

CAROUSEL SPECIALTY MEZAS

A P P E T I Z E R S

<b>Mantee (Shish Barak)</b>	Mini meat pies, oven baked and topped with tomato and yogurt sauce.	14
<b>VG Vegan Mantee</b>	Mushrooms, spinach, quinoa topped with vegan tomato sauce & cashew milk yogurt.	15
<b>V Petit Veggie Sampler for Two</b>	Hammos, mutabbal, muhammara, tabbouleh & two falafels.	13
<b>Health Watcher</b>	Two 'grilled' cheese fatayers & two 'boiled' kbbeh.	13
<b>Filet Mignon Sauté</b>	Filet mignon diced, sautéed with onions, tomato & pepper paste.	18
<b>V Fatteh Oberjhin</b>	Toasted pita, fried eggplant, topped with our special yogurt sauce with a dash of garlic & roasted pine nuts (Suggested with soujuk, add \$2).	12
<b>Hammos Filet Sautee</b>	Hammos topped with our flavorful filet mignon sauté.	16
<b>VG Kbbeh Aadas</b>	Red lentil, cracked wheat and sautéed onions, served with a salad of onions, tomatoes, parsley, lemon and cumin.	11
<b>VG Kbbeh Batata</b>	Oven roasted potatoes, cracked wheat, pepper paste & spices served with a salad of sautéed onion with potatoes & spices.	11
<b>Trio Kbbeh (Kbbeh Orfaliyeh, Kbbeh Batata, Kbbeh Aadas)</b>	Armenian steak tartare, potato kbbeh and lentil kbbeh, each with its special salad.	16
<b>VG Jalapeno Salad</b>	Fresh diced jalapenos tossed with tomatoes, spices, lemon juice & olive oil.	10

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

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

<b>VG Fattoush Meza (Lebanese Salad)</b>	Cucumbers, tomatoes, onions, bell peppers, parsley, spices, toasted pita bread, verdulaga (seasonal) mixed with a sumac-citrus vinaigrette.	12
<b>VG Hammos</b>	Garbanzo with sesame seed oil, tahini, lemon juice and garlic.	10
<b>V Mutabbal (Baba Gannuj)</b>	Roasted eggplant with garlic, sesame seed oil, tahini & lemon juice.	10
<b>VG Muhammara</b>	A spicy dip of crushed walnuts, red pepper paste and pomegranate.	12
<b>VG Tabbuleh</b>	Chopped parsley, cracked wheat, tomatoes, onion, lemon juice & olive oil.	10
<b>VG Sarma (Warak Enab)</b>	Fresno grape leaves, stuffed with rice and vegetables.	10
<b>Kbbeh Orfaliyeh (Chi-kofta Ourfa style)</b>	Lebanese Steak Tartare made with fresh filet mignon & cracked wheat. Served in chunks with a special salad.	15
<b>Kbbeh Nayyeh (Chi-kofta)</b>	Lebanese Steak Tartare made with fresh filet mignon & cracked wheat. Served flat, topped with special salad & olive oil.	14
<b>V Shanklish</b>	Lebanese aged spicy cheese salad with chopped onions, tomatoes & fresh mint.	14
<b>V Labneh Harra</b>	Yogurt cheese topped with pickled jalapenos, tomatoes, herbs, spices & olive oil. * Make it <i>Khaliji</i> , mixed with pickled peppers, tomatoes, mint & olive oil.	11
<b>V Jajek</b>	A mixture of yogurt, diced cucumbers, mint, and a dash of garlic.	10
<b>V Feta Cheese</b>	Valbresso feta, served with cucumbers, tomatoes & fresh mint.	10
<b>VG Eggplant Salad</b>	Roasted eggplant mixed with fresh vegetables.	12
<b>Basterma</b>	Armenian cured beef (scentless).	12
<b>VG Red Tabbuleh (Eech)</b>	Bulgur mixed with sautéed tomatoes, onions and fresh herbs.	10

V- Vegetarian    VG - Vegan

## FAMILY STYLE

- Carousel Feast** (Must be ordered for all guests in party. Minimum party of 3) 44 *Per Person*  
 Hammos, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Fattoush, Red Tabbuleh (Eech), Chi-Kofta (Kebbeh Nayyeh), Arayes, Lessanat, Kofta (Kebbeh Maklieh), Fatayer (Cheese Boreg), Maaneh (Lebanese Sausage), Soujuk Flambé, Jhawaneh Provençal. (No substitutions please)  
 • Entrée (5 oz): Chicken Breast, Lula (Kafta), & Filet Shish Kebabs, Rice & Bulgur Pilaf.
- Meza Zahleh:** All appetizers in the Carousel Feast without entrée kebabs 39 *Per Person*
- Hafleh Beirut** (Must be ordered for all guests in party. Minimum party of 2) 34 *Per Person*  
 Hammos, Mutabbal, Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Vegetables, Cabbage Salad, Chi-Kofta (Kebbeh Nayyeh), Kofta (Kebbeh Maklieh), Fatayer (Cheese Boreg), Soujuk Flambé. (No substitutions please)  
 • Entrée (6 oz): Chicken Breast, Lula (Kafta), & Filet Shish Kebabs, Rice & Bulgur Pilaf.
- Lunch Party** (Must be ordered for all guests in party. Minimum party of 2) 30 *Per Person*  
 Hammos, Mutabbal, Tabbuleh, Labneh Harra, Pickles, Olives, Vegetables, Cabbage Salad, Falafel, Fatayer (Cheese Boreg).  
 • Entrée (6 oz): Chicken Breast, Lula (Kafta), & Filet Shish Kebabs, Rice & Bulgur Pilaf.

## VEGETARIAN & SEAFOOD ENTREES

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

*All entrées served with rice, bulgur wheat pilaf, potato fries or vegetable medley. (Gluten-free upon request)*

- VG Falafel Plate** Spheres of crushed chickpeas & spices, served with lettuce, tomatoes, parsley and tahini sauce. Served with hammos dip (instead of rice) 15
- VG Mousakka Plate** Eggplants, baked with onions, tomatoes, chickpeas and peppers. 16
- V Jébell Moossa** Assortment of Falafel, Hammos, Mousakka and Mutabbal. 16
- V Vegetarian's Delight** Assortment of Hammos, Mutabbal, Tabbuleh, Muhammara and Sarma. 16
- V Fool Mudammas** Cooked fava bean & chickpeas, mixed with garlic & lemon juice. Topped with tomatoes, parsley & olive oil. Served with sliced tomatoes, onions & fresh mint. 15
- V The Great Greek** Lettuce, cucumbers, tomatoes, onions, bell peppers, mixed with an oregano-citrus dressing, topped with feta cheese & kalamata olives. (Add 6 oz. chicken kebab 6, shrimp 10) 14
- Salmon Kebab** Marinated salmon in special Carousel seasoning from Mama Rose, charbroiled & served with vegetable medley. 26
- Shrimp Kebab** Marinated with lemon juice, garlic, cilantro, and spices. Served atop garlic lemon wine sauce. 25
- Imported fresh from the Mediterranean Sea*
- Red Snapper (Pan-Fried)** Whole fish prepared and served Lebanese style, with taratur (tahini-parsley) sauce and fried pita bread. 28
- Branzino - Mediterranean Sea Bass (Pan Fried)** Whole fish prepared and served Lebanese style, with taratur (tahini-parsley) sauce and fried pita bread. 31

*V- Vegetarian    VG - Vegan*

## ENTRÉES

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

All entrees served with rice, bulgur wheat pilaf, potato fries or vegetable medley. (Gluten-free upon request)

## SPECIALTIES

<b>Chicken Shawarma</b> Broiled marinated chicken breast, served with lettuce, tomatoes, tahini, and garlic sauce. Served with hammos dip (instead of rice).	19
<b>Tri-Tip Shawarma</b> Thinly sliced and served with onion mix, broiled tomatoes, tahini sauce and hammos dip (instead of rice).	20
<b>Khash-Khash Kebab</b> Beef kafta (Lula) kebab, served on a chunky bed of lightly spiced tomatoes with a dash of garlic.	21
<b>Mom's Beuftek</b> Butterflied choice filet mignon, pan perfected with sautéed onions. Served with citrus green onion mix, seared tomatoes and bell peppers.	24
<b>Yogurt Kebab</b> 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.	22
<b>Lamb Kastaleta (chops)</b> Prime Australian lamb chops, seasoned and charbroiled.	31
<b>Ourfa Kebab</b> (with oberjhin) Minced beef, spaced with Italian eggplants. Served with broiled spiced tomatoes. <i>(Available Seasonally)</i>	23

## AUTHENTIC KEBABS

All kebab plates served with broiled tomatoes, onion parsley mix and peppered pita bread.

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

<b>Chicken Breast Kebab (Shish Tawook)</b> Boneless, skinless, chicken breast meat.	17
<b>Chicken Lula Kebab (Chicken Kafta)</b> Minced lean chicken, mixed with fine chopped onions and spices.	16
<b>Filet Shish Kebab (Lahem Meshwey)</b> Cubed beef filet mignon, marinated.	21
<b>Lula Kebab (Beef Kafta)</b> Minced lean beef mixed with fine chopped onions, parsley, seasoning and spices.	18
<b>Veal Liver Kebab</b> Fresh Veal liver cubed and marinated with special spices, broiled tomatoes topped with cumin.	16
<b>Lamb Shish Kebab</b> Fresh local lamb filet, cubed and marinated.	25
<b>Carousel Combo</b> Any two authentic kebabs.	18

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



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*Corkage Fee \$30.00*

## D E S S E R T S

<b>Fruit Platter</b> Seasonal fruits.	30
<b>Ossmanlieh</b> (Knefeh B'ashta) Freshly made cream filling in compressed string dough.	13
<b>Foret Glacé</b> Heated basma topped with vanilla ice cream, caramel and crushed pistachios.	11
<b>Halaweh B'Jheben</b> A blend of semolina & Lebanese cheese filled with Carousel fresh cream.	12
<b>Oreo Fudge Delight</b> Vanilla ice cream topped with Oreo, hot fudge and crushed pistachios.	12
<b>Mafroukeh Bel-Festuk</b> Carousel made fresh pistachio Knefe cake with Ashta cream.	14
<b>* sub Ashta cream for Ashta ice cream (add 2.00)</b>	
<b>Ashta B'Aasal</b> Authentically prepared ashta (condensed milk) layered over fresh banana with honey & pistachio.	14
<b>Ashta B'teen</b> Authentically prepared ashta layered with fresh figs and fig sauce.	14
<b>Ghazlet El Rose</b> Imported Lebanese Ghazel Banat with pistachio, rose and ashta ice cream topped with pistachios and rose petals <i>(Available Seasonally)</i> .	13
<b>Tiramisu</b> Carousel made and guaranteed to be one of the best you've ever tasted.	12
<b>Ash El Sarayya</b> Carousel made cream and dough, topped with crushed pistachio nuts.	12
<b>Lebanese Ice Cream</b> Ashta, pistachio or rose.	8
<b>Lebanese Pastry</b> Baklava, Basma.	7

## B E E R

Almaza (Lebanon)	8	Heineken (Holland)	8
Kotayk (Armenia)	8	Heineken Light (Holland)	8
Kotayk Gold (Armenia)	10	Stella	8
Amstel Light (Holland)	7	Blue Moon	8
Heineken Zero (Non-Alcoholic)	6	Corona	8

## B E V E R A G E S

<b>Cold Beverages</b>		<b>Hot Beverages</b>	
Sodas (Coke, Diet Coke, Sprite, Orange Fanta)	4	Cappuccino	6
Jallab	6	Double Cappuccino	7
Tun (Yogurt drink)	6	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)	6	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
<b>Juices</b>			
Orange Juice	7		
Pomegranate Juice	8		
Pineapple Juice	6		
Grapefruit Juice	6		

  
**WIFI INFORMATION**  
 USER: CAROUSEL GUEST  
 PASSWORD: CAROUSEL818



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## AUTHENTIC HOT MEZAS

### A P P E T I Z E R S

<b>Chicken Shawerma</b>	Broiled marinated chicken breast, served with lettuce, tomatoes & garlic sauce.	15
<b>Beef Shawerma</b>	Broiled marinated tri-tip, served with onions, tomatoes & tahnini sauce.	16
<b>Fatayer (Cheese Boreg)</b>	Turnovers stuffed with white cheese & pan fried.	12
<b>Falafel</b>	Spheres of crushed chickpeas & spices, served with lettuce, tomatoes, parsley & tahini.	10
<b>Basterma Rekakat</b>	Rolls of scentless Armenian cured beef & four cheeses in a paper thin dough.	12
<b>Kbbeh (Kofta)</b>	Spheres of beef & cracked wheat, stuffed with minced beef, onion & pine nuts.	12
<b>Boiled Kbbeh (Kofta)</b>	Just like Mom's! Boiled version of Kbbeh (Kofta)	12
<b>Garden Kbbeh (Veggie Kofta)</b>	Spheres of semolina & cracked wheat, stuffed with walnuts, onion & spinach. Served with pepper sauce.	12
<b>Spinach Fatayer</b>	Fresh baked dough stuffed with spinach, onions, lemon juice, olive oil & pine nuts.	12
<b>Kbbeh &amp; Fatayer Combo</b>	Cheese Fatayer & Beef Kbbeh (2 pieces of each).	13
<b>Sambousek</b>	Fried meat pie, stuffed with beef, onions, and pine nuts.	12
<b>Turnover Combo</b>	Cheese Fatayer, Beef Sambousek & Spinach Fatayer (2 pieces of each).	15
<b>Soujuk Banadoura</b>	Carousel made Armenian beef sausage, broiled with tomatoes.	12
<b>Soujuk Flambé</b>	Carousel made Armenian beef sausage, flame broiled at your table.	14
<b>Soujuk &amp; Eggs</b>	Carousel made Armenian beef sausage, sautéed with eggs.	14
<b>Soujuk B'jeben</b>	Carousel made Armenian sausage & authentic cheeses, stuffed in a flat-bread and grilled to golden perfection.	13
<b>Fool Mudammas</b>	Cooked fava beans & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and olive oil.	12
<b>Arayes</b>	Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita.	12
<b>Kellaj</b>	Lebanese halloumi cheese, layered in a pita with tomatoes, mint, peppers and grilled.	12
<b>Maaneh</b>	Carousel made Lebanese sausage sautéed & served in a citrus-pomegranate sauce.	12
<b>Liver Sautéé</b>	Tender veal liver, sautéed with sliced onions and chef's favorite spices.	14
<b>Hammos Lahmeh</b>	Hammos topped with a choice of:	14

\* Kawerma \* Soujouk \* for Shawerma (add 2.00)

## SOUPS & SALADS

<b>Lentil Soup</b>	Carousel specialty since 1984.	Cup 7	Bowl 10
<b>Fattoush Salad (Lebanese Salad)</b>	Cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, toasted pita bread and verdolaga (seasonal availability) mixed with a sumac-citrus vinaigrette.	8	
<b>Cabbage Salad</b>	Thin slices of cabbage and tomatoes mixed with lemony dressing.	6	
<b>Armenian Salad</b>	Sliced cucumbers, tomatoes, onion & bell peppers, mixed with vinaigrette.	8	
<b>Greek Salad</b>	Lebanese salad topped with feta cheese & kalamata olives.	9	



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