



RANDA[®]
ESPECIALIDADES ÁRABES

Set-up your plate

1 MAIN DISH + 1 SALAD + 1 SIDE ORDER



CHOOSE MAIN DISH

| | |
|----------------------------------|----|
| LAMB SKEWAR (120 G) | 77 |
| SAINT PETER FILLET (150 G) | 72 |
| FILLET MIGNON SKEWAR (120 G) | 72 |
| KAFTA SKEWAR (100 G) | 60 |
| CHICKEN SKEWAR (120 G) | 59 |
| KIBBEH ON THE GRILL (100 G) | 58 |
| RAW KIBBEH (100 G) | 58 |
| ♥ PUMPKIN KIBBEH (120 G) | 58 |
| ♥♥ FALAFEL (3 UNITS / 30 G EACH) | 48 |
| STUFFED ZUCCHINI | 58 |
| GRAPE LEAF CIGAR | 49 |
| CABBAGE LEAF CIGAR | 49 |
| ♥ VEGETARIAN CIGAR | 49 |

CHOOSE A SALAD

♥♥ TABULE • ♥ FATUCHE FARABBUD • ♥ FATUCHE SAJ
♥ VALENTIN • ♥ FARAH • ♥ MANISH

CHOOSE A SIDE ORDER

SAFFRON RICE • ♥♥ RICE WITH LENTILS
CALIFA RICE • ♥♥ CHEHIE RICE • ♥ RANDA POTATO
♥ LEBANESE POTATO • ♥ MARROCAN COUSCOUS

Beverages

| | |
|---|---------|
| JUICES (300ML OR 500ML) (PINEAPPLE, WATERMELON, PASSION FRUIT, ORANJE OR LEMMON) | 14 18 |
| TANGERINE (250ML OR 500ML) | 14 20 |
| NATURAL GRAPEJUICE (300ML) | 15 |
| SOFT DRINKS | 9 |
| MINERAL WATER | 7 |
| MINT TEA | 7 |
| ESPRESSO | 8 |
| HEINEKEN/BUDWEISER | 15 |
| STELLA ARTOIS | 13 |
| ORIGINAL BEER (600ML) | 20 |
| CAIPIRINHA | 35 |
| CAIPIROSKA | 35 |
| ARAK | 25 |

Pastes and breads

- ♥♥ **HOMUS** 29.
CHICKPEA PASTE AND TAHINE
- ♥♥ **BABAGANOUCH** 29.
BAKED EGG PLANT PASTE, TAHINE AND LIME
- ♥ **DRY CURD OR FRESH** 29.
13.
LABANIE IN ARAB
- ♥ **MHAMMARA** 34.
RED PEPPER PASTE WITH SPICES
- ♥ **TRIO OF PASTES** 40.
CHOOSE THREE OF OUR PASTES
- ARABIAN BREAD OR SAJ BREAD** 11.
IT'S ALWAYS AVAILABLE, NICE AND WARM!
- COMBINADO DE PÃES** 20.
2 PÃES SAJ, 2 PÃES ÁRABES, 3 TORRADAS.
- ♥ **CHANCLICHE** 32.
DEHYDRATED RICOTTA IN ZATHAR AND SPICED WITH
EXTRA VIRGIN OLIVE OIL, DICED TOMATOES AND PARSLEY
- FOUR OF ACES** 69.
TASTING SESSION OF THE 4 DISHES MOST ORDERED:
RAW KIBBEH + WHEAT FRIQUE
TRIO OF PASTES AND ARAB SAUSAGE
- LEBANESE HOMUS** 40.
SPICED WITH SLICES OF ARABIAN SAUSAGE
AND CASHEW NUTS
- HOMUS AND STRIPS OF MIGNON** 42.
WITH TOMATOES, ONIONS, ALMONDS AND PAPRIKA





Sfihah

OPEN

TRADITIONAL OR WHOLE WHEAT FLOUR

BEEF 10.

BEEF WITH CURD 12.

♥ MOZZARELLA OR ZATHAR 10.

FLAKY PASTRY

BEEF 13.

BEEF WITH CURD 16.

♥ GOAT CHEESE 20.

WITH CARAMALIZED ONION,
BALSAMIC SAUCE, UNFORGETTABLE!!

CLOSED

TRADITIONAL OR WHOLE WHEAT FLOUR

BEEF 11.

♥ MOZZARELLA OR RICOTTA OR ESCAROLE 11.

STRETCHY

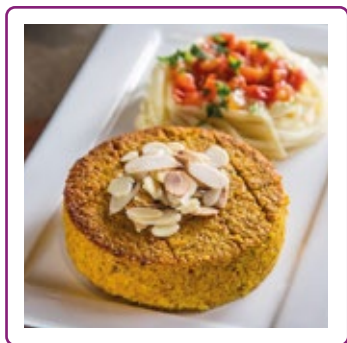
OPEN SFIHA WITH A SLIGHT CRIPINESS, ALWAYS WELL DONE.

TRADITIONAL OR WHOLE WHEAT FLOUR

BEEF 11.

♥ CHANCLICHE 11.

Kibbehs



FRIED BEEF KIBBEH 12.

BAKED KIBBEH 40.

KIBBEH ON THE GRILL 50.
TRADITIONAL ARABIAN RECIPE,
GRILLED WITH A TOUCH
OF FRESH CURD

CLASSIC RAW KIBBEH 50.
WITH MINT, ONION AND CHIVES

♥ PUMPKIN KIBBEH 48.

FUSION OF PUMPKIN AND
WHEAT, STUFFED WITH TENDER
VEGETABLES AND COTTAGE
CHEESE, SPRINKLED WITH STRIPS
OF ALMONDS SAUTÉED IN
BUTTER, ACCOMPANIED WITH
PUPUNHA SPAGHETTI AND
TOMATOES AND ONIONS

RAW SALMON KIBBEH 48.

DELICIOUS SALMON TARTAR,
SPICED WITH PARSLEY,
LEMON AND SPICES

NUT KIBBEH 53.

FUSION OF WHEAT AND NUTS,
STUFFED WITH TENDER BEEF
AND DRY CURD, ACCOMPANIED
WITH VEGETABLE SPAGHETTI,
SUBLIME!



From the grill










| | ORDERS | |
|---|------------|-------------|
| | HALF | WHOLE |
| KAFTA | 28. | 59. |
| SKEWAR OF SELECTED GROUND BEEF, ACCOMPANIED BY PARSLEY AND ARABIAN SPICES, ON THE GRILL | | |
| FILET MIGNON SKEWAR | 38. | 75. |
| OR CHICKEN FILET SKEWAR | 31. | 52. |
| MICHUI | - | 105. |
| DELICIOUS PAIR OF FILET MIGNON AND KAFTA | | |
| SAINT PETER FILET | 31. | 62. |
| WITH PISTACHE PESTO | | |
| LOIN OF LAMB | - | 85. |
| MARINATED WITH WHITE WINE AND HERBS | | |
| ARABIAN SAUSAGE | - | 42. |
| BEEF SPICED WITH WHITE WINE AND HERBS | | |



Our dishes

| | | ORDERS | |
|--|--|--------|-------|
| | | HALF | WHOLE |
| | GRAPE LEAF CIGARS | 21. | 42. |
| | OR CABBAGE LEAF CIGARS | 21. | 42. |
| | STUFFED WITH RICE AND GROUND BEEF | | |
| | ♥ VEGETARIAN CIGARS | 21. | 42. |
| | WITH THE LEAF OF BUTTER KALE, STUFFED WITH RICE, CHICKPEA, TOMATOES AND SPICES | | |
| | STUFFED ZUCCHINI | 21. | 42. |
| | ZUCCHINI STUFFED WITH RICE AND BEEF. SERVED WITH FRESH TOMATO SAUCE | | |
| | ♥ MORROCAN COUSCOUS | 21. | 42. |
| | SEMOLA GRAINS IN OLIVE OIL WITH RED ONIONS, RED AND YELLOW PEPPERS WITH A TOUCH OF MINT. | | |
| | FRIC WHEAT | - | 43. |
| | CAPTIVATING MIX OF THICK WHEAT, SHREDDED CHICKEN BREAST, GROUND BEEF AND SWEET PEPPER. ACCOMPANIED BY CHEHIE RICE | | |
| | CHACRIE | 34. | 65. |
| | PIECES OF FLANK STEAK COOKED IN CURD, ONION RINGS FRIED IN BUTTER AND SWEET PEPPER, ACCOMPANIED WITH CHEHIE RICE. | | |
| | (ON REQUEST) HERÍCE | 26. | 49. |
| | EXOTIC LEBANESE WHEAT GRAIN SOUP, WITH SHREDDED CHICKEN STEAK, ONION BROWNED IN BUTTER AND A TOUCH OF ARABIAN SPICE. | | |

Salads

| | ORDERS | |
|--|--------|-------|
| | HALF | WHOLE |
|   TABULE BASED ON PARSLEY, CLASSIC LEBANESE RECIPE | 24. | 48. |
|  FATUCHE FARABBUD DICED TENDER TOMATOES, CUCUMBER, ONIONS AND AMERICAN LETTUCE IN THIN STRIPS. SERVED ON PIECES OF TOASTED BREAD. | 23. | 46. |
|  FATUCHE SAJ MIX OF GREEN LEAVES, TOMATOES, CRISPY RADDISHES AND ONIONS, WITH POMEGRANATE MALASSES DRESSING WITH A NUANCE OF SUMMAC, SERVED WITH CROUTONS | 26. | 52. |
|  MANISH SALAD GREEN LEAVES, GOAT CHEESE, DRY DAMASCUS, PISTACHE WITH HONEY AND BALSAMIC HONEY DRESSING | 27. | 54. |
|  VALENTIN MIXED GREEN LEAVES, CHANCLICHE, NUTS AND PIECES OF FIGS WITH HONEY AND BALSAMIC SAUCE | 27. | 58. |
|  FARAH SALAD DELICIOUS AMERICAN LETTUCE, TOMATOES, BUFFALO MOZZARELLA AND DELICATE LEAVES OF MINT WITH MUSTARD SAUCE | 21. | 42. |
|   FALAFEL FAMOUS CHICKPEA FRITTERS WITH SPICES, ACCOMPANIED BY GREEN SALAD AND RADDISHES WITH SESAME SAUCE | 21. | 42. |



Side orders

ORDERS

HALF WHOLE

| | | |
|--|-----|-----|
| <p>♥ RANDA POTATO</p> <p>BAKED AND SAUTÉED IN OLIVE OIL, WITH ZATHAR AND PARSLEY.</p> | 16. | 36. |
| <p>♥ LEBANESE POTATO</p> <p>RUSTICALLY MASHED, LEBANESE STYLE, WITH SLIGHTLY BROWNED ONIONS IN OLIVE OIL AND ZATHAR</p> | 16. | 36. |
| <p>♥ VEGETABLE MEZZE</p> <p>BAKED AND GRILLED (PUMPKIN, LEEKS, ONION, TOMATO AND EGG PLANT), FINALIZED WITH FRESH CURD, SPICES AND MINT.</p> | 19. | 38. |
| <p>♥♥ RICE WITH LENTILS</p> <p>COVERED WITH CRISPY ONIONS</p> | 21. | 42. |
| <p>♥♥ CHEHIE RICE</p> <p>WITH ANGEL HAIR PASTA</p> | 19. | 38. |
| <p>CALIFA RICE</p> <p>WITH SHREDDED CHICKEN, GROUND BEEF, COVERED WITH RAISINS AND CASHEW NUTS</p> | 22. | 44. |
| <p>SAFFRON RICE</p> <p>RICE WITH SAFFRON, CHICKPEAS, CHICKEN, SIRIAN PEPPER AND ALMONDS</p> | 22. | 44. |

Sandwiches

ARABIAN BURGER 42.

120G OF KAFTA, ONION SAUCE, TOMATO,
DRY CURD ON MANDIQC BREAD,
ACCOMPANIED BY RANDA POTATO

BEIRUTHS

ROAST BEEF 42.

TRADITIONAL RECIPE WITH HOMEMADE BAKED ROAST BEEF.

CHICKEN 41.

DELICIOUS GRILLED CHICKEN BREAST, MUZZARELLA, THIN
SLICES OF TOMATO AND ZATHAR

♥ VEGETARIAN 40.

TRADITIONAL RECIPE WITH PUMPKIN AND ZUCCHINI

KAFTA 49.

BAKED KAFTA ON THE GRILL, WITH MUZZARELLA AND ZATHAR.

BABY BEEF 49.

BABY BEEF FILLET WITH FINE SLICES OF TOMATOES,
MELTED MUZZARELLA AND ZATHAR

LEBANESE ON LEAF BREAD

FILLET MIGNON 48.

OR CHICKEN 40.

ROLLED LEAF BREAD WITH DRY CURD AND
VINAGRETTE, ACCOMPANIED RUCULA SALAD
OR RANDA POTATO

♥♥ DE FALAFEL 48.

FRIED, WITH LETTUCE, TOMATO, RADDISH
AND SPICED TAHINE SAUCE, WITH RUCULA
SALAD OR RANDA POTATO



Desserts



GOURMET COFFEE 22

ACCOMPANIED BY A SMALL DESSERT OF YOUR CHOICE: CHOCOLAMOUR, MALABIE OR FRESH CURD WITH RED FRUITS

MIX OF SWEETS 15

TWO SMALL DESSERTS OF YOUR CHOICE: CHOCOLAMOUR, MALABIE OR FRESH CURD WITH RED FRUITS.

CHOCOLAMOUR (BY FLAMINGO) 24 | 30

CHOCOLATE ICE CREAM, HOT CHOCOLATE SYRUP, WHIPPED CREAM AND THE REAL FLAMINGO CRUMBS

TETA'S CAKE 21

CHOCOLATE CAKE WITH VARIOUS LAYERS OF CHOCOLATE AND MORE CHOCOLATE ON THE ICING

FRESH CURD 20

WITH RED FRUIT SYRUP.

MALABIE 22

WHITE CUSTARD, WITH DAMASCUS JAM

SEASON FRUITS 13

ARABIAN SWEETS (3 UNITS) 12



RANDA

ESPECIALIDADES ÁRABES

WWW.RESTAURANTERANDA.COM

facebook.com/restauranteranda | instagram.com/randa_arabe

DELIVERY: (11) 3957 9570

ORDERS FOR EVENTS



- 100 cocktail flaky pastry sfihas — 300,00
- 100 fried cocktail kibbehs — 300,00
- 100 cocktail sfihas — 250,00



**CLICK AND
MARK RANDA**
ON  **INSTAGRAM**

Please check forms of payment at entrance of restaurant or ask one of our attendants.

The sale of alcoholic beverages is only permitted to persons 18 years of age or older. IF YOU DRINK, DO NOT DRIVE
(STATE LAW 15428/14)

In the terms of MUNICIPAL LAW 14176 of December 16,2011, this establishment does not require the payment of 10% tip. In case of discrepancy in prices for the same product between price information systems used by the establishment, the consumer will pay the lower price between them. FEDERAL LAW 10962/04.

ASK FOR YOUR RECEIPT: If the client wants a receipt with his/her taxpayer's number on it, he/she must request this from the waiter before paying the bill.

CONSUMER: access to the area where food is prepared and stored is guaranteed by LAW 8431, of July 17, 1995.
Anvisa (Brazilian Health Regulatory Agency): 0800-642-9782 Dial Health: 136

Dial PROCON (Consumer Protection Agency): 151 www.procon.df.gov.br PROCON SP: 11 3826-1457

MAY/2022: Prices valid for undetermined period of time and are subject to changes without previous warning