

TAPAS

Selection of starters - cheese and tapioca flour breads, homemade breads baked in our wood-burning oven. Optional Couvert - Price per person  

Pork sausage with chimichurri

Feijoada (black bean stew) cake (8 units) 

Cod cake (8 units) 

Grana Padano or Manchego cheese 

Octopus Pintxos

Bruschetta of the day  

Filet Mignon appetizer with chimichurri

Potato chips with roast beef and dijon mustard (6 units)

Small golden cubes of tapioca served with pepper jelly (10 units) 

STARTERS

Jamón Ibérico

Knife-cut steak tartar with soufflée potatoes 

Beef carpaccio with rocket leaves, parmesan cheese and Dijon mustard sauce 

Octopus carpaccio with potato vinaigrette and smoked pepper

Pupunha palm heart baked in our clay - burning oven with fresh curd and rocket   

Grilled "Cabaña Las Lilas" Provoleta cheese 

Roasted marinated pork ribs with chimichurri

Funghi carpaccio with truffled olive oil and pinholes 

White fish and shrimp ceviche with fennel sorbet

Tuna tartare with avocado cream  

Golden artichoke with mix of quinoa, edamame, tomatoes, feta cheese and grana padano cheese  

SALADS

Green Salad with seasonal leaves   

Rubaiyat Salad green leaves, carrots, cherry tomatoes, palm hearts and buffalo mozzarella  

Burrata with mix of fresh tomatoes, arugula salad, olives, grissini and oil  

Template Scallop salad with palm heart and avocado cream

 Vegetarian

 Vegan

 Lactose

 Glúten

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

OUR MEDITERRANEAN CUISINE

- Codfish 52°C with cauliflower, cauliflower cream and vinaigrette 🍷
- Fresh salmon with basil hollandaise, green asparagus and tomatoes in port reduction 🍷
- Baked Sea Bass with crispy baby potatoes, chopped pepper, onions and cherry tomatoes
- Catch of the day with fish stew sauce and earth banana 🍷
- Sea box octopus, scallops, shrimp, calamari and sea bass served with saffron rice 🍷
- Homemade linguine in squid ink with demi cooked salmon, and beurre blanc sauce 🍷
- Giant Shrimps (5 units) with sea rice 🍷
- Grilled Octopus with battered potatoes, tapenade and arugula
- Cauliflower in different textures with broccoli, kale butter and gorgonzola cheese 🍷 🍷 🌿
- Mediterranean spaghetti with fresh tomatoes, black olives, zucchini slices, feta cheese and basil 🍷 🌿
- Quinoa with mushrooms, broccoli, zucchini and carrots, served hot 🌿
- Palm heart capellini with green asparagus, Jamón Ibérico and parmesan 🍷

MEAT PRODUCED IN OUR FARM

- Light Rump Steak
- Strip Steak
- Prime Argentinian Sirloin Steak
- Flank Steak
- Master Beef
- Baby Beef
- Filet Mignon
- Queen Beef (serves 2 peoples)
- Baby lamb spare ribs whit provençal baked potatoes
- Free range chicken from the Rubaiyat with corn cream 🍷 🌿
- Boneless confi t Rubaiyat Baby Pork with orange juice glazed chives

SIDE DISHES

- Spinach cream 🍷
- Corn cream 🍷
- Biro-Biro rice 🍷
- White rice 🍷 🌿
- Rice with broccoli
- Piamontese rice 🍷
- French fries 🍷 🌿
- Soufflée potatoes 🍷 🌿
- Mashed potatoes 🍷
- Roasted palm heart 🍷 🌿
- Mini roasted vegetables 🍷 🌿
- Eggs farofa 🍷
- Rubaiyat farofa 🍷
- Luiz Tavares Farofa 🍷
- Fresh roasted asparagus 🍷 🌿
- Provençal mushroom mix 🍷 🌿
- Mashed manioc

CHULETÓN AL FUEGO

- Chuletón al Fuego Classic Spanish Chuletón, 1,2kg, flambéed in cognac. With soufflé potatoes. Serves 2 people. 🍷 🌿