

# ENTERTAINMENT MENU

## NEW YEAR'S EVE

### MEZA

#### Fattoush Salad

Pickles, 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.

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

**Eech** 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.

**Mortadella Halabi** Housemade fresh Halabi style mortadella stuffed with pistachio.

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

**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.

**Batta Provencial** Fresh cut potatoes sautéed with lemon juice, garlic and cilantro.

### ENTRÉE

**Chicken Breast Kebab, Beef Lula Kebab and Filet Shish Kebab**

**Served Khash-Khash style (spiced tomatoes)**

**Rice and Bulgur Pilaf**

### DESSERT & BEVERAGES

**Halaweh Bi Jheben and Katayef**

**Fountain Soft Drinks, Iced Tea, Arabic Coffee and Hot Tea**

### FAVORS

Favors shall be provided for Countdown Celebration

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

#### **Entertainment**

**New dance show by 5 spectacular Sahlala dancers**

**Live band with 3 singers, International singers Marco, Woroud, Salem Mawla and Heratch with the Band**

**Live performance: 10 p.m. to 2 a.m.\***

#### **Dinner & Special Engagement Price**

**\$170 per person, plus sales tax and gratuity (Main Room)**

**For open premium bar info and pricing please consult management**

*\*may vary by up to 15 minutes A couple of menu items may be altered*

*304 N. Brand Blvd., Glendale 818.246.7775*

*www.carouselrestaurant.com*