This curved type can be adjusted depending on where you’ll be using it.
Carousel Restaurant is designed with the intent to recreate the dining and entertainment atmosphere of the Middle East with its extensive variety of appetizers, authentic kebabs and specialties. You will be enticed with our delicious blend of flavors and spices specific to the Middle East. We cater to the pickiest of palettes and provide vegetarian menus as well to make all our guests feel welcome. In the evenings, you will be enchanted with our award-winning entertainment of both singers and specialty dancers. Please join us for your business luncheons, family occasions or just an evening out. We hope you enjoy your experience here.
APPETIZERS

Manté (Shish Barak) Mini meat pies, oven baked and topped with tomato sauce and yogurt sauce. 8.95

Petit Veggie Sampler for Two Tastings of Hammos, Mutabbal, Muhammara, Tabbuleh and two Falafels. 7.95

Health Watcher Two ‘Grilled’ Cheese Fatayer and Two ‘Boiled’ Kebbeh; just like Mom’s. 8.95

Filet Mignon Sautee Filet mignon diced, sauteed with mushroom, onion, tomato & pepper paste. 11.95

Fatteh Oberjhin Toasted pita, fried eggplant, topped with our special yogurt sauce with a dash of garlic and roasted pine nuts. (suggested with Soujuk 9.95)

Hammos Shawerma Hammos topped with our flavorful Beef Tri Tip Shawerma 10.95

Kebbeh Aadas A mixture of red lentil, cracked wheat and sautéed onions, served with a salad of onion, tomatoes, parsley, lemon and cumin. 8.95

Kebbeh Batata A mixture of oven roasted potatoes, cracked wheat, pepper paste and spices. 8.95

Served with a salad of sautéed onion with potatoes and spices.

Trio of Kebbeh (Kebbeh Orfaliyeh, Kebbeh Batata, Kebbeh Aadas) Armenian steak tartar, potato kebbeh and lentil kebbeh, each with its special salad. 12.95

Jalapeno Salad Fresh diced Jalapeno’s tossed with tomatoes, spices, lemon juice & olive oil. 6.95

AUTHENTIC COLD MEZZAS

Fattoush Mezza Cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, toasted Pita bread and verdolaga (seasonal available) mixed with a sumac-citrus vinaigrette. 9.50

Hammos Garbanzo with sesame seed oil, tahini, lemon juice and garlic. 6.50

Mutabbal (Baba Gannuj) Roasted Eggplant, mixed with garlic, sesame seed oil, tahini and lemon juice. 6.50

Muhammara A spicy dip of crushed walnuts, red pepper paste and pomegranate. 7.25

Mousakka Eggplants, baked with onions, tomatoes, chickpeas and peppers. 7.50

Tabbuleh Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil. 6.50

Sarma (Warak Enab) Fresno Grape leaves, stuffed with rice and vegetables. 6.95

Kebbeh Nayyeh (Chi-Kofta) Lebanese Steak Tartar made with fresh Filet Mignon and cracked wheat. 9.95

Served flat, topped with a special salad and olive oil.

Labneh Harrah Yogurt cheese topped with pickled Jalapeños, tomatoes, herbs, spices and olive oil. 6.50

Labneh Khaleeji Yogurt cheese with fresh mint, pickled peppers, diced tomatoes, and olive oil. 6.95

Jajek A mixture of yogurt, diced cucumbers, mint and a dash of garlic. 6.50

Feta Cheese Valbresso Feta cheese, served with cucumbers, tomatoes and fresh mint. 6.25

Eggplant Salad Roasted eggplant, mixed with fresh vegetables. 6.50

Basterma Armenian pastrami (scentless). 6.95

Red Tabbuleh (Eech) With bulgar, sautéed tomatoes and onions 6.95

V - Vegetarian  G - Gluten Free  VG - Vegan

15% gratuity (18% for parties of 10 or more) will be appreciated and added to all bills greater than $100, and for parties of 6 or more.

“The best, most-interesting Lebanese restaurant in L.A.”
– Michelle Huneven, L.A. Weekly
Experience a dinner and show at it’s best! Glendale’s Hot Spot Friday and Saturday nights. Enjoy a feast for your palettes with our scrumptious menu and a feast for your eyes with our award-winning dance show by Jillina and the Sahlala Dancers. A live band is included for your listening pleasure . . . feel free to join in with dancing!

Late Night Fun  ❖ Upscale Dressy Attire  ❖ Friendly Environment  
Live Band  ❖ Award-Winning Dance Show  ❖ Public Dancing

Entertainment Menu

Mezzas
( Appetizers)
Hammos (Chickpea & tahini dip)
Mutabbal (Eggplant dip)
Sarma (Stuffed Grape leaves)
Tabbuleh (Parsley & cracked wheat salad)
Labneh Khaliji (Yogurt cheese)
Cheese & Vegetables
Pickles & Olives
House Cabbage Salad
Kbbeh Nayyeh (Steak tartar)
Red Tabbuleh ( Eech )

*All of the above served at your table, family style.
*Menu items may be changed every couple of months.
*Dress code is enforced during entertainment dining.

hot Mezzas
( Appetizers)
Fatayer (Boreg, Cheese turnover)
Falafel (Vegetarian puffs)
Kebbeh (Kofta)

EntréEs
( 6 oz/person)
Chicken Breast Kebab
Filet Shish Kebab
Beef Lula (Kafta) Kebab
Rice and Bulgur Pilaf

The Ultimate for all your Celebrations!

WWW.CAROUSELRESTAURANT.COM
Carousel Feast  *(Must be ordered for all guests in party. Minimum party of 3.)*  
35.95 per person
Hammus, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Fattoush, Arayes, Lessanat B’tahina, Shanklish (Seasonally available), Frri (Quail), Kofta (Kbbeh Maklieh), Chi-Kofta (Kbbeh Nayyeh), Soujuk Flambé, Maaneh (Lebanese Sausage), Jhawaneh Provencial, Fatayer (Cheese Boreg).
* Entrée (5 oz): Chicken Breast, Lula (Kafta), and Filet Shish Kebabs, Rice and Bulgur Pilaf.

Lunch Party  *(Must be ordered for all guests in party. Minimum party of 2.)*  
21.95 per person
Hammus, Mutabbal, Tabbuleh, Labneh harra, Pickles, Olives, Vegetables, Cabbage Salad, Falafel, Fatayer (Cheese Boreg).
* Entrée (6 oz): Chicken Breast, Lula (Kafta), and Filet Shish Kebabs, Rice and Bulgur Pilaf.

Hafleh Beiruti  *(Must be ordered for all guests in party. Minimum party of 2.)*  
26.95 per person
Hammus, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Vegetables, Cabbage Salad, Kofta (Kbbeh Maklieh), Fatayer (Cheese Boreg), Chi-Kofta (Kbbeh Nayyeh), Soujuk Flambé.
* Entrée (6 oz): Chicken Breast, Lula (Kafta), and Filet Shish Kebabs, Rice and Bulgur Pilaf.

V, VG Vegan Hafleh  *(Must be ordered for all guests in party. Minimum party of 2.)*  
25.95 per person
* Entrée: Falafel, Mousakka, Bulgur Pilaf and Potato Fries.

**VEGETARIAN & SEAFOOD ENTREES**

(Served Tuesday through Friday 11:30 a.m. to 4:00 p.m.)

All entrée's served with rice, bulgur wheat pilaf, potato fries or vegetable medley.

V, VG Falafel Plate Spheres of crushed chickpeas and spices, served with a side of lettuce, tomatoes, parsley 10.95 and Tahini sauce. Served with Hammos.

V, VG Mousakka Eggplants, baked with onions, tomatoes, chickpeas and peppers. 11.95

V, VG Jébell Moossa Falafel, Hammus, Mousakka and Mutabbal. 11.95

V, VG Vegetarian's Delight Assortment of Hammus, Mutabbal, Tabbuleh, Muhammara and Sarma. 11.95

V, VG Fool Mudammas Cooked fava bean & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and olive oil. Served with sliced tomatoes, green peppers, green onion and fresh mint. 9.95

V, VG Mediterranean Garden Mixed lettuce, carrots, cucumbers, tomatoes, sesame seeds, and toasted Pita with our zesty sesame dressing (with 4 oz. chicken breast kebab add, 3.00) 9.95

V, G The Great Greek Lettuce, cucumbers, tomatoes, onion, and bell peppers, mixed with oregano-citrus dressing, topping with Feta cheese and Kalamata olives (with 4 oz. Shrimp kebab add, 6.00) 9.95

V, G Wild Atlantic Salmon Marinated Salmon in special Carousel seasoning from Mama Rose, charbroiled on a skewer skewers and served with baked vegetables. 19.95

V, G Shrimp Kebab Marinated with lemon juice, garlic, cilantro, and spices. Charbroiled and served on a bed of citrus-Chardonnay sauce. 18.95

Imported fresh from Lebanon

Sultan Ibrahim – Red Mollet, Rojheh (Pan-Fried) 2, 3 or 4 of the popular Lebanese red whole Market Price. fish, prepared and served the Lebanese way with taratur (tahini and parsley sauce) and fried pita bread.

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Served with broiled tomato, green pepper, onion-parsley mix, seasoned pita bread and a choice of rice, bulgar wheat pilaf, potato fries or vegetable medley.

**Chicken Champinion** Chicken breast and mushrooms, baked in a red pepper sauce. 11.95

**Chicken Shawarma** Broiled marinated chicken, served with lettuce, tomatoes, tahini and garlic sauce. 12.50

**Beef Shawarma** Broiled marinated tri-tip, served with onions, tomatoes and tahini sauce. 13.50

**Khash-Khash Kebab** Beef kafta (Lula) Kebab, served on a chunky bed of lightly spiced broiled tomatoes, with a dash of garlic. 12.95

**Yogurt Kebab** Beef kafta (Lula) Kebab, served on a bed of cracked Pita and topped with a warm garlic yogurt sauce, roasted pine nuts and a light butter. 13.50

**Lamb Kastaleta** Choice center cut Lamb chops, seasoned and charbroiled. 22.95

**Ourfa Kebab** Minced beef skewered with Italian eggplant, broiled and served with spiced tomatoes. 14.95

*(Seasonal Availability)*

**Chicken Breast Kebab (Shish Tawook)** Boneless, skinless chicken breast meat. 11.95

**Chicken Lula Kebab (Chicken Kafta)** Minced lean chicken, mixed with fine chopped onion and spices. 11.95

**Filet Shish Kebab (Lahem Meshwey)** Cubed beef filet mignon. 14.95

**Lula Kebab (Beef Kafta)** Minced lean beef mixed with fine chopped onions, parsley, seasoning and spices. 12.95

**Veal Liver Kebab** Fresh Veal Liver cubed and marinated with special spices, broiled tomatoes and topped with cumin. 11.95

**Lamb Shish Kebab** Choice tender Lamb Filet, cubed and seasoned. 17.95

**Carousel Combination** Any 2 of the Authentic Kebabs 14.95

*(with lamb or filet, add 2.50. For both, add 5.00)*

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DESSERTS

Fruit Platter  Seasonal Fruits.  18.00  29.00
Ossmanlieh (Knefeh B'ashta)  Carousel made ashta (condensed milk) filled in a layer of shredded dough.  8.50
Foret Glacé  Heated Basma, topped vanilla ice cream, caramel and crushed pistachios.  7.95
Oreo Fudge Delight  Vanilla ice cream topped with oreo and hot fudge and crushed pistachios.  7.95
Halaweh B’jheben  A blend of semolina & Lebanese cheese, filled with Carousel made fresh cream.  7.95
Ashta B’Aasal  Authentically prepared Ashta (condensed milk) layered over fresh banana, with honey.  9.95
Ashta B’eeten  Authentically prepared Ashta (condensed milk) layered with fresh figs, and fig sauce.  11.50
Tiramisu  Carousel made and guaranteed to be one of the best you’ve ever tasted.  8.95
Ash El Sarayya  Carousel made cream and dough, topped with crushed pistachio nuts.  7.95
Lebanese Ice Cream (Ashta or pistachio).  4.50
Lebanese Pastrey  Baklava or Basma  4.50  3.95

BEER

Almaza (Lebanon)  5.95  Stella  5.50
Kotayk (Armenia)  5.95  Blue Moon  5.50
Miller Lite  4.95  Newcastle  5.50
Corona (Mexico)  5.50  Heineken (Holland)  5.50
Miller Genuine Draft  4.95  Heineken Light (Holland)  5.50
Amstel Light (Holland)  5.50  Bucklers (Non-Alcoholic)  3.50

BEVERAGES

Cold Beverages
Sodas (Pepsi, Diet Pepsi, Slice, Orange Slice)  2.95
Jallab  3.95
Tun (Yogurt Drink)  2.95
Paradise Iced Tea (Tropical Flavor)  2.95
Arnold Palmer (Iced Tea & Lemonade)  2.95
Lemonade (Fresh Squeezed, 1 refill)  2.95
Sole (Mineral Water)  3.75 / 6.95
Sole (Sparkling water)  3.75 / 6.95

Hot Beverages
Cappuccino  4.50
Double Cappuccino  5.50
Espresso  3.50
Double Espresso  3.95
Armenian Coffee  2.95
Hot Tea Assortment  2.95
Coffee  2.95

Juices
Orange Juice  3.75
Pomegranate Juice  5.95
Pineapple Juice  3.75
Grapefruit Juice  3.75
APPETIZERS

**Chicken Shawarma** Broiled marinated chicken, served with lettuce, tomatoes.  $9.95

**Beef Shawarma** Broiled marinated tri-tip, served with onions, tomatoes and tahini sauce.  $10.95

**Quail Egg & Basterma Crostini** French bread topped with Basterma and Quail Eggs, Sunny side up.  $8.95

**Cheese Fatayer (Boreg)** Turnovers stuffed with white cheese and pan fried.  $7.95

**Falafel** Spheres of crushed chickpeas & spices, served with a side of lettuce, tomatoes, parsley & Tahini.  $6.95

**Kebbeh (Kofta)** Spheres of beef and cracked wheat, stuffed with minced beef, onion and pine nuts.  $7.95

**Garden Kebbeh (Veggie Kofta)** Spheres of semolina and cracked wheat, stuffed with walnuts, onion and spinach. Served with pepper sauce.  $7.95

**Spinach Fatayer** Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil and pine nuts.  $7.95

**Kebbeh & Fatayer Combo** Cheese Fatayer & Beef Kebbeh (2 pieces of each).  $8.95

**Sambousek** Fried meat pie, stuffed with beef, onion and pine nuts.  $7.95

**Turnover Combo** Cheese Fatayer, Beef Sambousek & Spinach Fatayer (2 pieces of each).  $9.95

**Soujuk Flambé** Carousel made Armenian beef sausage, flame broiled at your table.  $9.50

**Soujuk and Eggs** Carousel made Armenian sausage, sauteed with eggs.  $9.95

**Soujuk B’jeben** Carousel made Armenian sausage and authentic cheeses, stuffed in a flat-bread and grilled to golden perfection.  $8.95

**Fool Mudammas** Cooked Fava beans & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and tahini sauce  $7.95

**Arayes** Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita.  $8.50

**Kellaj** Lebanese Halloum Cheese, layered in a pita with tomatoes, mint, peppers & drizzle of olive oil and grilled.  $8.95

**Maaneh** Carousel made Lebanese sausage sautéed and served in a citrus-pomegranate sauce.  $8.50

**Hammes Kawarma** Hammes topped with sautéed beef and onions.  $9.95

**Hammes Soujuk** Hammes topped with pan-fried, Carousel made Soujuk chunks (Armenian sausage).  $9.95

SOUP & SALADS

**Lentil Soup** Carousel specialty since 1983.  Cup 3.95  Bowl 5.95

**Fattoush Salad (Lebanese Salad)** Cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, toasted Pita bread and verdolaga (seasonal available) mixed with a sumac-citrus vinaigrette.  $4.95

**Cabbage Salad** Thin slices of cabbage and tomatoes mixed with a mint citrus dressing.  $3.95

**Armenian Salad** Sliced cucumbers, tomatoes, onion and lettuce mixed with a oregano-citrus vinaigrette.  $4.95

**Greek Salad** Armenian salad mixed with citrus-mint vinaigrette, topped with feta cheese & kalamata olives.  $5.50

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