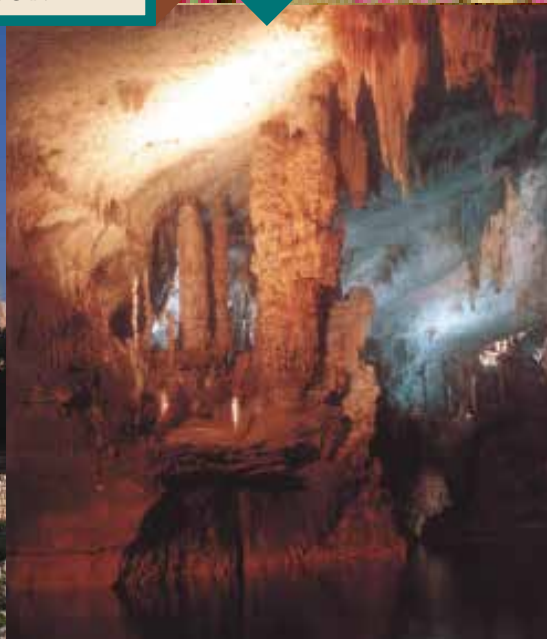
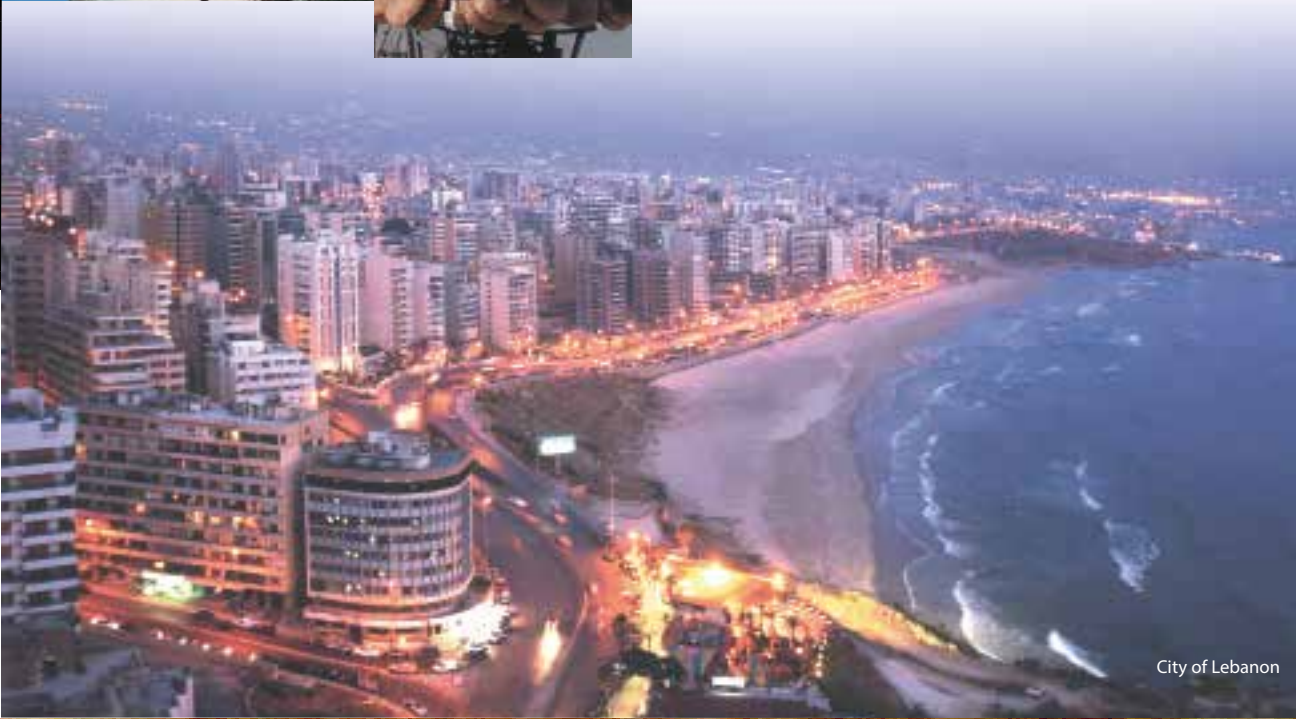


SCENES OF LEBANON



 **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 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 provide

vegetarian menus as well to make all our guests feel



at ease. In the evenings, you will be enchanted with

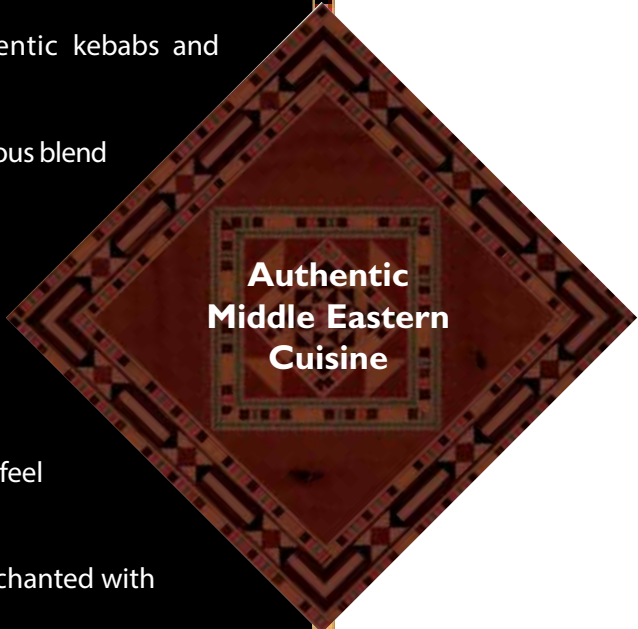
our award-winning entertainment of both singers

and belly 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
- ✓ **Petit Veggie Sampler for Two** Tastings of Hammos, Mutabbal, Muhammara, Tabbuleh and two Falafels. 8.95
- Health Watcher** Two 'Grilled' Cheese Fatayer and Two 'Boiled' Kebbeh; just like Mom's. 8.95
- G **Filet Mignon Sautee** Filet mignon diced, sauteed with mushroom, onion, tomato & pepper paste. 11.95
- ✓ **Fatfeh 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
- G **Hammos Shawerma Beef** Hammos topped with our flavorful Beef Tri Tip Shawerma 11.95
- 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 COLD MEZZAS

A P P E T I Z E R S

- V, VG **Fattoush Mezza** 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 Nayyeh (Chi-Kofta)** Lebanese Steak Tartar made with fresh Filet Mignon and cracked wheat. Served flat, topped with a special salad and olive oil. 10.50
- 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). 7.50
- ✓ **Red Tabbuleh (Eech)** With bulgar, sautéed tomatoes and onions 7.25

V - Vegetarian G - Gluten Free VG - Vegan

Corkage Fee: \$25.00

DINNER & SHOW

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

hot Mezzas

(Appetizers)

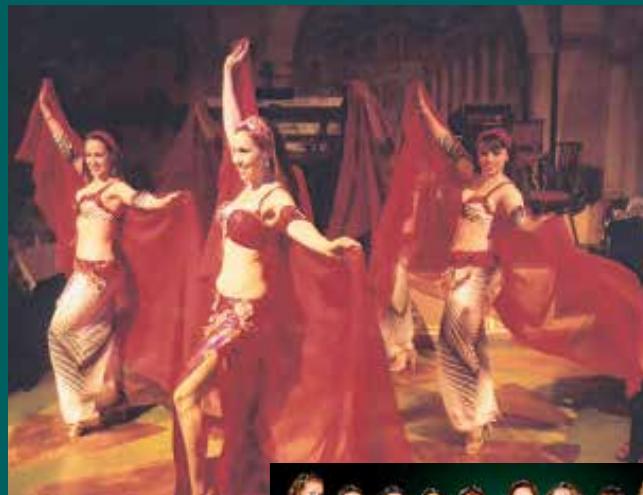
Fatayer (Boreg, Cheese turnover)
Falafel (Vegetarian puffs)
Kebbeh (Kofta)

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!

WWW.CAROUSELRESTAURANT.COM

FAMILY STYLE

Carousel Feast *(Must be ordered for all guests in party. Minimum party of 3.)* 26.95 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.

Lunch Party *(Must be ordered for all guests in party. Minimum party of 2.)* 22.95 per person

Hammos, Mutabbal, Tabbuleh, Labneh harra, Pickles, Olives, Vegetables, Cabbage Salad, Falafel, Fatayer (Cheese Boreg).

* Entrée (6 oz.): Chicken Breast, Lula (Kafta), and Filet Shish Kebabs, Rice and Bulgur Pilaf.

Hafleh Beirut *(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, Eggplant Salad, Tabbuleh, Red Tabbuleh, Muhammara, Sarma (Warak Enab), Pickles, Olives, Tomatoes, Vegetables, Cabbage Salad, Spinach Fatayer, Veggie Trio Kbbeh (Garden Kbbeh, Kbbeh Aadas & Batata).

* Entrée : Falafel, Mousakka, Steam Veggies and Potato Fries.

VEGETARIAN & SEAFOOD ENTREES

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

All entree's served with rice, bulgar wheat pilaf, potato fries or vegetable medley.

** Gluten free upon request*

- V, VG Falafel Plate** Spheres of crushed chickpeas and spices, served with a side of lettuce, tomatoes, parsley and Tahini sauce. Served with Hammos. 11.95
- V, VG Mousakka** Eggplants, baked with onions, tomatoes, chickpeas and peppers. 12.50
- V, VG Jébell Moossa** Falafel, Hammos, Mousakka and Mutabbal. 12.50
- V Vegetarian's Delight** Assortment of Hammos, Mutabbal, Tabbuleh, Muhammara and Sarma. 12.50
- V, G, VG Fool Mudammas** Cooked fava bean & chickpeas, mixed with garlic and lemon juice. Topped with tomatoes, parsley and olive oil. Served with sliced tomatoes, green peppers, green onion and fresh mint. 10.50
- V Mediterranean Garden** Mixed lettuce, carrots, cucumbers, tomatoes, sesame seeds, and toasted Pita with our zesty sesame dressing (with 4 oz. chicken breast kebab add, 4.00) 9.95
- V, G The Great Greek** Lettuce, cucumbers, tomatoes, onion, and bell peppers, mixed with a oregano-citrus dressing, topped with Feta cheese and Kalamata olives (with 4 oz. Shrimp kebab add, 7.00) 10.50
- * Wild Atlantic Salmon** Marinated Salmon in special Carousel seasoning from Mama Rose, charbroiled on a skewer spices and served with baked vegetables. 18.95
- * Shrimp Kebab** Marinated with lemon juice, garlic, cilantro, and spices. Charbroiled and served on a bed of citrus-Chardonnay sauce. 18.50

Imported fresh from Lebanon

Sultan Ibrahim – Red Mollet, Rojheh (Pan-Fried) 2, 3 or 4 of the popular Lebanese red whole fish, prepared and served the Lebanese way with taratur (tahini and parsley sauce) and fried pita bread. *Market Price.*

V - Vegetarian G - Gluten Free VG - Vegan

ENTREES

Served with broiled tomato, green pepper, onion-parsley mix, seasoned pita bread and a choice of rice, bulgar 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. | 12.95 |
| * Beef Shawarma | Broiled marinated tri-tip, served with onions, tomatoes and tahini sauce. | 13.95 |
| * Khash-Khash Kebab | Beef kafta (Lula) Kebab, served on a chunky bed of lightly spiced broiled tomatoes, with a dash of garlic. | 14.75 |
| Yogurt Kebab | Beef kafta (Lula) Kebab, served on a bed of cracked Pita and topped with a warm garlic yogurt sauce, roasted pine nuts and a light butter. | 15.50 |
| Lamb Kastaleta | Choice center cut Lamb chops, seasoned and charbroiled. | 22.95 |
| * Ourfa Kebab | Minced beef skewered with Italian eggplant, broiled and served with spiced tomatoes. | 16.95 |
- (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. | 12.50 |
| Chicken Lula Kebab (Chicken Kafta) | Minced lean chicken, mixed with fine chopped onion and spices. | 12.50 |
| * Filet Shish Kebab (Lahem Meshwey) | Cubed beef filet mignon. | 15.50 |
| Lula Kebab (Beef Kafta) | Minced lean beef mixed with fine chopped onions, parsley, seasoning and spices. | 13.50 |
| * Veal Liver Kebab | Fresh Veal Liver cubed and marinated with special spices, broiled tomatoes and topped with cumin. | 12.50 |
| * Lamb Shish Kebab | Choice tender Lamb Filet, cubed and seasoned. | 18.50 |
| Carousel Combination | Any 2 of the Authentic Kebabs | 16.50 |
- (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

B E E R

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

B E V E R A G E S

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
Quail Egg & Basterma Crostini	French bread topped with Basterma and Quail Eggs, Sunny side up.	9.50
✓ Cheese Fatayer (Boreg)	Turnovers stuffed with white cheese and pan fried.	8.25
✓, 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
✓, VG Garden Kebbeh (Veggie Kofta)	Spheres of semolina and cracked wheat, stuffed with walnuts, onion and spinach. Served with pepper sauce.	8.25
✓, 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 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
✓, 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
✓ 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 Hammos Kawarma	Hammos topped with sautéed beef and onions.	10.95
G Hammos Soujuk	Hammos 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
✓, VG 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.	5.50
✓, G, VG Cabbage Salad	Thin slices of cabbage and tomatoes mixed with a mint citrus dressing.	4.50
✓, G, VG Armenian Salad	Sliced cucumbers, tomatoes, onion and lettuce mixed with a oregano-citrus vinaigrette.	4.95
✓, G Greek Salad	Armenian salad mixed with citrus-mint vinaigrette, topped with feta cheese & kalamata olives.	5.95

✓ - Vegetarian G - Gluten Free VG - Vegan

Corkage Fee: \$25.00