FROM FARM TO TABLE

APPETIZERS

Traditional “Cabaña Las Lilas” Empanadas – *two units*	$15.900
Seasonal Mushrooms. *Sautéed shiitake, king oyster, oyster, enoki and portobello mushrooms, served with a poached free-range egg*	$12.900
Grilled Chilean Abalone “Locos” *with confit potatoes and herb mayonnaise*	$15.800
Grilled Rubaiyat Sausage. *House-made sausage grilled over an open flame*	$8.000
Sweetbreads “Cabaña Las Lilas” *marinated in sparkling wine, slowly-roasted and served with green chili mayo and chives*	$19.900
Crispy Pork Belly *with chimichurri, spicy sauce and roasted lemon*	$12.500
Grilled Provolone *seasoned with herbs and served on rustic bread*	$11.900
Rubaiyat Steak Tartare *made with knife-cut filet, served with french fries and mustard ice cream*	$19.900

FROM OUR GARDEN

Green Salad *with lemon vinaigrette*	$8.000
Arugula and Parmesan Salad. *Fresh arugula leaves and parmesan cheese with lemon vinaigrette*	$10.500
Chilean Salad *with red onion, tomato, green chili, cilantro and lemon vinaigrette*	$11.500
Avocado and Heart of Palm Salad *with lemon vinaigrette*	$11.900
Celery and Avocado Salad *with homemade celery chutney, caramelized almonds and olive oil*	$12.900
Rubaiyat Salad. *Fresh greens, hearts of palm, tomato, carrot and mozzarella with a honey mustard vinaigrette and crispy wonton*	$12.900
Seasonal Salad. *Green leaves, avocado, cucumber, green apple, Gorgonzola cheese and caramelized almonds with a honey mustard vinaigrette*	$12.900

FROM THE SEA TO THE FIRE

Conger *with Romesco Sauce and Grilled Eggplant Purée*	$29.900
Seafood Caixote. *Chilean abalone, octopus, prawns and Patagonian hake grilled in our clay oven, served with saffron rice*	$39.900
Grilled Sturgeon *with Cauliflower Purée and Crispy Garnish*	$24.900
Grilled Patagonian Hake *with citrus purée and parmesan crisp*	$22.900
Our Classic Salmon *with asparagus, hollandaise sauce and balsamic reduction*	$22.900
Seafood Paella. *Bomba rice with shrimp, squid, white fish, scallops and octopus*	$39.900

Couvert: Our selection of antipasti and artisan breads $2.800 p.p.

All products may contain traces of gluten and lactose, as they are not prepared in exclusive environments or with specialized equipment.

GRILLED MEATS

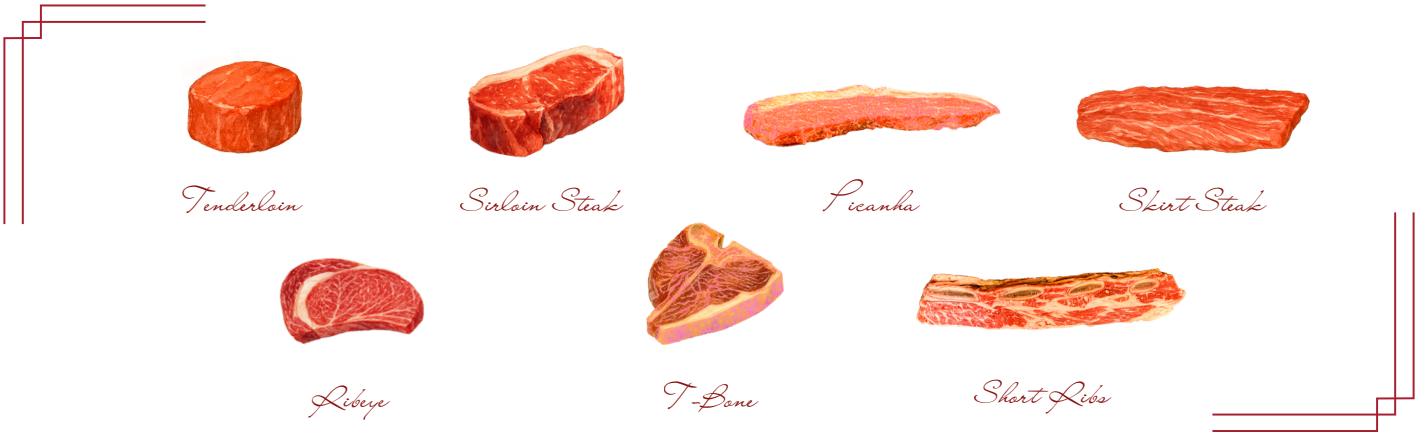
WAGYU

AVAILABILITY OF CUTS ON REQUEST

Beef Short Ribs	*400g*	$41.900
Baby Beef *(Ribeye)*	*350g*	$79.920
Sirloin Steak *(Entrecote)*	*350g*	$79.920
Wagyu Tasting	*700g*	$108.900
Picanha Strip Steak	*270g*	$57.600
Flank Steak	*300g*	$53.700

ANGUS

Sirloin Steak *(Entrecote)*	*250g*	$32.900	*430g*	$45.900
Picanha *(Bife de Tira)*	*230g*	$27.900	*360g*	$38.900
Tenderloin	*200g*	$28.900	*320g*	$39.900
Baby Beef "Cabaña Las Lilas" *(Ribeye)*			*400g*	$48.900
Skirt Steak			*300g*	$39.900
Master Beef *(Tomahawk)*			*850g*	$68.000
T-Bone Steak			*850g*	$59.900
Angus Flank Steak			*300g*	$35.900
Angus Tasting ½ *Sirloin Steak (Entrecote)*, ½ *Picanha*, ½ *Ribeye*			*600g*	$79.900
Grilled Short Ribs			*430g*	$32.900
Special Beef Ribs *slowly-roasted for 12 hours, served with truffled purée*			*350g*	$46.900



OTHER DISHES

Rubaburger 200g *picanha burger with Gruyère cheese, caramelized onions, arugula and Béarnaise sauce, served on our burger bun with fries*	$18.900
Grain-Fed Grilled Chicken *marinated with herbs and charcoal-grilled*	$19.900
Lamb Shank *with truffled purée and mustard*	$35.990
Mediterranean Spaghetti	$19.900

TO SHARE

"Cabaña Las Lilas" Rice	$8.300	Chilean Creamed Corn	$9.900
Roasted Onion "Cabaña Las Lilas"	$7.900	Pumpkin Purée	$8.900
Spinach Cream	$9.900	Truffled Purée	$8.900
Egg Farofa	$6.600	Mashed Potatoes	$7.900
Baked Mushroom Mix	$9.900	Quinotto *with goat cheese and sun-dried tomato*	$7.900
Hearts of Palm *au Gratin with almonds*	$9.900	Sauce Board: *chimichurri, salsa criolla and house hot sauce.*	$3.000
French Fries	$8.900	Grilled Vegetables	$6.900
Truffled French Fries	$9.900		

Wi-fi: Clientes Rubaiyat | Password: Rubachile

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