

RUBAIYAT FROM FARM TO PLATE

Our grandfather Belarmino began his great professional adventure in São Paulo in 1957, which led him to become one of the most famous restorers of today. Now, with the presence of Cabaña Las Lilas in Buenos Aires and Rubaiyat in São Paulo, Brasília, Rio de Janeiro, Madrid and **Santiago de Chile**. We invite you to enjoy our authentic cuisine made with natural products without disguises, that stands out with fresh seasonal ingredients cooked at the grill.

Diego and Victor Iglesias

COUVERT

Our selection of antipasti and artisan breads.

Per person - \$ 2.500

TO SNACK AND SHARE

Tapioca "Dadinhos" Crispy and delicious fried cubes of tapioca and cheese. An iconic delicacy from Brazil.	\$7.200
Grilled sausage Rubaiyat	\$7.200
Marinated Provolone with herbs served on rustic bread.	\$9.900
Salmon Marinated Tataki , Tataki slices with maracuyá foam, creamy avocado, radishes and "Leche de Tigre".	\$9.900
Empanadas "Cabaña Las Lilas" two units.	\$10.500
Crispy Pork Belly with chimichurri and roasted lemon.	\$10.500
Grilled Rosemeat "Cabaña Las Lilas" served with Chimichurri.	\$11.000
Tenderloin Carpaccio with mustard vinaigrette, capers and Parmesan cheese.	\$11.200
Fresh Burrata with arugula, black olives, pomarola cherry, pesto and crispy.	\$12.000
Portobello mushroom carpaccio with almonds and truffled oil.	\$12.500
Knife-cut Steak Tartar , served with potato chips and caramelized onion.	\$12.900
Grilled "Loco" Chilean Abalone grilled served with confited potatoes and herb mayonnaise.	\$13.800
Grilled Sweetbreads "Cabaña Las Lilas" Style.	\$14.500
Rubaiyat "achuras" Selection of our best entrails: Grilled kidneys, crispy gizzards, blood sausage and mini chorizo.	\$16.900

SALADS

Green Salad seasoned with lemon.	\$6.000
Arugula and Parmesan Salad fresh arugula leaves and Parmesan cheese dressed with citric dressing.	\$8.500
Chilean salad Red onions, tomatoes, green chili, coriander and lime.	\$8.800
Avocado and heartspalms seasoned with citric dressing.	\$8.900
Rubaiyat Salad fresh leaves, heartspalms, tomatoes, carrot and mozzarella with mustard-honey vinaigrette and crispy wontons.	\$9.900
Salad of the Season green leaves, avocado, cucumber, green apple, gorgonzola, caramelized almonds with mustard-honey vinaigrette.	\$9.900
Celery and Avocado salad Celery and Avocado salad seasoned with homemade celery chutney and bitter greens, heartspalms, basil charcoal oil.	\$9.900

MAIN COURSES

Original Rubaburger - Picanha hamburger 200 gr. Gruyère cheese, with. caramelized onions, arugula and Béarnaise sauce, served on our hamburger bun. Served with French Fries.	\$13.900
Smokey Bacon - 200 gr. Angus blend burger, cheddar cheese, watercress, bacon, avocado and special smoked sauce, served on our burger bun. Served with French Fries.	\$13.900
Grilled Free-range Chicken marinated in rosemary and lemon.	\$19.000
Our classic salmon with asparagus, hollandaise sauce and balsamic reduction.	\$19.900
Black Rice Wild Rice with Green Beans and cashew nuts.	\$19.900
Carabinero prawns Roasted, served with creamy and lemony orzo.	\$25.900
Grilled lamb rib and Mushrooms stocky rice Magellanic lamb rib served with stocky rice.	\$26.300
Pork Tenderloin with andean potatoes Braised pork accompanied with sautéed andean potatoes, seasoned with rosemary honey, merquén, chili pepper and old-fashioned mustard.	\$26.300
Baked Catch of the day with grilled Italian squash, leek cream.	\$28.000
Braised lamb shoulder and special puree Slow-cooked lamb shoulder served with mashed potatoes, old-fashioned mustard and fresh truffle.	\$30.500
Braised Whole Shank Beef shank slowly cooked in its juice. Ideal for sharing.	\$46.990

RUBAIYAT CUTS

Strip Steak	200g	\$16.800	320g	\$23.900
Picanha summus	230g	\$20.300	360g	\$25.900
Outside Skirt	200g	\$21.000	300g	\$29.900
Chorizo Steak	250g	\$21.600	430g	\$30.900
Baby Beef - Special Ribeye "Cabaña Las Lilas".			430g	\$32.900
T-Bone Steak			850g	\$49.500
Master Beef			850g	\$52.000
Angus Tasting: ½ Chorizo steak, ½ Top Sirloin Cap ½/ Skirt Stake.			600g	\$62.900
T-bone Steak Flambé - Grilled rib steak of 1.4kg. Flambéd with cognac and served with truffled purée. For 3 people.			1,4kg	\$110.000

WAGYU



Ribs	450g	\$38.100
Flank Steak	300g	\$41.900
Picanha Strip	270g	\$42.900
Baby Beef	350g	\$69.500
Chorizo Steak	350g	\$72.000
Wagyu tasting ½ Ribeye, ½ Chorizo Steak, ½ Roast, ½ Picanha.	700g	\$89.000

SIDES

Sauce table: Chimichurri, Creole and Spicy.	\$3.000
Aligot	\$4.900
Grilled Onion "Cabaña Las Lilas"	\$5.600
Rice "Cabaña Las Lilas"	\$5.600
Grilled Vegetables	\$5.600
French Fries	\$5.800
Quinoto with goat cheese and dry tomatoes.	\$6.600
Truffled Purée	\$6.900
Creamy Corn sweet au gratin	\$7.300
Truffled Fries	\$7.300
Creamy Spinach	\$7.500
Palmhearts with cream and almonds au gratin	\$7.900
Baked mushroom mix	\$8.900

All products may contain gluten and lactose, as they are not handled in exclusive environments or equipment.

Wi-fi: Clientes Rubaiyat.
Password: Rubachile.