

RAW BAR

Couvert - <i>per person</i>	29
Bruschetta of the Day - <i>six units</i> 🍷	36
Beef Carpaccio with <i>dijon mustard sauce rocket salad and parmesan cheese</i>	59
White Fish and Shrimp Ceviche	61
Potato Chips with <i>Roast Beef and dijon mustard - six units</i>	38
Grana Padano or Manchego Cheese 🍷	65
Knife-cut Steak Tartar	59
Salmon Tartar with <i>crispy wonton</i>	38

STARTERS

Cheese Pad with <i>wonton dough - five units</i> 🍷	29
Crispy Iberian Pork Belly <i>seasoned with herbs</i>	57
Feijoada Cakes - <i>eight units</i>	32
Grilled Pitu Shrimp with <i>Pistachio Butter</i>	137
Palm Heart <i>baked in a clay oven with curd and rocket salad</i> 🍷	54
Roasted Marinated Pork Ribs with <i>chimichurri</i>	57
Loin Sausage Croquette	36
Small Golden Cubes of Tapioca <i>served with pepper jelly - ten units</i> 🍷	36
Empanada Salteña - <i>two pieces</i>	48
Filet Mignon Appetizer with <i>chimichurri</i>	51
Pork Sausage with <i>chimichurri</i>	47
Grilled "Cabaña Las Lilas" Provoleta	59
Pulpo à feira - <i>Sliced Octopus with baby potatoes and paprika baked in our clay oven</i>	113

SALADS

Baby Romaine Salad with <i>roasted palm heart, tomato, Brie cheese and crunchy parmesan with almonds</i>	57
Caesar Salad <i>a la Jondal</i>	40
Julienne Salad - <i>lettuce, tomato, palm heart, carrots, bacon, straw potatoes, wonton, grana padano and mustard sauce</i>	40
Rocket and Palm Heart Salad 🍷	58
Quinoa Salad with <i>roasted pumpkin, goat cheese, pistachio, arugula and pomegranate</i> 🍷 (v)	57
Rubaiyat Salad <i>mixed green leaves, carrots, cherry tomatoes, palm heart and buffalo mozzarella</i> 🍷	38

FISH AND SEAFOOD

Cod baked with <i>potatoes, tomatoes, bell peppers confit and roasted olives</i>	1p. 163 2p. 270
Seafood Box with <i>shrimp, scallop, octopus, squid and saffron rice</i>	195
Spanish Carabinero Shrimp - <i>grilled or roasted - 1 unit</i>	139
Provençal Large Pink Shrimps - <i>five units - served with lemon risotto</i>	191
Grilled Warm Seafood Salad - <i>scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart</i>	127
Fresh Sole with <i>citric mashed potatoes and crunchy parsnip</i>	149
Moqueca stew of <i>saltwater fish with tomatoes, onions, garlic and coriander served with banana and farofa - serves 2</i>	219
Roasted Sea Bass <i>in clay oven, with crispy potatoes, tomatoes and roasted peppers</i>	138
Fresh Salmon with <i>fresh asparagus, tomatoes confit, port wine reduction and hollandaise sauce</i>	138

RUBAIYAT FARM

Baby Beef	179
Baby Gold - <i>special baby beef cut</i>	187
Denver Steak	182
Light Rump Steak	162
Classic Master Beef	240
Sliced Picanha - <i>serves two people</i>	358
Brangus Queen Beef with <i>soufflé potatoes and Luiz Tavares farofa</i>	336
Picanha's Tirita	162
Prime Argentinian Sirloin Steak	half 171 253
Center of Ribeye	half 171 253
Flank Steak	half 158 249

WAGYU

Ribeye	428
Short Ribs	435
Sirloin	421

OTHER MEATS

Baby Lamb <i>grilled lamb ribs with provençal potatoes</i>	185
Chuletón al Fuego - <i>1,2kg, flambéed in cognac, served with potato gratin - serves 2</i>	410
Rubaiyat Short Ribs <i>slowly roasted in a clay oven, served with Luiz Tavares farofa</i>	157
Free-range Chicken <i>marinated in rosemary and lemon, served with corn cream</i>	81
Mixed Grill - <i>serves two people - Prime Argentinian sirloin steak, baby pork, free-range chicken,</i>	402
Loin sausage, pork ribs, roasted vegetables, <i>served with rice or farofa</i>	
Rubaburguer with <i>manchego cheese, shallots, rocket and béarnaise sauce</i>	57

SPANISH RICE & FRESH PASTA

Brangus Short Ribs Rice	138
Mediterranean Spaghetti <i>with fresh tomatoes, black olives, zucchini slices, feta cheese and basil</i> 🍴	79
Wild Mushrooms Risotto 🍴	103
Tagliatelle <i>with Lobster and Rustic Sauce</i>	129

SIDE DISHES

Cassava Cooked <i>in bottled butter</i> 🍴	36	Banana Farofa 🍴	36
Biro-Biro Rice	38	Eggs Farofa on Butter 🍴	36
Wagoner's Rice	43	Palm Heart Slices 🍴	37
Rice <i>with Brocoli</i> 🍴	35	Roasted Vegetables 🍴	36
Piemontese Rice 🍴	43	Mashed Pumpkin <i>with mushrooms au gratin</i> 🍴	35
Breaded Banana	35	Mashed Potatoes 🍴	30
French or Soufflé Potatoes 🍴	33	Cassava Puree 🍴	32
Spinach Cream 🍴	36	Sauces	14
Corn Cream 🍴	37	Beef: <i>chimichurri, vinaigrette and red pepper</i> 🍴	
		Fish: <i>capers, fine herbs and tartar</i> 🍴	

🍴 Meat-free options (may contain dairy and eggs)

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

Wi-Fi: Rubaiyat Clientes Password: Ruba@Bra

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

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