00**
- **Ash El Sarayya** Carousel-made ashta and dough, topped with crushed pistachios. **7.00**
- **Halaweh B’Jheben** A blend of semolina and Lebanese cheese, filled with Carousel-made fresh cream. **7.00**
- **Ashta B’Aasal** Carousel-made ashta layered over fresh banana topped with honey and pistachios. **8.50**
- **Foret Glacé** Heated Basma, topped with vanilla ice cream, caramel and crushed pistachios. **7.00**
- **Tiramisu** Carousel-made and guaranteed to be one of the best you’ve ever tasted. **7.00**
- **Carousel-made Baklava OR Pistachio Basma** **3.75**

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**BEVERAGES**

- **Soft Drinks** (Coke, Diet Coke, 7-up, Iced Tea), **Coffee, Hot tea** **1.25**
- **Tun (Yogurt Drink), Armenian coffee, Espresso** **2.25**
- **Arte Sole Water (Mineral / Sparkling)** **330ml 2.25 / 750ml 3.75**
- **Arrowhead (Spring Water)** **1.25**
- **Fresh Squeezed Lemonade / Jallab** **2.75 / 3.50**
- **Pomegranate Juice** **6.00**
Plates are served with rice, bulgur wheat pilaf, potato fries or vegetable medley, and Hammos or Mutabbal. Substitute Cabbage Salad add $1, Greek/Fattoush/Armenian Salad add $1.50; Salad placed inside entree plate.

**ENTREES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Plate</th>
<th>Pound</th>
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</thead>
<tbody>
<tr>
<td>Chicken Shawarma</td>
<td>12.00</td>
<td>15.00</td>
</tr>
<tr>
<td>Beef Shawarma</td>
<td>13.00</td>
<td>16.00</td>
</tr>
<tr>
<td>Mom’s Beuftek</td>
<td>16.00</td>
<td>26.00</td>
</tr>
<tr>
<td>Lamb Kastaleta</td>
<td>23.00</td>
<td>30.00</td>
</tr>
<tr>
<td>Liver Sautéée</td>
<td>14.50</td>
<td>16.50</td>
</tr>
<tr>
<td>Filet Sautéée</td>
<td>16.50</td>
<td>21.50</td>
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</tbody>
</table>

**SPECIALTIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Plate</th>
<th>Pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Kebab</td>
<td>14.00</td>
<td>17.50</td>
</tr>
<tr>
<td>Khash-Khash Kebab</td>
<td>13.00</td>
<td>15.50</td>
</tr>
<tr>
<td>Chicken Breast Kebab (Shish Tawook)</td>
<td>11.00</td>
<td>12.50</td>
</tr>
<tr>
<td>Chicken Lula Kebab (Kafka)</td>
<td>11.00</td>
<td>12.50</td>
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<tr>
<td>Filet Shish Kebab (Lahem Meshwey)</td>
<td>14.00</td>
<td>17.50</td>
</tr>
<tr>
<td>Beef Lula Kebab (Kafka)</td>
<td>12.00</td>
<td>13.50</td>
</tr>
<tr>
<td>Lamb Shish Kebab</td>
<td>16.00</td>
<td>20.00</td>
</tr>
<tr>
<td>Veal Liver Kebab</td>
<td>11.00</td>
<td>12.50</td>
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</tbody>
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**KEBABS**

Served with broiled tomatoes, peppers, onion-parsley mix, seasoned pita, & pickled turnips.
(Any Plate Khash-Khash style, add $1. Yogurt style add $2)

**SOUP, SALADS & SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentil Soup</td>
<td>4.00</td>
</tr>
<tr>
<td>Fattoush Salad</td>
<td>4.75</td>
</tr>
<tr>
<td>Cabbage Salad</td>
<td>3.75</td>
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<tr>
<td>Armenian Salad</td>
<td>4.50</td>
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<tr>
<td>Greek Salad</td>
<td>5.00</td>
</tr>
<tr>
<td>Rice Pilaf, Bulgur (wheat) Pilaf or Potato Fries (Fresh Kennebec)</td>
<td>2.50</td>
</tr>
<tr>
<td>Antakali Bread</td>
<td>6.00</td>
</tr>
<tr>
<td>Kawarma</td>
<td>5.50</td>
</tr>
<tr>
<td>Seasoned Pita Bread (Large)</td>
<td>.50 ea. / 3.00 Pk.</td>
</tr>
<tr>
<td>Plain Pita Bread (Small)</td>
<td>.25 ea. / 1.50 Pk.</td>
</tr>
<tr>
<td>Pickled Turnips</td>
<td>3.00</td>
</tr>
<tr>
<td>Garlic Sauce or Tahini Sauce</td>
<td>.50</td>
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</tbody>
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**VEGETARIAN & SEAFOOD ENTREÉS**

*Side options Served with rice, bulgur wheat pilaf, potato fries or vegetable medley, and Hammos or Mutabbal (unless specified otherwise).*

**Falafel Plate** Spheres of crushed chic peas and spices, tried and served with lettuce, tomatoes, parsley, Tahini sauce. 9.50

**Mousakka** Our tastiest eggplant dish. Eggplant baked with onions, tomatoes, chic peas, peppers. 11.00

**Jébel Moussa** Falafel, Hammos, Mousakka, Mutabbal. Served with Pilaf. 11.00

**Vegetarian Delight** Assortment of Hammos (chic pea dip), Mutabbal (eggplant dip), Tabbuleh (parsley salad), Muhammara (spicy walnut dip), Sarma (stuffed grape leaves). Served with Pilaf. 11.00

**Fool Moudammes** Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil & lemon juice. Served with tomatoes, peppers, onion, mint. A la carte 9.50

**Mediterranean Garden** Fancy mixed greens, cabbage, carrots, cucumbers, tomatoes, sesame, and toasted Pita bread with a zesty sesame dressing. A la carte (with 4 oz. chicken add $3.50) 9.50

**The Great Greek** Large Greek salad mixed with lettuce. A la carte (with 4 oz. chicken add $3.50) 9.50

**Shrimp Kebab** Marinated with lemon, garlic, cilantro, spices. Charbroiled and served on a bed of garlic lemon wine sauce. 18.50

**Whole Red Snapper** Pan-fried, prepared and served Lebanese style. Served with taratur (tahini and parsley sauce) and fried pita. 18.50

**Sultan Ibrahim** - Lebanon’s favorite Red Mollet / Rojheh pan-fried, prepared and served Lebanese style, with taratur (tahini and parsley sauce), fried pita bread. Market

**Salmon Kebab** - Grilled Salmon, marinated with parsley, cilantro, oil, lemon juice, garlic, spices and salt. Served with baked vegetables 21.50

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**PITA WRAP SANDWICHES**

**Falafel Sandwich** Spheres of crushed chic peas and spices, lettuce, tomatoes, parsley, pickled turnips, Tahini sauce. 6.00

**Shawarma Sandwich (Chicken Breast or Beef Tri Tip)** Flame-broiled, onion-parsley mix, tomatoes, tahini/garlic sauce. 7.00

**Soujuk (PRESS)** Homemade Armenian beef sausage, hammos, tomatoes, pickled turnips. 7.00

**Chicken Breast Kebab - Shish Tawook (PRESS)** Garlic sauce, tomatoes, parsley. 6.50

**Filet Shish Kebab** Cubed beef filet mignon, onion-parsley mix, tomatoes, pickled turnips, spices. 7.50

**Lamb Shish Kebab** Cubed lamb filet, onion-parsley mix, tomatoes, pickled turnips, spices. 8.50

**Lula Kebab (Beef or Chicken)** Minced beef/chicken, onion, parsley, tomatoes, pickled turnips. 6.50

**Veal Liver Kebab** Cubed veal liver, onion-parsley mix, tomatoes, pickled turnips, spices. 6.50

Minimum credit card transaction: $30.00

Menu Prices subject to change without notice.
Mushakkal (Desserts Assortment)  
Osmanlieh (Knefeh B’ashra)  
Halaweh B’Jheben  
Pistachio Bosma, Baklava  

OFFICE MEETING  
(Pita Wraps, Main Salad, 5 Meza)  
Pita Wrap Sandwiches (Choose 2)  
❖ Beef Shawarma Wrap  ❖ Chicken Lula Kebab Wrap  
❖ Chicken Breast Kebab Press  ❖ Beef Lula Kebab Wrap  
❖ Falafel Vegetarian Wrap  
Mediterranean Garden Salad - Cheese Fatayer  
Hammus/Falafel - Baba Ganouj (Mutabbal) - Tabbuleh  

CORPORATE LUNCHEON  
(2 Kebabs, 2 Sides, 8 Meza, 1 Salad)  
Chicken Breast Kebab - Beef Lula Kebab  
Rice and Bulgur (wheat) Pilaf  
Fattoush Salad  
Cheese Fatayer  
Hammus/Falafel - Baba Ganouj (Mutabbal) — Tabbuleh  
Muhammara - Sarma (Warak Enab) - Labneh Khaleeji  

FAMILY DINNER or COMPANY PARTY  
(3 Kebabs, 2 Sides, 2 Gourmet Meza, 9 Meza, 1 Salad)  
Filet Shish Kebab - Chicken Breast Kebab - Beef Lula Kebab  
Rice and Bulgur (wheat) Pilaf  
Fattoush Salad  
Kbbeh Nayyeel (Chi-Kofa) - Basterma Rkaat - Cheese Fatayer — Beef Kbbeh (Kofa)  
Falafel Meza — Hammus - Mutabbal (Baba Ganouj) — Tabbuleh  
Muhammara - Sarma (Warak Enab) - Labneh Khaleeji  

V.I.P. GUESTS  
(3 Kebabs, 1 Specialties, 2 Sides, 5 Gourmet Meza, 9 Meza, 2 Salads)  
Filet Shish Kebab - Chicken Breast Kebab - Chicken Lula Kebab - Yogurt Kebab  
Rice and Bulgur (wheat) Pilaf  
Fattoush Salad - Greek Salad  
Filet Mignon Sautéed or Liver Sautéed — Kbbeh Aadas - Soujuk Banadoura  
Kbbeh Nayyeel (Chi-Kofa) — Basterma Rekaat - Cheese Fatayer — Beef Kbbeh (Kofa)  
Falafel Meza — Hammus - Mutabbal (Baba Ganouj) - Tabbuleh  
Muhammara - Sarma (Warak Enab) - Labneh Khaleeji  

(Minimum party of 8, increments of 2)
ORDERING ASSISTANCE

Simply Call or email us to advise which package and for how many. We are able to prepare on a short notice. However, we appreciate advance orders.

CUSTOM MENU

If you prefer a menu other than our packages, simply advise us of your preferred items from our Take-Out Menu and for how many. We will suggest the quantities and provide you a detailed quotation within minutes.

For LARGER ORDERS, CORPORATE & FORMAL RECEPTIONS

Contact our catering department.
Catering@CarouselRestaurant.com
“Culture Club; The food is hot and the dancing hotter.”

-Pleasant Gehman, L.A. Magazine

Experience Dinner & Show at it’s best...
Satisfaction for all your senses, not just your palate.

Award-winning Entertainment, Live Band and Dancing.
Fridays 9:00 p.m. - 1:00 a.m.
Saturdays 9:30 p.m. - 1:30 a.m.

Ideal venue for
BIRTHDAYS - SHOWERS - BAPTISMS
BUSINESS LUNCH - FAMILY DINNER

www.CarouselRestaurant.com