

APPETIZERS

Selection of various starters, cheese and tapioca flour breads, homemade breads baked in our wood-burning oven

Optional Couvert – Price per person

STARTERS

Knife-cut steak tartar with soufflé potatoes **G, LC**

Filet mignon carpaccio with arugula, parmesan cheese and Dijon mustard sauce **G**

Loin sausage **LC, G**

Pork spare ribs with marinade chimichurri slowly and roast

Pupunha palm heart in wood-burning oven with sun dried tomatoes sauce **VG, LC, G**

SALADS

Green: leafy greens with apple, avocado and fennel vinaigrette **VG, LC, G**

Rubaiyat Salad: *green leaves, carrots, cherry tomatoes, palm hearts and buffalo mozzarella* **V, L**

Palm heart and watercress with mustard and lemon vinaigrette **L, VG, LC, G**

Caesar

ON SATURDAY

Complete feijoada with baby pork from Rubaiyat farm and dessert buffet*

[POR PESSOA]

Complete feijoada to go

* 50% FOR CHILDREN AGED 5 TO 12, FREE FOR CHILDREN UNDER

RUBAIYAT GRAN BUFFET

MEDITERRANEAN: (LUNCH AND DINNER EVERY DAY EXCEPT LUNCH ON SATURDAY AND LUNCH AND DINNER ON FRIDAYS)

Only salads

Salads, hot dishes and grilled meats

Salads, hot dishes, grilled meats and seafood

* 50% FOR CHILDREN AGED 5 TO 12, FREE FOR CHILDREN UNDER 5

FRESH FISH: (ALL FRIDAYS, LUNCH AND DINNER)

Per person

* R\$ 98,00, FOR CHILDREN AGED 5 TO 12, FREE FOR CHILDREN UNDER 5

GRILLED FISH AND SHELLFISH

Salmon with spinach, asparagus and snow peas sauteed with ginger **L, LC, G**

Cod loin with smashed potatoes, onions and black olives **L, LC, G**

Sea bass with roasted vegetables **L, LC, G**

Order our Tarte Tatin for desert, it gets ready in 30 minutes and arrives warm to your table

(serve 2-3 people)

LEGEND L : LIGHT - V: VEGETARIAN VG: - VEGAN - LC: FREE LACTOSE - G: FREE GLUTEN
GLUTEN AND LACTOSE FREE PRODUCTS MAY CONTAIN TRACES AS THEY ARE NOT HANDLED IN EXCLUSIVE ENVIRONMENT AND EQUIPMENT.

MEAT PRODUCED IN OUR FARM



BRANGUS BREED

Levíssimo (ancho heart, longitudinal cut, marinated in chimichurri)
Baby Gold (Special cutting of ribeye)
Picanha Summus
Ribeye
Classic master beef bone in steak, with Soufflé potatoes and watercress salad
Top loin "Chorizo beef"
T-Bone steak
Short ribs (special ribs)
Filet mignon
Flank steak

PETIT CUTS

Short ribs (special ribs)
Top loin Chorizo beef
10 oz Picanha strip steak



KOBE BEEF (TROPICAL BREED)

Ribeye Kobe

MEAT DISHES FOR TWO IDEAL FOR RARE MEAT LOVERS

Steak 60 (*Our special cut for the celebration of 60 years Rubaiyat, extracted from the noix of the entrecot*)
Queen beef
Sirloin steak from Brangus heifers, with soufflé potatoes and Luiz Tavares style farofa

ARGENTINEAN MEATS

Sliced picanha
13 oz Strip steak

ALL OF OUR MEATS ARE SERVED WITH SOUFFLÉ POTATOES

OTHER MEATS

Grilled Rubaiyat Farm Chicken with creamed corn
Baby Lamb: grilled lamb spare ribs with Provençal Baked potatoes

SIDES

Biro-Biro Rice **G,LC**
White Rice **G,LC**
Rice with broccoli **LC**
Carreteiro Rice **LC**
Piemontese Rice
Breaded banana
Mashed Potatoes

Soufflé potatoes **G, LC**
Crispy cassava **G, LC**
Corn cream or Spinach cream
Rubaiyat farofa or Luiz Tavares farofa
Baked vegetables in the
wood-burning oven **G, LC,V, G**