



## RAW BAR

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Couvert - <i>per person</i>	32
Beef Carpaccio with <i>dijon mustard sauce, rocket and parmesan cheese</i>	62
Funghi Carpaccio with <i>truffled olive oil and pine nuts</i>	64
Scallop Carpaccio with <i>citrus sauce</i>	87
White Fish and Shrimp Ceviche	61
Knife-cut Steak Tartar	69
Salmon Tartar with <i>crispy wonton</i>	68
Jamón Iberico - <i>Pata Negra</i>	meia 107   inteira 196

## STARTERS

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Iberian Pork Belly <i>seasoned with herbs</i>	58
Burrata with <i>rocket salad, balsamic sauce and bread sticks</i> 🍷	80
Grilled Pitu Shrimp with <i>Pistachio Butter</i>	137
Palm Heart <i>Baked in a clay oven with curd and rocket salad</i> 🍷	65
Roasted Marinated Pork Ribs with <i>chimichurri</i>	59
Empanada Salteña - <i>two pieces</i>	48
"Galícia Style" Octopus Pintxo	82
Grilled "Cabaña Las Lilas" Provoleta	59

## SALADS

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Caesar Salad <i>a la Jondal</i>	52
Rubaiyat Salad <i>mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🍷 (v)	51
Rocket and Palm Heart Salad	58
Quinoa Salad with <i>roasted pumpkin, goat cheese, pistachio, arugula and pomegranate</i> 🍷 (v)	58
Baby Romaine Salad with <i>roasted palm heart, tomato, Brie cheese and crunchy parmesan with almonds</i> 🍷	57

## RUBAIYAT FARM

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Baby Beef Ribeye	191
Sirloin Steak	178
Denver Steak	179
Tenderloin	173
Flank Steak	176
Light Rump Steak	164
Master Beef	252
Queen Beef - <i>serves 2</i>	412
Strip Steak	175

## OTHER MEATS

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Baby Lamb <i>grilled lamb ribs with Provençal potatoes</i>	180
Free-range Chicken <i>marinated in rosemary and lemon, served with corn cream</i>	94
Suckling Pig <i>confit and deboned, with pearl onions glazed with orange juice</i>	162
Rubaburger with <i>manchego cheese, shallots, rocket and Béarnaise sauce</i>	74

## FIGUEIRA'S SPECIALS

Spanish Carabinero Shrimp - <i>grilled or roasted - 1 unit</i>	139
Chuletón al Fuego - <i>1.2 kg, flamed in cognac, served with potato gratin - serves 2</i>	490
Salt-Crusted fish - <i>serves 2</i>	310

### WAGYU CUTS

Short Ribs	439
Sirloin	416
Ribeye	435

\* Subject to availability

## OUR MEDITERRANEAN CUISINE

Cod baked with potatoes, tomatoes, bell peppers confit and roasted olives	150
Giant Shrimps - <i>five units - with sea rice</i>	204
Sea Food Box with shrimp, scallop, octopus, squid with saffron rice	215
Grilled Warm Seafood salad, scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	138
Fresh Sole with citric mashed potatoes and crunchy parsnip	149
Catch of the Day with fish stew sauce and earth banana and farofa Luiz Tavares	160
Octopus with battered potatoes, tapenade, arugula and spicy paprika	153
Baked Sea Bass with crispy baby potatoes, chopped pepper, onions and cherry tomatoes	151
Grilled Salmon with basil hollandaise, green asparagus and tomatoes in wine port reduction	145

## SPANISH RICE & FRESH PASTA

Short Rib Rice	138
Black rice with green vegetables, palm hearts and chestnuts <sup>(v)</sup>	87
Palm Heart Capellini with green asparagus, Jamón Ibérico and parmesan	87
Mediterranean Spaghetti with fresh tomatoes, black olives, zucchini slices, feta cheese and basil <sup>(v)</sup>	87
Paella Marinera - <i>bomb rice, shrimp, squid, scallops, white fish and mussels - serves 2</i>	311
Wild Mushrooms Risotto <sup>(v)</sup>	107
Tagliatelle with Lobster and Rustic Sauce	129

## SIDE DISHES

Biro-Biro Rice	49	Rubaiyat Farofa	41
Rice with Broccoli <sup>(v)</sup>	41	Palm Heart Slices <sup>(v)</sup>	41
Piamontese Rice <sup>(v)</sup>	48	Roasted Vegetables <sup>(v)</sup>	53
Roated Purple Sweet Potatoes <sup>(v)</sup>	39	Provençal Mushroom Mix <sup>(v)</sup>	48
French or Soufflee Potatoes <sup>(v)</sup>	41	Pupunha Palm Heart with almond crispy and parmesan cheese au gratin <sup>(v)</sup>	48
Aubergine Española <sup>(v)</sup>	46	Mashed pumpkin with musgrooms au gratin <sup>(v)</sup>	48
Spinach Cream <sup>(v)</sup>	40	Mashed Potatoes <sup>(v)</sup>	38
Corn Cream <sup>(v)</sup>	40	Mashed Parsnip <sup>(v)</sup>	40
Luiz Tavares Farofa <sup>(v)</sup>	41	Sauces:	14
Eggs Farofa <sup>(v)</sup>	41	Beef: chimichurri, bearnaise and gravy	
		Fish: capers, fine herbs and tartar <sup>(v)</sup>	

<sup>(v)</sup> Meatless options (may contain deary and eggs)

(v) Ask for vegan options

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

Wifi: A Figueira Rubaiyat Password: Figueiraruba

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

Vigilância Sanitária: tel. 1745 | Defesa do Consumidor: tel. 151.