

## PALM SUNDAY & EASTER MENU

(April 9th & April 16th, 2015)

### COLD MEZA – APPETIZERS

*\*Substitute Fattoush Salad add \$1.50*

**House Cabbage Salad\***

**Vegetable Tray**

**Hammos** Crushed garbanzo with sesame oil, lemon juice and garlic.

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

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

**Eech** with bulgur and sautéed tomatoes and onions.

**Muhammara** A spicy dip of crushed walnuts, red pepper paste and pomegranate molasses.

**Sarma (Stuffed Grape Leaves)** Grape leaves, stuffed with rice and vegetables.

**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.

### HOT MEZA – APPETIZERS

**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.

**Soujuk Banadoura** Homemade Armenian beef sausage broiled on tomato slices.

### ENTREÉ

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

**Rice and Bulgur Pilaf**

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

\$31.95 per person. Children 10 and under \$21.95

### DESSERTS (NOT INCLUDED)

**Kindly ask your server to see our tablet**



*Ossmalieh*

## SPECIALTY ADD - ONS

*The following A La Carte menu is in addition to our set menu on the reverse.*

**Lentil Soup** Carousel specialty since 1983. Cup 4.50, Bowl 6.50

**Liver Sauté** Veal liver dices, sautéed with onions and spices. 11.95

**Filet Sauté** Filet mignon diced, sautéed with mushroom and onion, tomato and pepper paste. 11.95

**Soujuk Flambé** Homemade Armenian beef sausage, flame broiled at your table. 9.50

**Mantee (Shish Barak)** Mini meat pies, oven baked and topped with tomato and yogurt sauces. 9.25



*Mantee*

## SEAFOOD

**Wild Atlantic Salmon** Grilled cubed Salmon, marinated with parsley, cilantro, oil, lemon juice, garlic, spices and salt. Served with baked vegetables. 23.95

**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. Served with rice, bulgur wheat pilaf, potato fries or vegetable medley. 33.95

## WINE SELECTION

Chateau Ksara Blanc '14 (Lebanon)	9.00	36.00
Ixir Grand Reserve White '10 (Lebanon)	14.00	49.00
Ixir Grand Reserve Red '10 (Lebanon)	15.00	59.00
Chateau Ksara Red '11 (Lebanon)		49.00
Chateau Kefraya Red '10 (Lebanon)		53.00
Karas Red or White Wine '14 (Armenia)	9.00	36.00

## ARAK SELECTION

Ksara Arak		85.00
Brun Arak	45.00	75.00
Masaya Arak	53.00	85.00
Kroum Kefraya	43.00	83.00
Green Reef Arak	57.00	105.00