

# ENTERTAINMENT MENU

## NEW YEAR'S EVE

### MEZA

#### Fattoush Salad

#### Pickles, carrots and olives

**Hammoss** Crushed garbanzo with sesame oil, lemon juice and garlic.

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

**Sarma (Warak Enab)** Grape leaves stuffed with rice and vegetables.

**Tabbouleh** Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.

**Eech** Red Tabbouleh with bulgur and sautéed tomatoes and onions.

**Muhammara** A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice.

**Labneh Khaleejhi** Yogurt cheese mixed with garlic, pickled jalapeno, tomatoes, and topped with olive oil.

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

**Arayes** Minced beef mixed with tomatoes, parsley, onion, and spices, then, grilled in a pita bread.

**Kebbeh Maklieh (Kofta)** Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts.

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

**Falafel** Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce.

**Oberjhin w/Tahini** Fried eggplant, topped with our special tahini sauce with fresh pomegranate.

### ENTRÉE

#### Chicken Breast Kebab, Beef Lula Kebab and Filet Shish Kebab

#### Served Khash-Khash style (spiced tomatoes)

#### Rice and Bulgur Pilaf

### DESSERT & BEVERAGES

#### Halaweh Bi Jheben and Katayef

#### Fountain Soft Drinks, Iced Tea, Arabic Coffee and Hot Tea

### FAVORS

Favors shall be provided for Countdown Celebration

*All of the above items served at each table, family style.*

#### **Entertainment**

New dance show by 5 spectacular Sahlala dancers

Live band with 3 singers, International singers Marco, Woroud, Fidel Fayad and Heratch with the Band

Live performance: 10 p.m. to 2 a.m.\*

#### **Dinner & Special Engagement Price**

\$160 per person, plus sales tax and gratuity (Main Room)

For open premium bar info and pricing please consult management

*\*may vary by up to 15 minutes A couple of menu items may be altered*

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[www.carouselrestaurant.com](http://www.carouselrestaurant.com)