COUVERT

Couvert - *per person*	41

RAW BAR

Tendereloin Carpaccio *with arugula and Parmesan cheese**	86
Funghi Carpaccio *with truffle olive oil, pine nuts and watercress (v)**	89
Scallop Carpaccio *with citric sauce**	116
White Fish and Shrimp Ceviche*	113
Hand-cut Steak Tartare *with mustard ice cream & soufflée potatoes**	98
Jamón Iberico - *Pata Negra*	half 195 | 315

STARTERS

Iberian-Style Pork Belly *seasoned with herbs and slowly-roasted in the oven*	77
Burrata *with fresh tomatoes, arugula salad, olives, grissini, and olive oil*	95
Grilled Pitu Shrimp *with pistachio butter*	159
Roasted Pupunha Palm Heart *in a clay oven with fresh curd and arugula*	80
Pork Ribs *marinated with chimichurri and slowly-roasted*	82
Empanada Salteña - *two pieces*	82
Grilled Sweetbreads *served with roasted garlic and Sicilian lemon mayonnaise - subject to availability*	98
Grilled Goat Provolone	73

SALADS

Baby Romaine Salad *with roasted palm heart, tomato, brie cheese, parmesan & almond crisp*	91
Caesar Salad	69
Rubaiyat Salad *with lettuce, carrot, cherry tomatoes, palm heart, wonton and buffalo mozzarella*	71
Palm Heart and Watercress Salad *(v)*	76
Thomas Salad *with arugula, iberian ham, caramelized figs, walnuts and gorgonzola*	98

RUBAIYAT FARM

Baby Beef (Ribeye)	242
Sirloin Steak (Entrecote)	211
Denver Steak	292
Skirt Steak	198
Terderloin	206
Flank Steak	222
Levíssimo Steak	204
Master Beef (Tomahawk)	425
Queen Beef - serves two	478
Picanha Strip Steak	236

OTHER MEATS

Baby Lamb *grilled lamb chops with provençal roasted potatoes*	298
Free-Range Chicken *marinated in rosemary and sicilian lemon with corn cream*	119
Farm-Raised Suckling Pig *confit with glazed shallots in orange juice*	196
Rubaburger *with brangus beef, manchego cheese, béarnaise sauce, arugula and provençal shallots*	84

FEIJOADA**

Feijoada Buffet - *a complete Brazilian-style feijoada, served with traditional side dishes*	179

***Available on Saturdays only. Children aged 6 to 12: 50% off. Free for children under 6.*

FIGUEIRA'S SPECIALS**

Spanish Carabinero Shrimp *with sicilian lemon risotto - grilled or baked - one unit*	240
Tiger Shrimp *with sicilian lemon risotto - one unit*	413
Chuletón al Fuego *flambéed in cognac, with gratin potatoes - serves two*	676
Salt-Crusted Fish - *serves two*	385

WAGYU**

Grilled Short Ribs 7/8	585
Sirloin Steak (Entrecote) 7/8	598
Baby Beef (Ribeye) 7/8	656

OUR MEDITERRANEAN CUSINE

Baked Cod *with potatoes, tomatoes, peppers, broccoli and roasted olives*	225
Grilled XL Shrimp *with pastine rice - five units*	269
Seafood Platter *with sea bass, shrimp, scallops, octopus, squid and saffron rice**	299
Warm Seafood Salad *with scallops, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart**	169
Baked Sole *with citric mashed potatoes and crispy manioc*	184
Catch of the Day *with moqueca sauce, plantain and Luiz Tavares farofa*	184
Smashed Octopus *with crushed potatoes, tapenade, arugula and spicy paprika*	273
Sea Bass *with crispy potatoes, roasted tomatoes and peppers*	198
Fresh Salmon *with spinach cream*	195

RICE & FRESH PASTA

Slowly-Roasted Beef Ribs Rice	157
Black Rice *with green vegetables, palm heart and nuts (v)*	108
Fresh Pupunha Capellini *with green asparagus, iberian ham and grana padano*	139
Mediterranean Spaghetti *with tomatoes and black olives, zucchini, feta cheese and basil*	116
Seafood Paella *bomba rice, shrimp, squid, scallops, white fish and mussels - serves two*	432
Wild Mushroom Risotto	137
Tagliatelle with Lobster *and rustic sauce*	188

SIDE DISHES

Biro-Biro Rice	58	Roasted Vegetables *(v)*	63
Rice with Broccoli *(v)*	49	Provençal Mushroom Mix	64
Piamontese Rice	57	Creamy Pupunha Palm Heart *with crispy almonds and gratinated parmesan*	71
Roasted Purple Sweet Potato	46		
French Fries or Soufflée Potatoes	49	Polenta Fries	49
Spinach Cream	52	Pumpkin Purée *with gratinated mushrooms*	57
Corn Cream	48	*Mashed Potatoes*	45
Luiz Tavares Farofa	49	Manioc Purée	48
Eggs Farofa	49	Sauces:	18
Rubaiyat Farofa	49	Turf: *chimichurri, pepper and vinaigrette (v)*	
Roasted Palm Heart Chips (v)	49	Surf: *capers, fine herbs and tartar*	

(v) *Meatless options (may contain deary and eggs)*

Ask for vegan options

* *These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, fish, shellfish, seafood, or eggs may increase the risk of foodborne illness.*

** *Subject to availability*

All the products may contain glúten and lactose, because they are not manipulated in exclusives equipments.

An optional 13% service charge is not mandatory and is not included in the prices above. Procon-SP: 151.

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The prices of this menu are in reais (R$).