

## RUBAIYAT, from the farm to your table

### COUVERT

**Selection of appetizers** accompanied by our breads ◊

### STARTERS

**Jamón Iberico** accompanied with bread with tomato

**Tuna Ventresca potato chips** with tomato vinaigrette

**Pulpo a feira** Galician Style octopus

**Grilled sweetbreads** with soft lemon alioli

**Creole sausage**

**Grilled provolone cheese**, marinated in fresh herbs ◊

**Portobello mushroom carpaccio**, with truffled oil, rocket salad and pine nuts ◊

**Fried tapioca dice** with pepper jam ◊

**Thinly-sliced filet steak** potato chips with Dijon mustard mayonnaise

**Mix of mini cones** (steak tartare, lobster and tuna tartare)

### FIRST DISHES

**Cold Lobster Cannelloni** with green salad and shallot vinaigrette

**Hand-cut Steak tartare**

**Argentinian style beef empanada** served with green salad

**Tuna tartare** with avocado purée, green salad and crispy Wonton

**Scallop Ceviche** with lychee, almond foam and red fruit slush

### SALADS

**Rubaiyat Salad** – green salad, palm heart, tomato, carrot, mozzarella with crispy Wonton pasta, mustard and honey vinaigrette ◊

**Burrata Salad** with dried tomato vinaigrette, rocket salad and Rosemary grissini ◊

**Summer salad** with lettuce, feta cheese, pomegranate, green apple, yogurt vinaigrette and caramelized peanuts ◊

### FROM THE SEA

**Grilled hake** with romesco sauce, grilled leeks, crispy leeks and garlic and Rosemary vinaigrette

**Fideua with prawns**

**Grilled Octopus** with potatoes with saffron, roasted tomato, roasted onion and tapenade of olives

**Red tuna** in black sesame crust grilled with quinoa cooked with katsobush, blackberry chutney and ginger foam

### PASTA

**Capellini** with mushroom, lemon butter and white truffle oil ◊

## OUR MEATS

### TROPICAL KOBE BEEF

#### Tropical Kobe Baby Beef

#### Tropical Kobe Bife Chorizo

Argentinian entrecote

#### Tropical Kobe rump cap – Brazilian picanha

#### Tropical Kobe Secreto

#### Tropical Kobe AsadoTira

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### MEATS FOR TWO

**Queen Beef Wagyu** – extremely tender cut, specially selected from our cattle at the Rubaiyat Farm

**Baby Gold** – the best part of the rib eye

**Master Beef** – over 40 days dry aged

#### Tropical Kobe Beef tasting selection-

Roast rib, Rump Cap Slice y Secret Cut

### BRANGUS

#### Baby Beef

Special “Cabaña Las Lilas” rib eye

**Sirloin strip steak** - Argentinian entrecote

**Skirt steak** - special cut from Brazil, tender and succulent

**Picanha Summus** – Rump cap

**Tirita of Picanha** – Rump cap Petit

#### Fillet Steak

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### OTHER MEATS

**Free range grilled chicken**- marinated with mustard, honey and rosemary

**Rubaiyat hamburger** - 200gr of Tropical Kobe Beef, caramelized onion, tomate confit, gruyere cheese, rocket salad and seasoned with Dijón mustard mayonnaise. With soufflé potatoes

### TOMAHAWK “Hanging and Flame”

3-4 People  
Classic Spanish steak, 1.25 kg,  
flambéed with cognac

## SIDE DISHES

Roasted mini vegetables 🍴

Rice “Cabaña Las Lilas”

Truffled mashed potatoes 🍴

Onions in balsamic vinegar 🍴

Soufflé Potatoes 🍴

“Farofa” with eggs 🍴

## FOR KIDS

Ask one of the waiters for our special menu just for the kids

🍴 Vegetarians

Our restaurant has available information of food allergy or intolerance. Ask our staff, we are pleased to inform you.