

## APPETIZERS

Selection of starters, cheese and tapioca flour breads, homemade breads baked in our wood-burning oven  
Optional Couvert – Price per person

## STARTERS

Jamón Iberico  
Knife-cut steak tartar with soufflé potatoes **G,LC**  
Beef carpaccio with rocket leaves, parmesan cheese and Dijon mustard sauce **G**  
Octopus carpaccio with potato vinaigrette and smoked pepper  
Boiled egg in low temperature with asparagus cream and truffled oil  
Pupunha palm heart baked in our clay - burning oven with fresh curd and rocket **V**  
Grilled “Cabaña Las Lilas” Provoleta cheese **G**  
Slowly roasted marinated pork ribs with chimichurri  
Palm heart capellini with green asparagus, Jamón Ibérico and parmesan

## SALADS

Cold shrimp cannelloni with wild rocket salad, shallots vinaigrette and Modena vinegar  
Marinated salmon with quinoa taboule, green salad and dill olive oil  
Green salad with seasonal leaves **V, LC, VG**  
Rubaiyat Salad: green leaves, carrots, cherry tomatoes, palm hearts and buffalo mozzarella **V**  
Figueira Caprese: cherry tomatoes, buffalo mozzarella, rocket and basil **V**  
Burrata with rocket salad, truffle oil and grissini **V**

## ON SATURDAYS

Complete feijoada with Baby Pork from Rubaiyat Farm  
Complete feijoada to go  
\*50% FOR CHILDREN AGED 5 TO 12, FREE FOR CHILDREN UNDER

**LEGEND - V: VEGETARIAN VG: - VEGAN - LC: WITHOUT LACTOSE - G: WITHOUT GLUTEN**  
GLUTEN AND LACTOSE FREE PRODUCTS MAY CONTAIN TRACES AS THEY ARE NOT HANDLED IN EXCLUSIVE ENVIRONMENT AND EQUIPMENT.

**RUBAIYAT KNIFE FOR SALE [LARGE] [SMALL]**

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

**FREE WIFI: RUBAIYAT CLIENTES/ SENHA: RUBAFIGUEIRA**

## FISH AND SHELLFISH COOKED IN OUR CLAY OVEN

Confit cod with Golden potatoes and tomato, olives and spring onions vinaigrette  
Shredded cod with glazed onions, bacon, eggs and soufflé potatoes  
Shrimp bobó with shitake and mashed parsnip  
Fresh salmon with basil hollandaise, green asp  
tomatoes in port reduction  
Sea Bass baked in our clay oven with rustic purée, purple onions,  
cherry tomatoes and garlic vinaigrette  
Catch of the day with fish stew sauce and pepper  
Sea box: octopus, scallops, shrimp, and sea bass served with saffron rice  
Scallops with sweet potatoes in an orange reduction

## RICE AND FRESH PASTA

Cod rice  
Octopus rice with smoked paprika finished in our clay oven  
Shrimp Fideua with saffron made in our clay oven  
Mediterranean spaghetti with fresh tomatoes, black olives, zucchini slices,  
feta cheese and basil V

## MEAT PRODUCED IN OUR FARM

### BRANGUS BREE

Light Rump Steak  
Strip cap of rump  
Ribeye  
Sirloin  
Flank Steak  
Classic Master Beef

### KOBE BEEF (TROPICAL BREED)

Ribeye

### MEAT DISHES FOR TWO IDEAL FOR RARE MEAT LOVERS

Queen Beef

## OTHER MEATS

Bistecca ala Fiorentina  
Baby Lamb : spare ribs whit provençal baked potatoes  
Free range chicken from the Rubaiyat with corn cream  
Boneless confit Rubaiyat Baby Pork with orange juice glazed chives

## SIDES

Corn cream  
Biro- Biro rice G, LC  
White rice VG, G, LC  
French fries G, LC  
Soufflée potatoes G, LC  
Mashed potatoes G  
Riso pastine

Roasted palm heart LC, G  
Roasted vegetables LC, G  
Eggs farofa  
Rubaiyat farofa  
Luiz Tavares Farofa  
Fresh roasted asparagus LC, G