

APPETIZERS

Assorted finger foods

*Brazilian cheese rolls, fine tapioca breads, homemade breads baked in our clay oven
Starters per person (optional)*

Crunchy wonton with cod brandade (6 units)

Grana Padano or Manchego cheese

Codfish cake (8 units)

Filet Mignon appetizer

Bruschetta of the day

Pork sausage with chimichurri

Potato chips with roast beef and Dijon mustard (6 units)

Small golden cubes of tapioca served with pepper jelly (10 units)

FIRST COURSE

Steak Tartare

knife-chopped, served with soufflé potatoes

Beef carpaccio

*with rocket leaves, Parmesan cheese
and Dijon mustard dressing*

Pork ribs

slowly roasted, served with barbecue sauce

Coal-grilled goat Provoleta

“Cabaña Las Lilas”

Palm-heart

baked in a wood oven with sun-dried tomatoes

Palm-heart capellini

*with parmesan sauce, iberian ham and green
aparagus*

Funghi carpaccio

*confit in thin slices, served with watercress
leaves and white truffle olive oil*

SALADS

Green

*green leaves, apple, avocado, and
fennel vinaigrette*

Rubaiyat Salad

*fresh mixed greens, carrots, cherry tomatoes,
hearts of palm, wonton crispies, and buffalo
mozzarella*

Julienne

*Lettuce, tomato, hearts of palm, carrot,
bacon, shoestring potato, wonton crispies,
Grana Padano, and mustard dressing*

Palm-heart & Watercress

with mustard & lime vinaigrette

Caesar

ON SATURDAYS

Brazilian Feijoada (with all trimmings)

with baby pork from the Rubaiyat Farm and dessert table
(per person)*

Brazilian Feijoada (with all trimmings) To Go

**Half-price for children 5-12 years old. Free for children 4 and under.*

GRILLED FISH & CRUSTACEAN

Salmon served with spinach, asparagus, and snow peas stir-fried with ginger

Cod Loin with Portuguese-style baked potato, onion, and olives

Sea Bass with roasted vegetables

“Caixote de camarões” (Shrimp box, with 5) with mascarpone risoni, basil, and lemon

MEATS FROM THE RUBAIYAT FARM

Levíssimo (*rib-eye, longitudinal cut*)

Baby Gold (*special baby beef cut*)

Summus Picanha

Rubaiyat exclusive

Baby beef

Classic Master Beef

with onion sauce and soufflé potatoes

Prime Argentinian Sirloin Steak

T-Bone steak

“Assado de tira” (short ribs)

Tenderloin

Flank Steak

Suckling pig from The Rubaiyat Farm

confit and deboned, with pearl onions glazed

with orange juice

PETIT CUTS

Assado de tira (*short ribs*)

Prime Argentinian Sirloin Steak

Tirita de Picanha

KOBE BEEF TROPICAL STOCK

Tropical Kobe Beef

BEEF FOR TWO

Queen beef (*serves 2*)

Brangus veal sirloin steak, with soufflé potatoes

and Luiz Tavares farofa (cassava meal)

ARGENTINE BEEF

Sliced Picanha

Tirita beef

OTHER MEATS

Free-range chicken from The Rubaiyat Farm

marinated in rosemary and lemon, served with

corn cream

Baby lamb

grilled lamb ribs with Provençal potatoes

Rubaburguer

SIDE DISHES

Biro-Biro rice (stir-fried rice topped with crispy onions)

White rice

Rice with broccoli

Wagoner's rice (rice, with shredded beef, garlic, and onion)

Piemontese rice

Banana in breadcrumbs

Baked potato

Soufflé potatoes

Corn cream

Spinach cream

Rubaiyat farofa

Luiz Tavares farofa

Banana farofa with bottled butter

Roasted vegetables

Crispy cassava

Mashed potatoes

Rubaiyat Short Ribs

Slowly roasted in

clay oven, served with

Luiz Tavares farofa

(subject to availability)

Beef short ribs rice

TRI-BONE

Tri-Bone

A tasty cut of 1.5 kg (53 oz) of beef, serving up to 4 people. Perfect flavor in a combination of entrecôte and tenderloin.