

Pastes and breads

	ORDERS	
	HALF	WHOLE
♥♥ HOMUS CHICKPEA PASTE AND TAHINE	27.	54.
♥♥ BABAGANOUGH BAKED EGG PLANT PASTE, TAHINE AND LIME	27.	54.
♥ DRY CURD OR FRESH LABANIE IN ARAB	27.	54. - 20.
♥ TRIO OF PASTES CHOOSE THREE OF OUR PASTES	32.	64.
ARABIAN BREAD OR SAJ BREAD IT'S ALWAYS AVAILABLE, NICE AND WARM!	16.	31
BREAD COMBINATION 2 SAJ BREADS, 2 ARABIC BREADS, 3 SLICES OF TOAST.	16.	31
♥ CHANCLICHE DEHYDRATED RICOTTA IN ZATHAR AND SPICED WITH EXTRA VIRGIN OLIVE OIL, DICED TOMATOES AND PARSELY	28.	55.
FOUR OF ACES TASTING SESSION OF THE 4 DISHES MOST ORDERED: RAW KIBBEH + WHEAT FRIQUE TRIO OF PASTES AND ARAB SAUSAGE	-	99.
HOMUS AND STRIPS OF MIGNON WITH TOMATOES, ONIONS, ALMONDS AND PAPRIKA	34.	68.



Sfihas

OPEN	
TRADITIONAL BEEF	14.
BEEF WITH CURD	15.
♥ MOZZARELLA OR ZATHAR	14.
BRAZILIAN SAUSAGE	14.
SAUSAGE WITH CATUPIRY CHEESE	15.
FLAKY PASTRY	
BEEF	17.
BEEF WITH CURD	19.
♥ GOAT CHEESE	24.
WITH CARAMALIZED ONION, BALSAMIC SAUCE, UNFORGETTABLE!!	
CLOSED	
TRADITIONAL BEEF	15.
♥ MOZZARELLA OR RICOTTA OR ESCAROLE	15.
♥ TWO CHEESES (CATUPIRY AND MOZZARELLA)	17.

BARCAS	
TRADITIONAL BEEF	16.
BEEF WITH CATUPIRY CHEESE	17.
BRAZILIAN SAUSAGE	16.
SAUSAGE WITH CATUPIRY CHEESE	17.
MOZZARELLA	16.
RICOTTA	16.
ESCAROLE	16.

BARCAS SWEET	
TRADITIONAL CHOCOLATE	16.
MILK CREAM	16.

STRETCHY	
OPEN SFIHA WITH A SLIGHT CRISPINESS, ALWAYS WELL DONE.	
TRADITIONAL FLOUR ONLY.	
TRADITIONAL BEEF	15.
♥ CHANCLICHE	15.

Kibbehs



	ORDERS	
	HALF	WHOLE
FRIED BEEF KIBBEH	-	18.
BAKED KIBBEH	-	53.
KIBBEH ON THE GRILL TRADITIONAL ARABIAN RECIPE, GRILLED WITH A TOUCH OF FRESH CURD	-	75.
CLASSIC RAW KIBBEH WITH MINT, ONION AND CHIVES	37.	74.
♥ PUMPKIN KIBBEH 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.	-	65.
NUT KIBBEH FUSION OF WHEAT AND NUTS, STUFFED WITH TENDER BEEF AND DRY CURD, ACCOMPANIED WITH VEGETABLE SPAGHETTI, SUBLIME!	-	70.

From the grill

	ORDERS	
	HALF	WHOLE
KAFTA SKEWAR OF SELECTED GROUND BEEF, ACCOMPANIED BY PARSLEY AND ARABIAN SPICES, ON THE GRILL.	36.	71.
FILET MIGNON SKEWAR OR CHICKEN FILET SKEWAR	61. 41.	99. 68.
MICHUI DELICIOUS PAIR OF FILET MIGNON AND KAFTA	-	156.
SAINT PETER FILET WITH PISTACHE PESTO	41.	82.
LOIN OF LAMB MARINATED WITH WHITE WINE AND HERBS	-	106.



SUBTITLES: VEGETARIAN VEGAN

Our dishes

	PORÇÃO	
	MEIA	INTEIRA
GRAPE LEAF CIGARS OR CABBAGE LEAF CIGARS	34.	56.
STUFFED WITH RICE AND GROUND BEEF		
♥ VEGETARIAN CIGARS	34.	56.
WITH THE LEAF OF BUTTER KALE, STUFFED WITH RICE, CHICKPEA, TOMATOES AND SPICES		
STUFFED ZUCCHINI	34.	56.
ZUCCHINI STUFFED WITH RICE AND BEEF. SERVED WITH FRESH TOMATO SAUCE		
♥ MORROCAN COUSCOUS	33.	55.
SEMOLA GRAINS IN OLIVE OIL WITH RED ONIONS, RED AND YELLOW PEPPERS WITH A TOUCH OF MINT.		
FRIC WHEAT (180G)	-	58.
CAPTIVATING MIX OF THICK WHEAT, SHREDDED CHICKEN BREAST, GROUND BEEF AND SWEET PEPPER. ACCOMPANIED BY CHEHIE RICE.		
CHACRIE	-	89.
PIECES OF FLANK STEAK COOKED IN CURD, ONION RINGS FRIED IN BUTTER AND SWEET PEPPER, ACCOMPANIED WITH CHEHIE RICE.		
(ON REQUEST) HERÍCE	-	67.
EXOTIC LEBANESE WHEAT GRAIN SOUP, WITH SHREDDED CHICKEN STEAK, ONION BROWNED IN BUTTER AND A TOUCH OF ARABIAN SPICE.		



Salads

	ORDERS	
	HALF	WHOLE
♥♥ TABULE	33.	65.
BASED ON PARSLEY, CLASSIC LEBANESE RECIPE		
♥ FATUCHE FARABBUD	29.	58.
DICED TENDER TOMATOES, CUCUMBER, ONIONS AND AMERICAN LETTUCE IN THIN STRIPS. SERVED ON PIECES OF TOASTED BREAD.		
♥ FATUCHE SAJ	34.	68.
MIX OF GREEN LEAVES, TOMATOES, CRISPY RADDISHES AND ONIONS, WITH POMEGRANATE MALASSES DRESSING WITH A NUANCE OF SUMMAC, SERVED WITH CROUTONS		
♥ MANISH SALAD	35.	70.
GREEN LEAVES, GOAT CHEESE, DRY DAMASCUS, PISTACHE WITH HONEY AND BALSAMIC HONEY DRESSING		
♥ VALENTIN	34.	68.
MIXED GREEN LEAVES, CHANCLICHE, NUTS AND PIECES OF FIGS WITH HONEY AND BALSAMIC SAUCE		
♥ FARAH SALAD	28.	56.
DELICIOUS AMERICAN LETTUCE, TOMATOES, BUFFALO MOZZARELLA AND DELICATE LEAVES OF MINT WITH MUSTARD SAUCE		
♥♥ FALAFEL	33.	55.
FAMOUS CHICKPEA FRITTERS WITH SPICES, ACCOMPANIED BY GREEN SALAD AND RADDISHES WITH SESAME SAUCE		



Side orders

	ORDERS	
	HALF	WHOLE
♥ RANDA POTATO	25.	49.
BAKED AND SAUTÉED IN OLIVE OIL, WITH ZATHAR AND PARSLEY.		
♥ LEBANESE POTATO	25.	49.
RUSTICALLY MASHED, LEBANESE STYLE, WITH SLIGHTLY BROWNED ONIONS IN OLIVE OIL AND ZATHAR		
♥ VEGETABLE MEZZE	26.	51.
BAKED AND GRILLED (PUMPKIN, LEEKS, ONION, TOMATO AND EGG PLANT), FINALIZED WITH FRESH CURD, SPICES AND MINT.		
♥♥ RICE WITH LENTILS	26.	51.
COVERED WITH CRISPY ONIONS		
♥♥ CHEHIE RICE	25.	49.
WITH ANGEL HAIR PASTA		
CALIFA RICE	31.	62.
WITH SHREDDED CHICKEN, GROUND BEEF, COVERED WITH RAISINS AND CASHEW NUTS		
SAFFRON RICE	31.	62.
RICE WITH SAFFRON, CHICKPEAS, CHICKEN, SIRIAN PEPPER AND ALMONDS		

Sandwiches

	BEIRUTHS	
ROAST BEEF	55.	
TRADITIONAL RECIPE WITH HOMEMADE BAKED ROAST BEEF.		
BRAZILIAN SAUSAGE	55.	
WITH BRAZILIAN SAUSAGE, MUZZARELLA AND ZATHAR.		
CHICKEN	54.	
DELICIOUS GRILLED CHICKEN BREAST, MUZZARELLA, THIN SLICES OF TOMATO AND ZATHAR		
♥ VEGETARIAN	54.	
TRADITIONAL RECIPE WITH PUMPKIN AND ZUCCHINI		
KAFTA	65.	
BAKED KAFTA ON THE GRILL, WITH MUZZARELLA AND ZATHAR.		
BABY BEEF	65.	
BABY BEEF FILLET WITH FINE SLICES OF TOMATOES, MELTED MUZZARELLA AND ZATHAR		
LEBANESE ON LEAF BREAD		
FILLET MIGNON OR CHICKEN OR KAFTA	65.	54.
ROLLED LEAF BREAD WITH DRY CURD AND VINAGRETTE, ACCOMPANIED MIX LEAVES OR RANDA POTATO		
♥♥ WITH FALAFEL	50.	
FRIED, WITH LETTUCE, TOMATO, RADDISH AND SPICED TAHINE SAUCE, WITH MIX LEAVES OR RANDA POTATO		



Beverages

JUICES (300ML OR 500ML)	16 23
(PINEAPPLE, WATERMELON, PASSION FRUIT, ORANJE OR LEMMON)	
TANGERINE (250ML OR 500ML)	17 24
NATURAL GRAPEJUICE (300ML)	21
SOFT DRINKS	11
MINERAL WATER	10
MINT TEA	12
ESPRESSO	10
HEINEKEN/BUDWEISER	21
STELLA ARTOIS	20
ORIGINAL BEER (600ML)	24
CAIPIRINHA	42
CAIPIROSKA	42
ARAK	25

Set-up your plate

1 MAIN DISH + 1 SALAD + 1 SIDE ORDER

CHOOSE MAIN DISH

LAMB SKEWAR (120 G)	99
SAINT PETER FILLET (150 G)	84
FILLET MIGNON SKEWAR (120 G)	99
KAFTA SKEWAR (100 G)	71
CHICKEN SKEWAR (120 G)	71
KIBBEH ON THE GRILL (100 G)	71
RAW KIBBEH (100 G)	71
BAKED KIBBEH (120 G)	77
♥ PUMPKIN KIBBEH (120 G)	71
♥♥ FALAFEL (3 UNITS / 30 G EACH)	64
STUFFED ZUCCHINI	66
GRAPE LEAF CIGAR	57
CABBAGE LEAF CIGAR	57
♥ VEGETARIAN CIGAR	57

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

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IN THE COMFORT OF YOUR HOME.

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Desserts



GOURMET COFFEE 27.

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

CHOCOLAMOUR (BY FLAMINGO) 26 | 36.

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

TETA'S CAKE 33.

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

FRESH CURD 25.

WITH RED FRUIT SYRUP.

MALABIE 33.

WHITE CUSTARD, WITH DAMASCUS JAM

SEASON FRUITS 18.

ARABIAN SWEETS (3 UNITS) 21.

SWEET SFIHA 15.

CHOCOLATE OR MILK CREAM

SWEET BARCA 16.

CHOCOLATE OR MILK CREAM



RANDA
ESPECIALIDADES ÁRABES