

TAPAS

Couvert	29
Bruschetta of the Day - six units	36
Feijoada Cake Black Bean Stew - eight units	32
Loin Sausage Croquette	36
Small Golden Cubes of Tapioca served with pepper jelly - ten units	36
Cheese Pad with wonton dough based - five units	29
Pork Sausage with chimichurri	47
Filet Mignon Appetizer with chimichurri	51
Potato Chips with roast beef and dijon mustard - six units	38
Grana Padano or Manchego Cheese	38

APPETIZER

Knife-cut Steak Tartar	65
Salmon Tartare with crispy wonton	59
Beef Carpaccio with rocket leaves, parmesan cheese and Dijon mustard sauce	59
White Fish and Shrimp Ceviche with fennel sorbet	61
Pulpo à feira octopus slices finished in a clay oven with baby potatoes and paprika	113
Pupunha Palm Heart baked in our clay - burning oven with fresh curd and rocket	54
Roasted Marinated Pork Ribs with chimichurri	57
Pork Crackling Roll roasted for 8 hours and seasoned with herbs	57
Empanada Salteña - two units	48

SALADS

Rubaiyat Salad green leaves, carrots, cherry tomatoes, palm hearts and buffalo mozzarella	38
Brasília Salad lettuce, tomato, palm heart, carrots, bacon, straw potatoes, wonton, grana padano and mustard sauce	40
Quinoa Salad with roasted pumpkin and goat cheese	57
Burrata with rocket salad, balsamic reduction and bread sticks	80
Hearts of Palm and Rocket Salad	58

SPANISH RICE & FRESH PASTA

Beef Short Ribs Rice	138
Wild Mushrooms Risotto	103
Mediterranean Spaghetti with fresh tomatoes, black olives, zucchini slices, feta cheese and basil	79

FISH AND SEAFOOD

Fresh Salmon with basil hollandaise sauce branchy brocolli and confit tomatoes	138
Roasted Sea Bass in clay oven, with potatoes, garlic, olives, onions, eggs and baked tomatoes	138
Fresh Sole with citric mashed potatoes	149
Codfish Confit with potato, onion, tomato, olive vinaigrette and boiled egg	1p. 163 2p. 270
Provençal large pink shrimps - five units - served with lemon risotto	191
Seafood Box octopus, scallops, shrimps, squid, fish and saffron rice	195
Seafood Salad scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	127
Moqueca stew of saltwater fish with tomatoes, onions, garlic and coriander served with banana and farofa	149

RUBAIYAT FARM

Denver Steak	182
Heart of the Ribeye - <i>rib-eye, longitudinal cut</i>	162
Baby Gold - <i>special baby beef cut</i>	187
Picanha's Tirita	165
Baby Beef	179
Classic Master Beef	240
Prime Argentinian Sirloin Steak	half 171 253
Beef Tenderloin	half 171 242
Flank Steak	half 158 248
Sliced Picanha - <i>serves two people</i>	358
Brangus Queen Beef with <i>soufflé potatoes and Luiz Tavares farofa</i>	336
Rubaburguer with <i>manchego cheese, shallots, rocket and Béarnaise sauce</i>	57
Free-range Chicken <i>marinated in rosemary and lemon, served with corn cream</i>	81
Rubaiyat Short Ribs <i>slowly roasted in a clay oven, served with Luiz Tavares farofa</i>	157
Baby lamb <i>grilled lamb ribs with Provençal potatoes</i>	185
Mixed grill - <i>serves two people - Prime Argentinian sirloin steak, baby pork, free-range chicken, loin sausage, pork ribs, roasted vegetables, served with rice or farofa</i>	402
Chuletón al Fuego - <i>serves two people - 1,2kg, flambéed in cognac. With soufflé potatoes</i>	402

WAGYU

Entrecot	421
Ribeye	435
Short Ribs	428

SIDE DISHES

Biro-Biro Rice	38	Banana Farofa	36
Rice with Broccoli	35	Eggs Farofa <i>on butter</i>	36
Piemontese Rice	43	Corn Cream	33
Wagoner's Rice	43	Spinach Cream	37
Breaded Banana	35	Mashed Potatoes	30
French or Soufflee Potatos	33	Cassava Puree	32
Cassava Cooked <i>in bottled butter</i>	36	Smashed Pumpikin <i>with mushrooms au gratin</i>	35
Aubergine Española	37	Sauces: <i>chimichurri, vinaigrette and wood</i>	14
Roasted Palm Heart	33	Roasted Vegetables	36

All products may contain gluten and lactose, as they are not handled in exclusive environments and equipment.

Wi-Fi: Rubaiyat Clientes Password: ruba@2021

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

Health Surveillance: tel. 1745 | Consumer Protection: tel. 151.