

# ENTERTAINMENT MENU

*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.

**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 Provensial** 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 & Saturdays: \$46.95 per person**

Beverages, sales tax and 20% gratuity not included

**For large parties, add \$6.50 for soft drinks & Arabic coffee**

**Cake plate charge: \$2.00**

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

*304 N. Brand Blvd., Glendale 818.246.7775*

*www.carouselrestaurant.com*