

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 soufflée potatoes L,G

Filet mignon carpaccio finalized at the table G

Loin sausage LC, G

Pork spare ribs with marinade chimichurri and slowly roasted

Grilled goat provoleta “Cabaña Las Lilas” G

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, crunchy wonton and buffalo mozzarella V

Julienne: lettuce, tomato, palm heart, carrot, caramelized nuts,

potato sticks, , grana padano and mustard sauce L,V,G

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

Caesar

ON SATURDAYS

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

[PER PERSON]

Complete feijoada to go

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

GRILLED FISH AND SHELLFISH

Sea bass with steamed vegetables L,LC,G

Salmon with spinach, asparagus and sugar peas sautéed with ginger G

Codfish loin with baked nugget potatoes, onions and black olives L,LC,G

Provençal giant shrimp with mascarpone risotto basil and Sicilian lime

Order our Tarte Tatin for desert, it gets ready in 12 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.

FREE WI-FI: Rubaiyat Clientes/ Senha: rubafaria

MEATS PRODUCED AT RUBAIYAT FARM



BRANGUS BREED

Levíssimo (ancho heart, longitudinal cut, marinated in Chimichurri)
Baby Gold (Special cutting of Ribeye)
Summus cap of rump “Picanha”: Rubaiyat exclusive, with soufflée potatoes
Ribeye
Classic master beef bone in steak
Top loin “Chorizo beef”
T-Bone steak
Short ribs (special ribs)
Filet mignon
Flank steak
Picanha 10 Oz Strip steak

PETIT



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 of Rubaiyat, extracted from the noix of the entrecot, with gratin potatoes and provençale mushrooms)

Queen beef

Sirloin steak from the Brangus heifers, with soufflée potatoes and Luiz Tavares style farofa

ARGENTINEAN MEATS

Sliced cap of rump “Picanha”

13 oz strip steak “Picanha”

ALL OF OUR MEATS ARE SERVED WITH SOUFFLÉ POTATOES

RUBAIYAT RIBS

Slowly oven baked with Luiz Tavares farofa
(Subject to availability)

OTHER MEATS

Grilled Rubaiyat Farm chicken with creamed corn

Burger Royal

Baby Lamb: grilled lamb spare ribs with Provençal Baked potatoes

SIDES

Brazilian Biro-Biro

Rice **G, LC**

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Rice with broccoli **G, LC**

Carreteiro Rice **LC**

Piemontese Rice

Soufflé potatoes **G, LC**

Breaded banana

Baked potato

Corn cream or Spinach cream

Rubaiyat or Luiz Tavares farofa

Banana farofa with bottled butter

Baked vegetables in the wood-burning oven **G, LC, VG, V**

Crispy cassava **G, LC**

Arracacha purée

Potato purée

RUBAIYAT KNIFE FOR SALE [LARGE] [SMALL]

WE ACCEPT THE CREDIT: VISA, MASTERCARD, AMEX AND DEBIT CARDS.