

## APPETIZERS

Selection of various starters, cheese and tapioca flour breads, homemade breads baked in our clay oven.  
Optional Couvert – Price per person

## OUR COLD DISHES

Fresh fish ceviche, shrimp, cilantro, lemon juice, olive oil with sweet potato chips **L,LC,G**  
Scallops carpaccio with citrus oil and mustard **L,LC,G**  
Filet mignon carpaccio with arugula, mustard, parmesan, tomato confited and capers  
Knife cut steak tartar with soufflé potatoes **G, L**

## STARTERS

Octopus carpaccio with potato vinaigrette and smoked pepper  
Palm heart capellini with green asparagus, Jamón Ibérico and parmesan  
Empanada Salteña “Cabaña Las Lilas” with green salad  
Pupunha palm heart roast in wood-burning oven with Greek yogurt and rocket **L,V**  
Sausage loin **LC, G**  
Pork ribs with marinade chimichurri and slowly roasted  
Burrata with rocket salad, truffle oil and grissini **V**

## SALADS

Cold shrimp cannelloni with wild rocket salad, shallots vinaigrette and Modena vinegar  
Marinated salmon with quinoa taboule, green salad and dill olive oil  
Rubaiyat: leafy greens, carrots, tomato, palm heart, crispy onions and mustard vinaigrette **VG,L,G**  
Green: leafy green with apple, avocado and fennel vinaigrette **L,VG,LC,G**  
Burrata with rocket salad, truffle oil and grissini **V**  
Caprese

## ON SATURDAY

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

## RICE AND FRESH PASTA

Cod rice  
Ribs rice  
Octopus rice with smoked paprika finished in our clay oven  
Shrimp Fideua, typical Catalunha dish, made with capeline cooked in the shrimp broth with made in our clay oven  
Mediterranean spaghetti with fresh tomatoes, black olives, zucchini strips, feta cheese and basil **L**

Order our Tarte Tatin for desert, it gets ready in 15 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.

“IF YOU DRINK DO NOT DRIVE”

HEALTH SURVEILLANCE PHONE: 1746/CONSUMER PROTECTION PHONE: 151

## KITCHEN FROM THE SEA RUBAIYAT RIO

FRESH FISHES BROUGHT DAILY BY FISHERMEN. PRODUCTS ARE SUBJECT TO MARKET AVAILABILITY.

How do you want it cooked?

### FISH AND SEAFOOD TO CLAY OVEN

Sea box: octopus, scallops, shrimp, squid, lobster tail, fish and azafran rice  
Provençal giant shrimps (5 units) with mascarpone risotto and Sicilian lime

### ON THE GRILL

All

Salmon with oven vegetables

Sea bass with mashed rustic

Fresh cherne with basil hollandaise, green asparagus and confit tomatoes in port reduction

### FISH AND CRUSTACEANS IN BRASA

All

Sides: Baked tomatoes and mushrooms, tartar sauce

## RUBAIYAT FARM PRODUCED MEATS

### BRANGUS BREED

Baby Gold (Special cutting of ribeye)  
Cap of rump "Picanha": Rubaiyat exclusive  
Ribeye  
Master beef in bone steak  
Top loin "chorizo beef"  
Filet mignon  
Flank steak



### KOBE BEEF (TROPICAL BREED)

Ribeye Kobe



ALL OF OUR MEATS ARE SERVED WITH SOUFFLÉ POTATOES

"Secret: Our exclusive cut from the Cabaña Las Lilas restaurant. Limited edition."

Secret with potato gratin and Malbec wine salt

## OTHER MEATS

Brangus Burger Royal with manchego cheese, Echalote onion, rocket and bearnaise sauce  
Deboned Baby Pork from Rubaiyat Farm confit with orange juice-glazed baby onions  
Ribs slowly roasted in our clay oven

## SIDES

Brazilian Biro-Biro

Rice G,LC

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Grilled asparagus G,LC,VG

Soufflé potatoes

Oven vegetables LC,G

Corn Cream

Rubaiyat farofa or Luiz Tavares farofa

Eggs or banana farofa

Baked Palm heart chips LC, G

Potato purée

RUBAIYAT KNIFE FOR SALE [LARGE] [SMALL]

WE TAKE ALL CREDIT AND DEBIT CARDS.