

APPETIZERS

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

Optional Couvert –Price per person

OUR COLD DISHES

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

Knife-cut steak tartar with soufflée potatoes G,LC

Loin sausage LC, G

Pork spare ribs with marinade chimichurri and slowly roasted

Pupunha palm heart baked in wood-burning oven with fresh curd and rocket L,V

SALADS

Rubaiyat: leafy greens, carrots, sweet grape tomatoes, palm hearts, tempura onions and buffalo mozzarella L, G, V

Brasília (a Julienne): lettuce, tomato, palm heart, carrot, caramelized nuts, potato sticks, tempura onion, grana padano and mustard sauce L,V,G

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

SATURDAY MENU

Complete feijoada with baby pork from Rubaiyat farm and dessert buffet* [PER PERSON]

Complete feijoada to go

*R\$ 57.00 FOR CHILDREN AGED 5 TO 12, FREE FOR CHILDREN UNDER 5

PASTA

Mediterranean spaghetti with fresh tomatoes, black olives, zucchini strips, feta cheese and basil

OUR FIGUEIRA'S CLASSICS (CLAY OVEN)

Pink salmon with spinach cream

Sea box: octopus, scallops, shrimp, squid, lobster tail, fish and azafran rice

Sea bass baked with fresh asparagus and vegetables

Codfish loin with baked nugget potatoes, onions and black olives

Provençal giant shrimps(5 units) with mascarpone risotto basil and Sicilian lime

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**: WITHOUT LACTOSE - **G**: WITHOUT GLUTEN
GLUTEN AND LACTOSE FREE PRODUCTS MAY CONTAIN TRACES AS THEY ARE NOT HANDLED IN
EXCLUSIVE ENVIRONMENT AND EQUIPMENT.

FAMILY-SIZE SERVINGS (SERVE TWO TO THREE PEOPLE)

Mixed grill: top loin chorizo steak, baby pork, Rubaiyat Farm chicken, loin sausage, pork ribs, grilled vegetables with rice or farofa
Valencian paella (shrimp, squid, chicken and pork loin)
Codfish in the oven with onions, broccoli, potatoes, cherry tomato confited and olives, served with rice
Rubaiyat farm meat cooked at low temperature with Port wine, soft and juicy, with rice or mashed potatoes

RUBAIYAT FARM PRODUCED MEATS



BRANGUS BREED

Levíssimo (ancho heart, longitudinal cut, marinated in chimichurri)
Baby Gold (Special cutting of ribeye)
Summus cap of rump “Picanha” (Rubaiyat exclusive)
Ribeye
Classic Master beef and souffle potatoes
Top loin “Chorizo” beef
Heart Filet mignon
Flank steak
Strip steak
Top loin “Chorizo” beef petit

RUBAIYAT RIBS

Slowly oven baked with farofa Luiz Tavres

MEAT FOR TWO TO THREE PEOPLE

IDEAL FOR RAW MEAT LOVERS, SERVED WITH SOUFFLE POTATOES AND EGG FAROFA

Queen beef (*Brangus heifer sirloin steak*)
Sliced picanha

ALL OF OUR MEATS ARE SERVED WITH SOUFFLE POTATOES

OTHER MEATS

Grilled chicken from the Rubaiyat farm, with creamed corn
Baby Lamb: grilled lamb spare ribs with Provençal Baked potatoes
Burger Royal

SIDES

Rice with broccoli **G,LC**
Brazilian Biro-Biro Rice **G,LC**
Carreteiro Rice **LC**
Piemontese Rice
Souffle Potatoes **V,G**

Corn Cream **V**
Spinach Cream **V**
Egg farofa in butter
Palm heart chips baked in the wood-burning oven **G,LC**
Arracacha purée **V**
Potato purée **V**

RUBAIYAT KNIFE FOR SALE [BIG] [SMALL]

WE TAKE ALL CREDIT AND DEBIT CARDS.