

ENTERTAINMENT MENU

Open for Lunch and Dinner Tuesday through Sunday

Dress Code: Business Casual to Semi-Formal (during entertainment dining)

MEZA – APPETIZERS

House Cabbage Salad.

Spiced citrus, carrots and olives.

Hammoss Crushed garbanzo with sesame oil, lemon juice and garlic.

Baba Gannuj (Mutabbal) Roasted Eggplant, mixed with garlic, sesame oil, and lemon juice.

Sarma (Warak Enab) Grape leaves, stuffed with rice and vegetables. *(Saturday Only)*

Tabbouleh Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil.

Red Tabbouleh with bulgur and sautéed tomatoes and onions.

Muhammara A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice.

Labneh Khaleejhi Yogurt cheese mixed with garlic, pickled jalapeno, tomatoes, and topped with olive oil.

Kebbeh Nayyeh (Chi-Kofta) Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, and topped with a special salad, and olive oil.

Kebbeh Maklieh (Kofta) Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts.

Fatayer (Cheese Boreg) Turnovers stuffed with white cheese and pan fried.

Falafel Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce.

ENTRÉE

Chicken Breast Kebab, Beef Lula Kebab and Filet Shish Kebab

Served Khash-Khash style (spiced tomatoes)

Rice and Bulgur Pilaf

All of the above items served at each table, family style.

GOURMET MEZA ADDITION

Optional additions to the above entertainment menu

\$7.95 per person

Soujuk Flambé Carousel made Armenian beef sausage, flame broiled with Arak at your table.

Arayes Minced chicken mixed with tomatoes, parsley, onion, and spices, then, grilled in a pita bread.

Jhawaneh Provencial Pan fried Chicken Drumettes, sautéed with lemon juice, garlic, and cilantro.

Kebbeh Aadas Lentil kofta with cumin salad.

Entertainment

Spectacular dance show with 5-6 dancers, live band with three singers and dancing

Fridays & Saturdays: 9:30 pm to 1:30 am*

Dinner & Show Pricing

Fridays: \$46.95 per person

Saturdays: \$46.95 per person

Beverages, sales tax and 18% gratuity not included

For large parties, add \$5.50 for soft drinks & Arabic coffee

Cake plate charge: \$1.50

**may vary by up to 30 minutes Menu may be altered weekly*

304 N. Brand Blvd., Glendale 818.246.7775

www.carouselrestaurant.com