

AROUSEL

RESTAURANT

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

MEZA*

(Appetizers)

* All Meza are a la carte and **do not** include bread.

	small	large
➤ Hamos Garbanzo with sesame seed oil, tahini, lemon juice and garlic.	5.25	8.25
➤ Mutabbal (Baba Gannuj) Roasted eggplant, mixed with garlic, sesame seed oil, tahini and lemon juice.	5.25	8.25
➤ Oberjhin Salad Roasted eggplant, mixed with fresh cut vegetables.	5.50	8.50
➤ Mousakka Eggplants, baked with onions, tomatoes, chickpeas and peppers.	6.00	10.00
➤ Muhammara A spicy dip of crushed walnuts, red pepper paste and pomegranate molasses.	6.00	10.00
➤ Labneh Harrah Yogurt cheese topped with pickled jalapenos, tomatoes, herbs, and spices.	5.25	8.25
➤ Labneh Khaleeji Yogurt cheese with fresh mint, pickled peppers and tomatoes.	5.75	8.75
➤ Tabbuleh Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.	5.25	8.25
➤ Red Tabbuleh (Eech) Bulgur mixed with sautéed tomatoes, onions and fresh herbs.	5.50	8.50
➤ Sarma Fresno grape leaves, stuffed with rice and vegetables. (Qty 5)		5.75
➤ Jajek A mixture of yogurt, diced cucumbers, mint and a dash of garlic.	5.25	8.25
➤ Cheese Plate Feta or California cheese served with tomatoes, olives, carrots and fresh mint.		9.50
➤ Shanklish Salad Aged Lebanese spicy cheese mixed with onions, tomatoes, and olive oil	7.00	12.00
TRIO KEBBEH (Kebbeh Orafaliyeh, Kebbeh Batata, Kebbeh Aadas)		15.50
➤ • Kebbeh Aadas (Vosbov Kofta) Cooked red lentil, cracked wheat, sautéed onions. Served with a mixture of onions, tomatoes, parsley, lemon and cumin.		9.75
➤ • Kebbeh Batata Mashed oven roasted potatoes mixed with bulgur. Served with sautéed onions and peppery sauce.		9.75
• 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.	8.50	13.50
Kebbeh Nayyeh (Chi-Kofta) Lebanese steak tartar made with fresh beef and cracked wheat. Served flat, topped with a special salad and olive oil.	8.00	12.50
Fried Liver (Sawda Maklieh) Pan-fried liver served with tomatoes, garlic and green peppers.		12.00
➤ Jalapeno Salad Chopped tomatoes, pickled and fresh jalapenos tossed with lemon juice and olive oil.		9.00

➤ - Vegetarian item

HOT MEZA*

(Appetizers)

Mantee (Shish Barak) Mini meat pies, oven baked and topped with tomato and yogurt sauces.	9.95
✔ Vegan Mantee Mushrooms, spinach, quinoa topped with vegan tomato sauce & cashew milk yogurt.	10.95
Basterma Rekaat Rolls of scentless Armenian pastrami and four cheeses in paper thin dough. (Min. 4)	2.00 ea.
✔ Cheese Fatayer (Boreg) Turnovers stuffed with white cheese and pan fried. (Min. 4)	2.00 ea.
✔ Spinach Fatayer (Boreg) Turnovers stuffed with spinach, onion, lemon juice, olive oil and pine nuts. (Min. 4)	2.00 ea.
Sambousek Fried meat pie, stuffed with beef, onion and pine nuts. (Min. 4)	2.00 ea.
Kebbeh (Kofta) Spheres of beef & cracked wheat, stuffed with minced meat, onion and pine nuts. (Min. 4)	2.00 ea.
✔ Garden Kebbeh (Veggie Kofta) Semolina, wheat, walnuts, onions, spinach, pepper sauce. (Min. 4)	2.00 ea.
Arayes Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita.	9.50
✔ Falafel Meza Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, tahini.	7.50
Soujuk Banadoura Carousel-made Armenian sausage and garlic broiled on tomato slices.	11.50
Makanek Carousel-made Lebanese sausage, citrus-pomegranate sauce.	11.50
Liver Sauté Veal liver dices, sautéed with onions and spices.	14.00
Filet Sauté Filet mignon sautéed with onions, tomatoes and pepper paste.	15.50
Hammos With Meat Hammos topped with choice of:	13.50
Soujouk • Kawerma • Shawerma (add 1.00)	
Fri (Quail) Pan-fried and sautéed with sumac pepper and citrus sauce. (Min. 3)	4.75 ea.
Frog Legs Provençal Pan-fried frog legs, sautéed with lemon juice, garlic, cilantro.	14.50

DESSERTS

Ossmanlieh (Knefeh B'ashta) Carousel-made ashta filled in a layer of baked and shredded .	9.00
Ash El Sarayya Carousel-made ashta and dough, topped with crushed pistachios.	9.00
Halaweh B'Jheben A blend of semolina and Lebanese cheese, filled with Carousel-made fresh cream.	9.00
Ashta B'Aasal Carousel-made ashta layered over fresh banana topped with honey and pistachios.	10.50
Ashta B'Teen Carousel-made ashta topped with caramelized figs, sesame seed and fig jam.	11.50
Tiramisu Carousel-made and guaranteed to be one of the best you've ever tasted.	9.00
Mafroukeh Bel-Festuk Carousel-made, fresh pistachio Knefeh cake with Astha cream.	10.50
Carousel-made Baklava OR Pistachio Basma	4.50

BEVERAGES

Soft Drinks (Coke, Diet Coke, Slice, Iced Tea), Coffee, Hot tea	1.75
Tun (Yogurt Drink), Armenian coffee, Espresso	3.00
Arte Sole Water (Mineral / Sparkling)	330ml 2.50 / 750ml 4.00
Arrowhead (Spring Water)	1.75
Fresh Squeezed Lemonade / Jallab	4.50
Pomegranate Juice	6.50

ENTRÉES

*Plates are served with rice, bulgur wheat pilaf, potato fries or vegetable medley, and Hammos or Mutabbal.
Substitute Cabbage Salad add \$1.50, Armenian \$2.00, Greek/Fattoush \$2.50. Salad placed inside entree plate.*

SPECIALTIES

	<i>plate</i>	<i>pound</i>
Chicken Shawarma Broiled marinated chicken, lettuce, tomatoes, tahini and garlic sauce.	14.50	17.50
Beef Shawarma Broiled marinated tri-tip, onions, tomatoes and tahini sauce.	15.00	18.00
Mom's Beuftek Butterfield filet mignon, pan perfected with sautéed onions. Served with citrus-green onion mix, seared tomatoes and bell pepper.	18.00	27.00
Lamb Kastaleta Choice center-cut lamb chops, seasoned and charbroiled.	27.00	35.00
Liver Sauté Veal liver dices, sautéed with onions and spices.	16.00	20.00
Filet Sauté Filet Mignon sautéed with onions, tomato, fresh pepper paste.	19.00	23.00
Ourpha Kebab Minced beef skewered with Italian eggplant, broiled with spiced tomatoes.	19.50	25.50

KEBABS

*Served with broiled tomatoes, onion-parsley mix, seasoned pita & pickled turnips.
(Any Plate Khash-Khash style, add \$1.50 Yogurt style add \$2.50)*

Yogurt Kebab Beef lula, pita chips, yogurt sauce, roasted pine nuts.	16.50	20.00
Khash-Khash Kebab Beef lula, garlic, lightly spiced broiled tomatoes.	15.50	18.00
Chicken Breast Kebab (Shish Tawook) Cubed free-range chicken breast.	14.00	16.00
Chicken Lula Kebab (Kafta) Minced lean chicken, minced onions and parsley.	13.50	15.50
Filet Shish Kebab (Lahem Meshwey) Cubed beef filet mignon.	16.50	19.50
Beef Lula Kebab (Kafta) Minced lean beef, minced onions and parsley.	14.00	16.00
Lamb Shish Kebab Choice tender lamb filet, cubed and seasoned.	18.00	24.00
Veal Liver Kebab Fresh marinated cubed veal liver, broiled and topped with cumin.	13.50	15.50
Carousel Combo Choose any two authentic kebabs <i>(Khash-Khash style, add \$1.50 Yogurt style add \$2.50) (with Filet add \$1.50, with Lamb add \$2.50, with both add \$4.00)</i>	14.50	

SOUP, SALADS & SIDES

Lentil Soup Carousel specialty since 1983.	cup 5.50 / bowl	10.00
Fattoush Salad Cucumbers, tomatoes, onions, peppers, parsley, spices, toasted pita chips, verdolaga (seasonal availability), with sumac-citrus vinaigrette.		5.50
Cabbage Salad Thin slices of cabbage, cucumbers, & tomatoes with citrus-dressing.		4.50
Armenian Salad Sliced cucumbers, tomatoes, onions & lettuce with oregano-citrus vinaigrette.		5.25
Greek Salad Armenian salad with citrus-mint vinaigrette, topped with feta cheese & kalamata olives.		6.00
Rice Pilaf, Bulgur (wheat) Pilaf or Potato Fries (Fresh Kennebec)		3.25
Antakali Bread 2 large pitas, stuffed with tomatoes, onion, parsley, spices and toasted on grill. (4 pcs)		8.50
Kawarma Sautéed ground beef, onions &- pine nuts.		6.50
Seasoned Pita Bread (Large)	.75 ea. / 4.50 Pk.	
Plain Pita Bread (Medium)	.40 ea. / 2.50 Pk.	
Pickled Turnips & Marinated Olives	3.50	5.50 8.50
Garlic Sauce or Tahini Sauce	.75	1.50 3.00

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, fried and served with lettuce, tomatoes, parsley, Tahini sauce.	11.50
Mousakka* Our tastiest eggplant dish. Eggplant baked with onions, tomatoes, chic peas, peppers.	13.00
Shrimp Kebab* Marinated with lemon, garlic, cilantro, spices. Chardroiled & served on a bed of garlid lemon wine sauce. (A la carte Shrimp by the pound \$30.00)	20.00
Whole Red Snapper or Mediterranean Sea Bass* Pan-fried, prepared and served Lebanese style. Served with taratur (tahini and parsley sauce) and fried pita.	21.00/24.00
Salmon Kebab* - Grilled Salmon, marinated with parsley, cilantro, oil, lemon juice, garlic, spices and salt. Served with steamed vegetables & choice of one side. (A la carte Salmon by the pound \$30.00)	23.50
Jébel Moussa Falafel, Hammos, Mousakka, Mutabbal. Served with Pilaf.	13.00
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.	13.00
Fool Mudammas* Fava bean stew with chic peas, garlic, parsley, tomatoes, olive oil & lemon juice. Served with tomatoes, peppers, onion, mint.	13.50
The Great Greek Large Greek salad mixed with lettuce. A la carte (No Sides Included) (5 oz. chicken add \$4.50 shrimp \$8.50)	12.00
The Great Fattoush Large Fattoush salad mixed with lettuce. A la carte (No Sides Included) (5 oz. chicken add \$4.50 shrimp \$8.50)	11.00

PITA WRAP SANDWICHES

Falafel Sandwich Spheres of crushed chic peas and spices, lettuce, tomatoes, parsley, pickled turnips, Tahini sauce.	7.50
Shawarma Sandwich (Chicken Breast or Beef Tri Tip) Flame-broiled, onion-parsley mix, tomatoes, tahini/garlic sauce.	9.00
Soujuk (PRESS) Homemade Armenian beef sausage, hammos, tomatoes, pickled turnips.	9.00
Chicken Breast Kebab - Shish Tawook (PRESS) Garlic sauce, tomatoes, parsley.	8.50
Filet Shish Kebab Cubed beef filet mignon, onion-parsley mix, tomatoes, pickled turnips, spices.	9.50
Lamb Shish Kebab Cubed lamb filet, onion-parsley mix, tomatoes, pickled turnips, spices.	10.75
Lula Kebab (Beef or Chicken) Minced beef/chicken, onion, parsley, tomatoes, pickled turnips.	8.50
Veal Liver Kebab Cubed veal liver, onion-parsley mix, tomatoes, pickled turnips, spices.	8.00

Menu Prices subject to change without notice.

CATERING PACKAGES

TAKE-OUT or DELIVERY/DROP-OFF

(Catering Packages Do Not include plates, utensils & napkins. Add .35 Per Person)

Mushakkal (Desserts Assortment)

8.50 / person

Ossmanlieh (Knefeh B' ashta)
Halaweh B' Jheben, Pistachio Basma, Baklava
Add Ashta B' Aasal *(2.50 Per Person more)*

OFFICE MEETING

19.50 / person

(Pita Wraps, Main Salad, 5 Meza)

Pita Wrap Sandwiches (Choose 2)

- ❖ Beef or Chicken Shawarma Wrap ❖ Chicken Lula Kebab Wrap
- ❖ Chicken Breast Kebab Press ❖ Beef Lula Kebab Wrap
- ❖ Falafel Vegetarian Wrap

Fattoush Salad - Cheese Fatayer

Hammos/Falafel - Baba Gannuj (Mutabbal) - Tabbuleh

CORPORATE LUNCHEON

23.00 / person

(2 Kebabs, 2 Sides, 8 Meza, 1 Salad)

Chicken Breast Kebab - Beef Lula Kebab *(6 oz. Per Person)*

Rice and Bulgur (wheat) Pilaf

Fattoush Salad

Cheese Fatayer

Hammos/Falafel - Baba Gannuj (Mutabbal) – Tabbuleh

Muhammara - Sarma (Warak Enab) - Labneh Khaleejhi

FAMILY DINNER or COMPANY PARTY

28.50 / person

(3 Kebabs, 2 Sides, 11 Authentic Meza, 1 Salad)

Filet Shish Kebab - Chicken Breast Kebab - Beef or Chicken Lula Kebab *(8 oz. Per Person)*

Rice and Bulgur (wheat) Pilaf

Fattoush Salad

Kbbeh Nayyeh (Chi-Kofta) - Basterma Rkaat - Cheese Fatayer – Beef Kebbeh (Kofta)

Falafel Meza – Hammos - Mutabbal (Baba Gannuj) – Tabbuleh

Muhammara - Sarma (Warak Enab) - Labneh Khaleejhi

V.I.P GUESTS

36.50 / person

(3 Kebabs, 1 Specialties, 2 Sides, 14 Authentic 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 Sautee or Liver Sautee – Kbbeh Aadas - Soujuk Banadoura

Kbbeh Nayyeh (Chi-Kofta) – Basterma Rekaat - Cheese Fatayer – Beef Kebbeh (Kofta), Falafel Meza

Hammos - Mutabbal (Baba Gannuj) - Tabbuleh, Muhammara - Sarma (Warak Enab) - Labneh Khaleejhi

(Minimum party of 6, VIP Guests Minimum party of 8)