

CAROUSEL SPECIALTY MEZAS

A P P E T I Z E R S

Mantee (Shish Barak)	Mini meat pies, oven baked and topped with a tomato yogurt sauce.	12
VG Vegan Mantee	Mushrooms, spinach, quinoa topped with vegan tomato sauce & cashew milk yogurt.	13
Frri (Quail)	Pan-fried quail sautéed with sumac pepper and citrus sauce.	15
Frog Legs Provençal	Pan-fried frog legs with lemon juice, garlic and cilantro.	15
Filet Mignon Sauté	Filet mignon diced, sautéed with onions in tomato & pepper paste.	15
Hammos Filet Sauté	Hammos topped with our sautéed filet mignon.	14
Shrimp Kebab	Marinated with lemon juice, garlic, cilantro and spices. Charbroiled and served atop a citrus-Chardonnay sauce. (Gluten-Free without sauce)	16
V Fatteh Oberjhin	Toasted pita, fried eggplant, topped with a special yogurt sauce with a dash of garlic and roasted pine nuts (suggested with Soujuk 13.00).	10
VG Kbbeh Aadas	A mixture of red lentil, cracked wheat and sautéed onions, served with a salad of onions, tomatoes, parsley, lemon and cumin.	11
VG Kbbeh Batata	A mixture of oven roasted potatoes, cracked wheat, pepper paste and spices. Served with a salad of sautéed onions with potatoes and spices.	11
Trio Kbbeh (Kbbeh Orfaliyeh, Kbbeh Batata, Kbbeh Aadas)	Armenian steak tartare, potato kbbeh and lentil kbbeh, each with its special salad.	16
Jalapeno Salad	Freshly diced jalapenos tossed with tomatoes, spices, lemon juice & olive oil.	9

"The best, most interesting Lebanese restaurant in L.A."
 - Michelle Huneven,
 L.A. Weekly

A U T H E N T I C M E Z A S

VG Fattoush Meza (Lebanese Salad)	Cucumbers, tomatoes, onions, bell peppers, parsley, spices, toasted pita bread and verdulaga (seasonal) mixed with a sumac-citrus vinaigrette.	11
VG Hammos	Garbanzo with sesame seed oil, tahini, lemon juice and garlic.	8
V Mutabbal (Baba Gannuj)	Roasted eggplant with garlic, sesame seed oil, tahini & lemon juice.	8
VG Muhammara	A spicy dip of crushed walnuts, red pepper paste and pomegranate.	10
VG Tabbuleh	Chopped parsley, cracked wheat, tomatoes, onions, lemon juice & olive oil.	8
VG Sarma (Warak Enab)	Fresno grape leaves, stuffed with rice and vegetables.	9
Kbbeh Orfaliyeh (Chi-kofta Ourfa style)	Lebanese Steak Tartare made with fresh filet mignon & cracked wheat. Served in chunks with a special salad.	14
Kbbeh Nayyeh (Chi-kofta)	Lebanese Steak Tartare made with fresh filet mignon & cracked wheat. Served flat, topped with special salad & olive oil.	13
V Shanklish	Lebanese aged spicy cheese salad with chopped onions, tomatoes & fresh mint.	10
V Labneh Harra	Yogurt cheese topped with pickled jalapenos, tomatoes, herbs, spices & olive oil. * Make it <i>Khaliji</i> , mixed with pickled peppers, tomatoes, mint & olive oil.	8 9
V Jajek	A mixture of yogurt, diced cucumbers, mint, and a dash of garlic	8
V Feta Cheese	Valbresso feta, served with cucumbers, tomatoes & fresh mint.	9
VG Eggplant Salad	Roasted eggplant, mixed with fresh vegetables.	10
Basterma	Armenian cured beef (scentless).	11
VG Red Tabbuleh (Eech)	Bulgur mixed with sautéed tomatoes, onions and fresh herbs.	9

V- Vegetarian VG - Vegan

FAMILY STYLE

Carousel Feast (Must be ordered for all guests in party. Minimum party of 3)	42
Hammos, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Fattoush, Red Tabbuleh (Eech), Chi-Kofta (Kbbeh Nayyeh), Arayes, Lessanat, Kofta (Kbbeh Maklieh), Fatayer (Cheese Boreg), Maaneh (Lebanese Sausage), Soujuk Flambé, Jhawaneh Provençal. (No substitutions please)	<i>Per Person</i>
• Entrée (5 oz): Chicken Breast Kebab, Lula (Kafta), & Filet Shish Kebab Rice & Bulgur Pilaf.	
Meza Zahleh: All appetizers in the Carousel Feast without entrée kebabs	37
	<i>Per Person</i>
Hafleh Beirut (Must be ordered for all guests in party. Minimum party of 2)	32
Hammos, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Vegetables, Cabbage Salad, Chi-Kofta (Kbbeh Nayyeh), Kofta (Kbbeh Maklieh), Fatayer (Cheese Boreg), Soujuk Flambé. (No substitutions please)	<i>Per Person</i>
• Entrée (6 oz): Chicken Breast Kebab, Lula (Kafta), & Filet Shish Kebab Rice & Bulgur Pilaf.	
VG Vegan Hafleh (Must be ordered for all guests in party. Minimum party of 2)	32
Hammos, Tabbuleh, Red Tabbuleh (Eech), Muhammara, Sarma (Warak Enab), Pickles, Olives, Tomatoes, Vegetables, Cabbage Salad, Vegan Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas & Kbbeh Batata). (No substitutions please)	<i>Per Person</i>
• Entrée: Falafel, Mousakka, Steamed Vegetables and Potato Fries.	

SEAFOOD ENTREES

Served with cabbage salad (Substitute Armenian salad or lentil soup, 2, Greek or Fattoush 3), Lebanese cheese, fresh cut veggies, seasoned pita, and a choice of rice, bulgur wheat pilaf, potato fries or vegetable medley. (* Gluten-free upon request)

Shrimp Kebab Marinated with lemon juice, garlic, cilantro, and spices. Served atop a garlic lemon wine sauce.	26
Salmon Kebab Marinated salmon in special Carousel seasoning created by Mama Rose, served with steamed vegetable medley.	28
Branzino - Mediterranean Sea Bass (Pan Fried) Whole fish prepared and served Lebanese style, with taratur (tahini-parsley) sauce and fried pita bread.	33
Red Snapper (Pan-Fried) Whole fish prepared and served Lebanese style, with taratur (tahini-parsley) sauce and fried pita bread.	31

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V- Vegetarian VG - Vegan

ENTRÉES

Served with cabbage salad (Substitute Armenian salad or lentil soup 2, Greek or Fattoush 3), Lebanese cheese, fresh cut veggies, seasoned pita, and a choice of rice, bulgur wheat pilaf, potato fries or vegetable medley. (* Gluten free upon request)

SPECIALTIES

Chicken Shawarma	Broiled marinated chicken breast, served with lettuce, tomatoes, tahini, and garlic sauce. Served with hammos dip (instead of rice).	21
Beef Shawarma	Marinated tri-tip, thinly sliced and served with onion mix, broiled tomatoes, tahini sauce and hammos dip (instead of rice).	22
Khash-Khash Kebab	Beef kafta (Lula) kebab, served on a chunky bed of lightly spiced tomatoes with a dash of garlic.	23
Mom's Beuftek	Butterflied choice filet mignon, pan perfected with sautéed onions. Served with citrus green onion mix, seared tomatoes and bell peppers.	26
Yogurt Kebab	Beef kafta (Lula) kebab, served on a bed of cracked pita and topped with warm yogurt sauce with a touch of garlic, roasted pine nuts, and a light hot butter.	24
Lamb Kastaleta (chops)	Prime Australian lamb chops, seasoned and charbroiled.	33
Ourfa Kebab (with oberjhin)	Minced beef, spaced with Italian eggplants. Served with broiled spiced tomatoes. (<i>Seasonal availability</i>)	25

AUTHENTIC KEBABS

All kebabs served with broiled tomatoes, onion parsley mix & peppered pita bread.

Khash-khash style any kebab, served on a chunky bed of lightly spiced broiled tomatoes, with garlic Add 2
Yogurt style any kebab, served on a bed of cracked pita & topped with yogurt, garlic & pine nuts. Add 3
 (Gluten-free upon request)

Chicken Breast Kebab (Shish Tawook)	Boneless, skinless, chicken breast meat.	20
Chicken Lula Kebab (Chicken Kafta)	Minced lean chicken, mixed with fine chopped onions and spices.	19
Filet Shish Kebab (Lahem Meshwey)	Cubed beef filet mignon, marinated.	23
Lula Kebab (Beef Kafta)	Minced lean beef mixed with fine chopped onions, parsley, seasoning and spices.	20
Veal Liver Kebab	Fresh veal liver cubed and marinated with special spices, broiled tomatoes topped with cumin.	19
Lamb Shish Kebab	Fresh local tender lamb filet, cubed and marinated.	26
Carousel Combo	Any two authentic kebabs.	21

(With Filet, add 3.00. With Lamb add 4.00. For both Lamb and Filet add 7.00)

VEGETARIAN

VG Falafel Plate	Spheres of crushed chickpeas & spices, fried and served with lettuce, tomatoes, parsley and tahini sauce. Served with hammos dip (instead of rice).	18
VG Mousakka	Eggplants baked with onions, tomatoes, chickpeas, & peppers.	19
V Jébell Moossa	Assortment of falafel, hammos, mousakka and mutabbal (eggplant dip).	19
V Vegetarian's Delight	Assortment of hammos, mutabbal, tabbouleh, muhammara and sarma.	19

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Corkage Fee \$30.00

D E S S E R T S

Fruit Platter Seasonal fruits.	25.00
Ossmanlieh (Knefeh B'ashta) Freshly made cream filling in compressed string dough.	10
Foret Glacé Heated basma topped with vanilla ice cream, caramel and crushed pistachios.	10
Halaweh B'Jheben A blend of semolina & Lebanese cheese, filled with Carousel fresh cream.	10
Oreo Fudge Delight Vanilla ice cream topped with Oreo, hot fudge and crushed pistachios.	9
Mafroukeh Bel-Festuk Carousel made fresh pistachio Knefe cake with Ashta cream.	12
Ashta B'Aasal Authentically prepared ashta (condensed milk) layered over fresh banana with honey & pistachio.	12
Ashta B'Teen Authentically prepared ashta (condensed milk) layered with fresh figs and fig sauce.	14
Ghazlet El Rose Imported Lebanese Ghazel Banat with Pistachio, Rose and Ashta ice cream topped with pistachios and rose petals (<i>Available seasonally</i>)	13
Tiramisu Carousel made and guaranteed to be one of the best you've ever tasted.	10
Ash El Sarayya Carousel made cream and dough, topped with crushed pistachio nuts.	10
Lebanese Ice Cream Ashta, pistachio or rose.	7
Lebanese Pastry Baklava, basma.	6

B E E R

Almaza (Lebanon)	7	Heineken (Holland)	7
Kotayk (Armenia)	7	Heineken Light (Holland)	7
Kotayk Gold (Armenia)	9	Stella	7
Amstel Light (Holland)	7	Blue Moon	7
Heineken Zero (Non-Alcoholic)	6	Corona	7

B E V E R A G E S

Cold Beverages		Hot Beverages	
Sodas (Coke, Diet Coke, Sprite, Orange Fanta)	4	Cappuccino	6
Jallab	6	Double Cappuccino	7
Tun (Yogurt drink)	5	Espresso	4
Paradise Iced Tea (Tropical Flavor)	4	Double Espresso	6
Arnold Palmer (Iced Tea & Lemonade)	5	Cafe Latte	6
Lemonade (fresh-squeezed, no refills)	5	Caramel Macchiato	6
Sole (Mineral water)	4 / 8	Armenian Coffee	4
Sole (Sparkling water)	4 / 8	Hot Tea Assortment	3
Jermuk (Sparkling Water) (Armenia)	5	Coffee	3
Juices			
Orange Juice	6	WIFI INFORMATION USER: CAROUSEL GUEST PASSWORD: CAROUSEL818	
Pomegranate Juice	7		
Pineapple Juice	5		
Grapefruit Juice	5		

AUTHENTIC HOT MEZAS

A P P E T I Z E R S

Chicken Shawerma	Broiled marinated chicken breast, served with lettuce, tomatoes & garlic sauce.	13
Beef Shawerma	Broiled marinated tri-tip, served with onions, tomatoes & tahini sauce.	14
Fatayer (Cheese Boreg)	Turnovers stuffed with white cheese & pan fried.	10
Falafel	Spheres of crushed chickpeas & spices, served with lettuce, tomatoes, parsley & tahini.	9
Basterma Rekakat	Rolls of scentless Armenian cured beef & four cheeses in a paper thin dough.	10
Kbbeh (Kofta)	Spheres of beef & cracked wheat, stuffed with minced beef, onion & pine nuts.	11
Boiled Kbbeh (Kofta)	Just like Mom's! Boiled version of Kbbeh (Kofta)	11
Garden Kbbeh (Veggie Kofta)	Spheres of semolina & cracked wheat, stuffed with walnuts, onion & spinach. Served with pepper sauce.	11
Spinach Fatayer	Fresh baked dough stuffed with spinach, onion, lemon juice, olive oil & pine nuts.	10
Kbbeh & Fatayer Combo	Cheese Fatayer & Beef Kbbeh (2 pieces of each).	12
Sambousek	Fried meat pie, stuffed with beef, onions, and pine nuts.	10
Turnover Combo	Cheese Fatayer, Beef Sambousek & Spinach Fatayer (2 pieces of each).	14
Soujuk Banadoura	Carousel made Armenian beef sausage, broiled with tomatoes.	12
Soujuk Flambe'	Carousel made Armenian beef sausage, flame broiled at your table.	12
Soujuk & Eggs	Carousel made Armenian beef sausage, sautéed with eggs.	12
Soujuk B'jeben	Carousel made Armenian sausage & authentic cheeses, stuffed in a flat-bread and grilled to golden perfection.	11
Fool Mudammas	Cooked Fava beans & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and olive oil.	10
Arayes	Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita.	11
Kellaj	Lebanese Halloum cheese, layered in a pita with tomatoes, mint, peppers and grilled.	11
Maaneh	Carousel made Lebanese sausage sautéed & served in a citrus-pomegranate sauce.	11
Liver Sautéé	Tender veal liver, sautéed with sliced onions and chef's favorite spices.	13
Hamos Lahmeh	Hamos topped with a choice of:	12

* Kawerma * Soujouk * for Shawerma (add 2.00)

SOUPS & SALAD

Lentil Soup	Carousel specialty since 1984.	Cup 6	Bowl 9
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.	7	
Cabbage Salad	Thin slices of cabbage and tomatoes mixed with lemony dressing.	5	
Armenian Salad	Sliced cucumbers, tomatoes, onion & bell peppers, mixed with vinaigrette.	6	
Greek Salad	Lebanese salad topped with feta cheese & kalamata olives.	7	

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