



FARABUD

2002
Paulo Abbud
Claudia Beluiani Abbud

GAEL

2006
Paulo Abbud
Carla Sif Abbud

MANISU

2001
Paulo Abbud

RANDA

2014
Renata Abbud
Alexandre Ventura

FLAMINGO

1997
Emilio Abbud
Soochadi Sarah Abbud

SAT

2008
Paulo Abbud
Carla Sif Abbud

PADOCA FILOSÓFICA

2020
Paulo Abbud
Claudia Beluiani Abbud

BEKAA

2011
Rebecca Abbud

RANDA[®]
ESPECIALIDADES ÁRABES

Set-up your plate

1 MAIN DISH + 1 SALAD + 1 SIDE ORDER



CHOOSE MAIN DISH

LAMB SKEWAR (120 G)	80
SAINT PETER FILLET (150 G)	76
FILLET MIGNON SKEWAR (120 G)	76
KAFTA SKEWAR (100 G)	64
CHICKEN SKEWAR (120 G)	60
KIBBEH ON THE GRILL (100 G)	60
RAW KIBBEH (100 G)	60
BAKED KIBBEH (120 G)	60
♥ PUMPKIN KIBBEH (120 G)	58
♥♥ FALAFEL (3 UNITS / 30 G EACH)	48
STUFFED ZUCCHINI	58
GRAPE LEAF CIGAR	51
CABBAGE LEAF CIGAR	51
♥ 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)	16
SOFT DRINKS	9
MINERAL WATER	8
MINT TEA	8
ESPRESSO	8
HEINEKEN/BUDWEISER	16
STELLA ARTOIS	15
ORIGINAL BEER (600ML)	20
CAIPIRINHA	35
CAIPIROSKA	35
ARAK	25

Pastes and breads

- ♥♥ **HOMUS** 30.
CHICKPEA PASTE AND TAHINE
- ♥♥ **BABAGANOUCH** 30.
BAKED EGG PLANT PASTE, TAHINE AND LIME
- ♥ **DRY CURD** 30.
OR FRESH 13.
LABANIE IN ARAB
- ♥ **TRIO OF PASTES** 42.
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** 43.
DEHYDRATED RICOTTA IN ZATHAR
AND SPICED WITH EXTRA VIRGIN OLIVE OIL,
DICED TOMATOES AND PARSELY
- FOUR OF ACES** 70.
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** 46.
WITH TOMATOES, ONIONS, ALMONDS AND PAPRIKA





Sfihas

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 CARAMELIZED ONION,
BALSAMIC SAUCE, UNFORGETTABLE!!

CLOSED

TRADITIONAL OR WHOLE WHEAT FLOUR

- BEEF 11.
- ♥ MOZZARELLA OR RICOTTA OR ESCAROLE 11.

STRETCHY

OPEN SFIHA WITH A SLIGHT CRISPNESS, ALWAYS WELL DONE.

TRADITIONAL OR WHOLE WHEAT FLOUR

- BEEF 11.
- ♥ CHANCLICHE 11.

Kibbehs



FRIED BEEF KIBBEH 12.

BAKED KIBBEH 40.

KIBBEH ON THE GRILL 62.

TRADITIONAL ARABIAN RECIPE,
GRILLED WITH A TOUCH
OF FRESH CURD

CLASSIC RAW KIBBEH 51.

WITH MINT, ONION AND CHIVES



♥ PUMPKIN KIBBEH 52.

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 55.

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



From the grill

ORDERS

HALF WHOLE

KAFTA 32. 60.

SKEWAR OF SELECTED GROUND BEEF, ACCOMPANIED BY PARSLEY
AND ARABIAN SPICES, ON THE GRILL

FILET MIGNON SKEWAR 41. 78.
OR CHICKEN FILET SKEWAR 33. 60.

MICHUI - 105.
DELICIOUS PAIR OF FILET MIGNON AND KAFTA

SAINT PETER FILET 35. 70.
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	26.	44.
OR CABBAGE LEAF CIGARS	26.	44.
STUFFED WITH RICE AND GROUND BEEF		
♥ VEGETARIAN CIGARS	26.	43.
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	-	46.
CAPTIVATING MIX OF THICK WHEAT, SHREDDED CHICKEN BREAST, GROUND BEEF AND SWEET PEPPER. ACCOMPANIED BY CHEHIE RICE		
CHACRIE	-	72.
PIECES OF FLANK STEAK COOKED IN CURD, ONION RINGS FRIED IN BUTTER AND SWEET PEPPER, ACCOMPANIED WITH CHEHIE RICE.		
(ON REQUEST) HERÍCE	-	52.
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	26.	51.
 FATUCHE FARABBUD DICED TENDER TOMATOES, CUCUMBER, ONIONS AND AMERICAN LETTUCE IN THIN STRIPS. SERVED ON PIECES OF TOASTED BREAD.	24.	47.
 FATUCHE SAJ MIX OF GREEN LEAVES, TOMATOES, CRISPY RADDISHES AND ONIONS, WITH POMEGRANATE MALASSES DRESSING WITH A NUANCE OF SUMMAC, SERVED WITH CROUTONS	27.	54.
 MANISH SALAD GREEN LEAVES, GOAT CHEESE, DRY DAMASCUS, PISTACHE WITH HONEY AND BALSAMIC HONEY DRESSING	28.	55.
 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	24.	47.
  FALAFEL FAMOUS CHICKPEA FRITTERS WITH SPICES, ACCOMPANIED BY GREEN SALAD AND RADDISHES WITH SESAME SAUCE	26.	43.



Side orders

ORDERS

HALF WHOLE

<p>♥ RANDA POTATO BAKED AND SAUTÉED IN OLIVE OIL, WITH ZATHAR AND PARSLEY.</p>	19.	38.
<p>♥ LEBANESE POTATO RUSTICALLY MASHED, LEBANESE STYLE, WITH SLIGHTLY BROWNED ONIONS IN OLIVE OIL AND ZATHAR</p>	19.	38.
<p>♥ VEGETABLE MEZZE BAKED AND GRILLED (PUMPKIN, LEEKS, ONION, TOMATO AND EGG PLANT), FINALIZED WITH FRESH CURD, SPICES AND MINT.</p>	20.	40.
<p>♥♥ RICE WITH LENTILS COVERED WITH CRISPY ONIONS</p>	21.	42.
<p>♥♥ CHEHIE RICE WITH ANGEL HAIR PASTA</p>	20.	40.
<p>CALIFA RICE WITH SHREDDED CHICKEN, GROUND BEEF, COVERED WITH RAISINS AND CASHEW NUTS</p>	24.	47.
<p>SAFFRON RICE RICE WITH SAFFRON, CHICKPEAS, CHICKEN, SIRIAN PEPPER AND ALMONDS</p>	23.	46.

Sandwiches

BEIRUTHS

ROAST BEEF 44.

TRADITIONAL RECIPE WITH
HOMEMADE BAKED ROAST BEEF.

CHICKEN 42.

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

♥ VEGETARIAN 42.

TRADITIONAL RECIPE WITH PUMPKIN AND ZUCCHINI

KAFTA 51.

BAKED KAFTA ON THE GRILL, WITH MUZZARELLA AND ZATHAR.

BABY BEEF 51.

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

LEBANESE ON LEAF BREAD

FILLET MIGNON 51.

OR CHICKEN 42.

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

♥♥ WITH 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 16

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 22

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

FRESH CURD 22

WITH RED FRUIT SYRUP.

MALABIE 24

WHITE CUSTARD, WITH DAMASCUS JAM

SEASON FRUITS 14

ARABIAN SWEETS (3 UNITS) 15



RANDA

ESPECIALIDADES ÁRABES

WWW.RESTAURANTERANDA.COM

facebook.com/restauranteranda | instagram.com/randa_arabe

DELIVERY: (11) 3957 9570

ORDERS FOR EVENTS



- 100 cocktail flaky pastry sfihás — 300,00
- 100 fried cocktail kibbehés — 300,00
- 100 cocktail sfihás — 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

JANUARY/2023: Prices valid for undetermined period of time and are subject to changes without previous warning