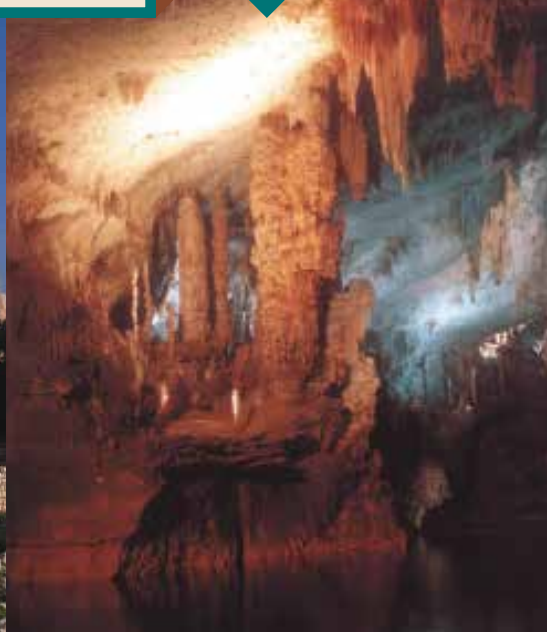
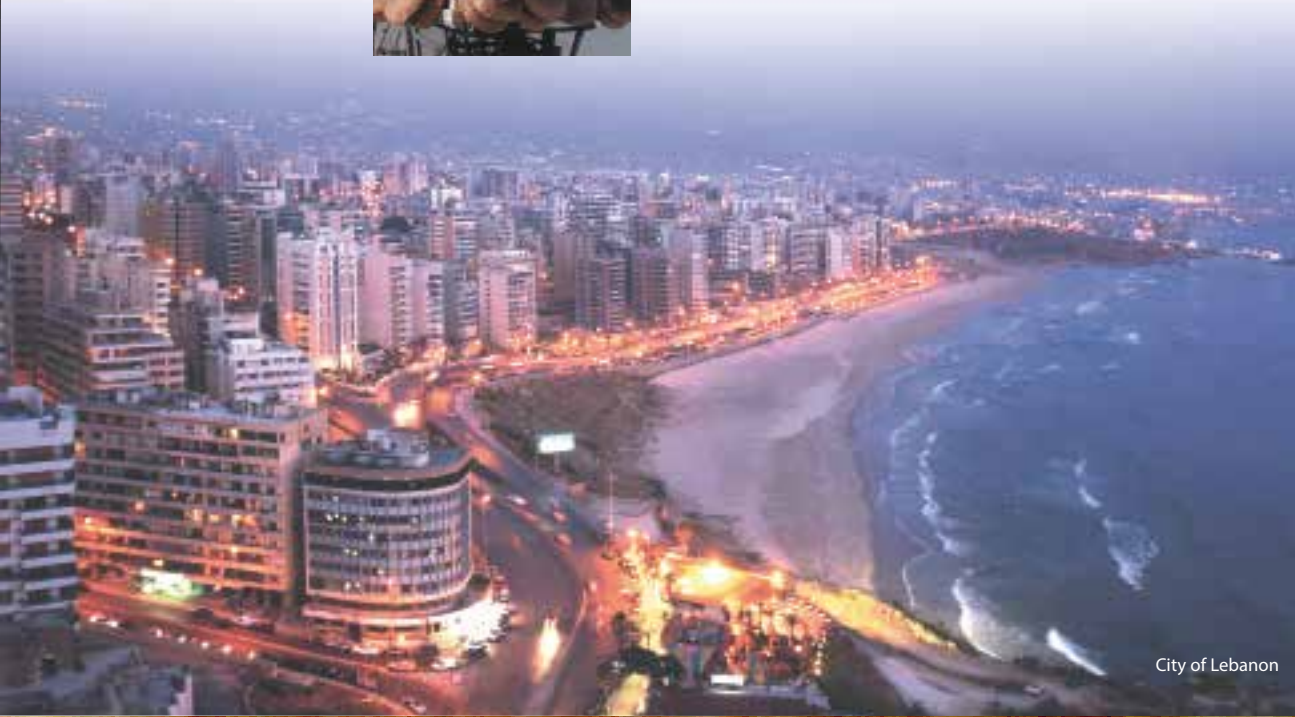


SCENES OF LEBANON



 **CAROUSEL**[®]
RESTAURANT

304 North Brand Boulevard
Glendale, California 91203
818.246.7775 (phone)
818.246.6627 (fax)
www.carouselrestaurant.com



City of Lebanon

CAROUSEL RESTAURANT



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



vegetarian menus as well to make all our guests feel welcome. In the evenings, you will be entertained 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.



**Authentic
Middle Eastern
Cuisine**

Live Band
and Dance Show
Friday & Saturday
Evenings
9:30 pm - 1:30 am

TAKE-OUT & CATERING AVAILABLE

CAROUSEL SPECIALTY MEZZAS

A P P E T I Z E R S

Manté (Shish Barak)	Mini meat pies, oven baked and topped with tomato sauce and yogurt sauce.	9.25
G Frri (Quail)	Pan-fried and sautéed with sumac pepper and citrus sauce.	13.95
Frog Legs Provençal	Pan-fried frog legs with lemon juice, garlic and cilantro.	14.50
G Filet Mignon Sauté	Filet mignon diced, sauteed with mushroom, onion, tomato & pepper paste.	11.95
G Hammos Filet Sauté	Hammos topped with our sautéed filet mignon.	11.50
G Shrimp Kebab	Marinated with lemon juice, garlic, cilantro, and spices. Charbroiled and served on a bed of citrus-Chardonnay sauce. (Gluten Free without sauce)	13.95
V Fatteh Oberjhin	Toasted pita, fried eggplant, topped with our special yogurt sauce with a dash of garlic and roasted pine nuts. (suggested with Soujuk 11.00)	8.50
V, VG Kebbeh Aadas	A mixture of red lentil, cracked wheat and sautéed onions, served with a salad of onion, tomatoes, parsley, lemon and cumin.	9.50
V, VG Kebbeh Batata	A mixture of oven roasted potatoes, cracked wheat, pepper paste and spices. Served with a salad of sautéed onion with potatoes and spices.	9.50
Trio of Kbbeh (Kbbeh Orfaliyeh, Kbbeh Batata, Kbbeh Aadas)	Armenian steak tartar, potato kebbeh and lentil kebbeh, each with its special salad.	12.95
V, G, VG Jalapeno Salad	Fresh diced Jalapeno's tossed with tomatoes, spices, lemon juice & olive oil.	7.50

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

AUTHENTIC MEZZAS

A P P E T I Z E R S

V, VG Fattoush Mezza (Lebanese Salad)	Cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, toasted Pita bread and verdolaga (seasonal available) mixed with a sumac-citrus vinaigrette.	9.95
V, G, VG Hammos	Garbanzo with sesame seed oil, tahini, lemon juice and garlic.	6.75
V, G Mutabbal (Baba Gannuj)	Roasted Eggplant, mixed with garlic, sesame seed oil, tahini and lemon juice.	6.75
V, VG Muhammara	A spicy dip of crushed walnuts, red pepper paste, and pomegranate.	7.50
V, G, VG Mousakka	Eggplants, baked with onions, tomatoes, chickpeas and peppers.	7.95
V, VG Tabbuleh	Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.	6.75
V, G, VG Sarma (Warak Enab)	Fresno Grape leaves, stuffed with rice and vegetables.	6.95
Kebbeh Orfaliyeh (Chi-Kofta Ourfa Style)	Lebanese Steak Tartar made with fresh Filet Mignon and cracked wheat. Served in chunks, with a special salad and olive oil.	10.50
Kebbeh Nayyeh (Chi-Kofta)	Lebanese Steak Tartar made with fresh Filet Mignon and cracked wheat. Served flat, topped with a special salad and olive oil.	10.95
V, G Shanklish	Lebanese aged spicy cheese salad with chopped onion, tomatoes, and fresh mint.	8.50
V, G Labneh Harrah	Yogurt cheese topped with pickled Jalapeños, tomatoes, herbs, spices, and olive oil.	6.75
V, G Labneh Khaleejhi	Yogurt cheese with fresh mint, pickled peppers, diced tomatoes, and olive oil.	7.25
V, G Jajek	A mixture of yogurt, diced cucumbers, mint, and a dash of garlic.	6.75
V, G Feta Cheese	Valbresso Feta cheese, served with cucumbers, tomatoes and fresh mint.	6.50
V, G, VG Eggplant Salad	Roasted eggplant, mixed with fresh vegetables.	6.75
G Basterma	Armenian pastrami (scentless), served with cucumber pickles.	7.50

V - Vegetarian G - Gluten Free VG - Vegan

Friday & Saturday 9:30 pm to 1:30 am.

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

Friday \$39.95 Saturday \$44.95

Mezzas (Appetizers)

- Hammos (Chic pea & tahini dip)
- Mutabbal (Eggplant dip)
- Sarma (Stuffed Grape leaves)
- Tabbuleh (Parsely & cracked wheat salad)
- Labneh (Yogurt cheese)
- Cheese & Vegetables
- Pickles & Olives
- House Cabbage Salad
- Kbbeh Nayyeh (Steak tartar)
- Red Tabbuleh (Eech)

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

- 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.



The Ultimate for all your Celebrations!

FAMILY STYLE

Carousel Feast *(Must be ordered for all guests in party. Minimum party of 3.)* 36.95 per person

Hammos, 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.

Baalbak *(Must be ordered for all guests in party. Minimum party of 3.)* 34.95 per person

Hammos, Mutabbal, Tabbuleh, Labneh Khaleejhi, Muhammara, Trio of Kbbeh (Kbbeh Orfaliyeh, Kbbeh Batata, Kbbeh Aadas), Pickles, Olives, Vegetables, Fattoush Salad, Arayes, Fatayer (Boreg), Fatted oberjhin with Soujuk.

* Entrée (6 oz.): Shrimp, Chicken Breast and Lula Khash-khash Kebabs, Rice and Bulgur Pilaf.

Hafleh Beiruti *(Must be ordered for all guests in party. Minimum party of 2.)* 27.95 per person

Hammos, 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.)* 26.95 per person

Hammos, Mutabbal, Tabbuleh, Red Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Cheese, Vegetables, Cabbage Salad, Spinach Fatayer, Veggie Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas & Batata).

* Entrée : Falafel, Mousakka, Steamed Vegetables and Potato Fries.

Mezza Zahleh *(Must be ordered for all guests in party. Minimum party of 3.)* 32.95 per person

All the appetizers in Carousel Feast, without any entrée (no Kebabs). (No substitutions please)

VEGETARIAN & SEAFOOD ENTREES

*Served with Cabbage salad (Substitute Armenian Salad 1.50, Greek or Fattoush 2.00, Lentil Soup 1.50),
Lebanese Cheese, Fresh cut veggies, seasoned pita, and a choice of rice, bulgur wheat pilaf,
potato fries or vegetable medley.*

** Gluten free upon request*

Falafel Plate Spheres of crushed chickpeas and spices, served with a side of lettuce, tomatoes, parsley 15.50

* *V, VG* and Tahini sauce. Served with Hammos.

Mousakka Eggplants, baked with onions, tomatoes, chickpeas and peppers. 16.50

* *V, VG* **Jébell Moossa** Falafel, Hammos, Mousakka and Mutabbal. 16.50

* *V, VG* **Vegetarian's Delight** Assortment of Hammos, Mutabbal, Tabbuleh, Muhammara and Sarma. 16.50

V **Shrimp Kebab** Marinated with lemon juice, garlic, cilantro, and spices. Charbroiled and served on a 22.95

* bed of citrus-Chardonnay sauce.

Wild Atlantic Salmon Marinated Salmon in special Carousel seasoning from Mama Rose, charbroiled 23.95

* on a skewer spices and served with baked vegetables.

Whole Red Snapper (Pan Fried) Prepared and served the Lebanese way; with taratur (tahini-parsley) 26.95
sauce and fried pita bread.

* **Mediterranean Sea Bass (Pan Fried)** Prepared and served the Lebanese way; with taratur & fried pita bread 27.95

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.

V - Vegetarian G - Gluten Free VG - Vegan

ENTREES

*Served with Cabbage salad (Substitute Armenian Salad 1.50, Greek or Fattoush 2.00, Lentil Soup 1.50),
Lebanese Cheese, Fresh cut veggies, broiled tomato, green pepper, onion-parsley mix,
seasoned pita bread, and a choice of rice, bulgur wheat pilaf, potato fries or vegetable medley.*

**Gluten free upon request*

SPECIALTIES

- * **Chicken Shawarma** Broiled marinated chicken, served with lettuce, tomatoes, tahini and garlic sauce . 16.95
Served with Hammos dip (instead of rice).
- * **Beef Shawarma** Broiled marinated tri-tip, served with onions, tomatoes and tahini sauce. 17.95
Served with Hammos dip (instead of rice).
- Khash-Khash Kebab** Beef kafta (Lula) Kebab, served on a chunky bed of lightly spiced broiled tomatoes, 16.95
with a dash of garlic.
- * **Mom's Beuftek** Butterflied Filet Mignon, pan perfected with sautéed onions. Served with citrus 22.50
green onion mix, seared tomatoes and peppers.
- Yogurt Kebab** Beef kafta (Lula) Kebab, served on a bed of cracked Pita and topped with a warm garlic 19.50
yogurt sauce, roasted pine nuts, and a light butter.
- * **Lamb Kastaleta** Choice center cut Lamb chops, seasoned and charbroiled. 26.95
- Ourfa Kebab** Minced beef skewered with Italian eggplant, broiled and served with spiced tomatoes. 20.95
(Seasonal Availability)

AUTHENTIC KEBABS

*Khash-khash style any Kebab, served on a chunky bed of lightly spiced broiled tomatoes, a dash of garlic add 1.25
Yogurt style any kebab, served on a bed of cracked Pita and topped with yogurt, touch of garlic, and pine nuts add 2.00*

**Gluten free upon request*

- * **Chicken Breast Kebab (Shish Tawook)** Boneless, skinless chicken breast meat. 16.50
- Chicken Lula Kebab (Chicken Kafta)** Minced lean chicken, mixed with fine chopped onion and spices. 16.50
- * **Filet Shish Kebab (Lahem Meshwey)** Cubed beef filet mignon. 19.50
- Lula Kebab (Beef Kafta)** Minced lean beef mixed with fine chopped onions, parsley, seasoning and spices. 17.50
- * **Veal Liver Kebab** Fresh Veal Liver cubed and marinated with special spices, broiled tomatoes and 16.50
topped with cumin.
- * **Lamb Shish Kebab** Choice tender Lamb Filet, cubed and seasoned. 22.50
- Carousel Combination** Any 2 of the Authentic Kebabs 20.50
(with lamb or filet, add 2.50. For both, add 5.00)

V - Vegetarian G - Gluten Free VG - Vegan

Corkage Fee: \$25.00

DESSERTS

G Fruit Platter Seasonal Fruits.	19.95	29.95
Ossmanlieh (Knefeh B'ashta) Carousel made ashta (condensed milk) filled in a layer of shredded dough.		8.95
Foret Glacé Heated Basma, topped vanilla ice cream, caramel and crushed pistachios.		8.50
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.		8.50
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.		11.95
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.		8.25
G Lebanese Ice Cream (Ashta or pistachio).		4.50
Lebanese Pastrey Baklava or Basma		4.25

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
Fat Tire	5.50	Samuel Adams	5.50

BEVERAGES

Cold Beverages

Sodas (Pepsi, Diet Pepsi, Slice, Orange Slice)	2.95
Jallab	4.50
Tun (Yogurt Drink)	3.50
Paradise Iced Tea (Tropical Flavor)	2.95
Arnold Palmer (Iced Tea & Lemonade)	3.95
Lemonade (Fresh Squeezed, 1 refill)	3.95
Sole (Mineral Water)	3.95 / 7.50
Sole (Sparkling water)	3.95 / 7.50

Hot Beverages

Cappuccino	4.95
Double Cappuccino	5.95
Espresso	3.95
Double Espresso	4.95
Armenian Coffee	2.95
Hot Tea Assortment	2.95
Coffee	2.95

Juices

Orange Juice	5.50
Pomegranate Juice	6.50
Pineapple Juice	4.50
Grapefruit Juice	4.50

AUTHENTIC HOT MEZZAS

A P P E T I Z E R S

G Chicken Shawarma	Broiled marinated chicken, served with lettuce, tomatoes.	10.50
G Beef Shawarma	Broiled marinated tri-tip, served with onions, tomatoes and tahini sauce. .	11.50
V Fatayer (Cheese Boreg)	Turnovers stuffed with white cheese and pan fried.	8.25
V, G, VG Falafel	Spheres of crushed chickpeas & spices, served with a side of lettuce, tomatoes, parsley & Tahini.	7.25
Kebbeh (Kofta)	Spheres of beef and cracked wheat, stuffed with minced beef, onion, and pine nuts.	8.25
Homestyle Kebbeh (Boiled Kofta)	Just like Mom's! Boiled version of Kebbeh (Kofta)	8.25
V, VG Garden Kebbeh (Veggie Kofta)	Spheres of semolina and cracked wheat, stuffed with walnuts, onion and spinach. Served with pepper sauce.	8.25
V, VG Spinach Fatayer	Fresh baked dough, stuffed with spinach, onion, lemon juice, olive oil, and pine nuts.	8.25
Kebbeh & Fatayer Combo	Cheese Fatayer & Beef Kebbeh (2 pieces of each).	8.95
Sambousek	Fried meat pie, stuffed with beef, onion, and pine nuts.	8.25
Turnover Combo	Cheese Fatayer, Beef Sambousek & Spinach Fatayer (2 pieces of each).	9.95
G Soujuk Banadoura	Carousel made Armenian beef sausage broiled on tomato slices.	9.00
G Soujuk Flambé	Carousel made Armenian beef sausage, flame broiled at your table.	9.50
G 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
V, G, VG Fool Mudammas	Cooked Fava beans & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and tahini sauce	8.50
Arayes	Minced beef mixed with tomatoes, parsley, onion and spices. Grilled in a pita.	8.95
V Kellaj	Lebanese Halloum Cheese, layered in a pita with tomatoes, mint, peppers & drizzle of olive oil and grilled.	8.95
G Maaneh	Carousel made Lebanese sausage sautéed and served in a citrus-pomegranate sauce.	8.95
G Liver Sauté	Tender veal liver, sautéed with sliced onions and chef's favorite spices.	10.95
G Hammos Shawarma	Hamos topped with our flavorful Beef Tri Tip Shawerma	10.95
G Hammos Kawarma	Hamos topped with sautéed beef and onions.	10.95
G Hammos Soujuk	Hamos topped with pan-fried, Carousel made Soujuk chunks (Armenian sausage).	10.95

SOUP & SALADS

G Lentil Soup	Carousel specialty since 1983.	Cup 4.50 Bowl 6.50
V, G, VG Fattoush Salad (Lebanese Salad)	Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita bread, mixed with a lemony dressing.	5.50
V, G, VG Cabbage Salad	Thin slices of cabbage, Cucumbers, and tomatoes mixed with a lemony dressing.	4.50
V, G, VG Armenian Salad	Sliced cucumbers, tomatoes, onion, and bell peppers, mixed with vinaigrette.	4.95
V, G Greek Salad	Lebanese salad topped with Feta cheese and Kalamata olives.	5.95

V - Vegetarian G - Gluten Free VG - Vegan
Corkage Fee: \$25.00