



TAPAS

Couvert	32
Bruschetta Of The Day - six pieces 🍷	37
Feijoada Ball Black Bean Stew - eight pieces	36
Cod Ball - eight pieces	37
Tapioca Dice served with pepper jelly - ten pieces 🍷	36
Cheese Pad with wonton dough - five units 🍷	28
Grana Padano or Manchego Cheese 🍷	38
Potato Chips with roast beef and dijon mustard - six units	37
Pork Sausage with chimichurri	46
Filet Mignon Appetizer with chimichurri	50
“Spanish Style” Octopus Pintxo with potatoes	82

APPETIZER

Jamón Iberico - Pata Negra	meia 107 inteira 196
Empanada Salteña - two pieces	48
Knife-cut Steak Tartar	69
Tuna Tartare <i>with avocado cream</i>	79
Salmon Tartare <i>with crispy wonton</i>	68
Beef Carpaccio <i>with dijon mustard sauce, rocket and parmesan cheese</i>	62
Funghi Carpaccio <i>with truffled olive oil and pinholes</i> 🍷	64
Scallop Carpaccio <i>with citrus sauce</i>	87
White Fish and Shrimp Ceviche	61
Pulpo a Feira octopus slices finished in a clay oven <i>with baby potatoes and paprika</i>	113
Palm Heart Baked in a clay oven <i>with greek yogurt and rocket salad</i> 🍷	65
Grilled “Cabaña Las Lilas” Provoleta 🍷	59
Roasted Marinated Pork Ribs <i>with chimichurri</i>	59
Iberian Pork Belly <i>with Crispy Crackling and seasoned with herbs</i>	58
Vitello Tonnato	62

SALADS

Caesar Salad	52
Rubaiyat Salad <i>mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🍷 (v)	51
Burrata <i>with rocket salad, balsamic sauce and bread sticks</i>	80
Rocket and Palm Heart Salad 🍷	58
Quinoa Salad <i>with roasted pumpkin, goat cheese, pistachio, arugula and pomegranate</i> 🍷 (v)	58

SPANISH RICE & FRESH PASTA

Wild Mushrooms Risotto 🍷	107
Short Rib Rice	138
Palm Heart Capellini <i>with green asparagus, Jamón Ibérico and parmesan</i>	87
Mediterranean Spaghetti <i>with fresh tomatoes, black olives, zucchini slices, feta cheese and basil</i> 🍷	87
Paella Marinera - serves two people - <i>bomb rice, shrimp, squid, scallops, white fish and mussels</i>	311
Black rice <i>with green vegetables, hearts of palm and chestnuts</i> 🍷 (v)	87
Paccheri <i>with oxtail ragu</i>	119
Ossobuco <i>with Paccheri in sage butter - serves 2</i>	359

OUR MEDITERRANEAN CUISINE

Grilled Warm Seafood salad, scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	138
Sea Food Box shrimp, scallop, octopus, squid with azafran rice	215
Giant Shrimps - five units - with sea rice	204
Cod baked with potatoes, tomatoes, bell peppers confit and roasted olives	150
Grilled Salmon with basil hollandaise, green asparagus and tomatoes in wine port reduction	145
Fresh Sole with citric mashed potatoes	149
Baked Sea Bass with crispy baby potatoes, chopped pepper, onions and cherry tomatoes	151
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



















RUBAIYAT FARM


Denver Steak	179
Light Rump Steak	164
Strip Steak	175
Sirloin Steak	178
Flank Steak	176
Master Beef	252
Baby Beef Ribeye	191
Terdenloin	173
Queen Beef - serves 2	412
Rubaburguer with manchego cheese, shallots, rocket and Béarnaise sauce	74
Free-range Chicken marinated in rosemary and lemon, served with corn cream	94
Baby Lamb grilled lamb ribs with Provençal potatoes	180
Suckling Pig confit and deboned, with pearl onions glazed with orange juice	162
Chuletón al Fuego - 1.2 kg, flamed in cognac, served with potato gratin - serves 2	460
Lamb Stinco with Mashed Potatoes, Arugula, Parmesan and Almonds	169

WAGYU

Sirloin	416
Ribeye	435
Short Ribs	439

SIDE DISHES

Biro-Biro Rice	49	Eggs Farofa 	41
Rice with Brocoli 	41	Rubaiyat Farofa	41
Piamontese Rice 	48	Luiz Tavares Farofa 	41
French or Soufflee Potatoes 	41	Corn Cream 	40
Roated Purple Sweet Potatoes 	39	Spinach Cream 	40
Aubergine Española 	46	Roasted Vegetables 	53
Palm Heart Slices 	41	Mashed Potatoes 	38
Provençal Mushroom Mix 	48	Smashes pumpkin with musgrooms au gratin 	48
Mashed Manioc 	40	Sauces:	14
Pupunha Palm Heart with almond crispy and parmesan cheese au gratin 	48	Beef: chimichurri, vinaigrette and red pepper 	
		Fish: capers, fine herbs and tartar 	

 Meatless options (may contain deary and eggs)

(v) Vegan options

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

Wifi: A Figueira Rubaiyat Passaword: Figueiraruba

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

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