

RUBAIYAT DE LA HACIENDA AL PLATO

Belarmino Fernández Iglesias from Galicia began his great professional adventure in São Paulo in 1951, which has led him to become one of today's most famous restaurateurs, today with the presence of Cabaña Las Lilas in Buenos Aires and Rubaiyat in São Paulo, Brasília, Rio de Janeiro, Madrid and Santiago de Chile.

We invite you to enjoy our authentic product cuisine, natural and without disguises, in which a fresh, seasonal raw material, prepared on the grill, stands out.

Rubaiyat, de la hacienda al plato.

COUVERT

Our selection of antipasti and artisan breads form the famous and award-winning appetizer that we serve in all our restaurants.

First table courtesy.

added cheese and powder bread - \$ 1.500

TO SNACK AND SHARE

Grilled Chilean Abalone with confited potatoes and herb mayonnaise	\$13.800
Tenderloin Carpaccio with mustard vinaigrette, capers and Parmesan cheese	\$11.200
Pork ribs marinated in chimichurri and slow roasted	\$11.000
Empanadas "Cabaña Las Lilas" two units	\$10.500
Crispy Pork Belly with chimichurri and roasted lemon	\$10.500
Portobello mushroom carpaccio with almonds and truffle oil	\$10.400
Grilled Sweetbreads "Cabaña Las Lilas" Style	\$9.900
Marinated provolone with herbs served on rustic bread	\$9.900
Tuna cubes marinated in soy and ginger with avocado and chili oil	\$9.700
Tuna tartar fresh tuna, ginger, lemon zest with creamy avocado and crispy wontons	\$9.200
Grilled sausage Rubaiyat	\$7.000

SALADS

Rubaiyat Salad fresh leaves, hearts of palm, tomato, carrot and mozzarella with mustard-honey vinaigrette and crispy wontons	\$8.900
Salad of the Season green leaves, avocado, cucumber, green apple, gorgonzola, caramelized almonds with mustard-honey vinaigrette	\$8.100
Celery and Avocado Salad seasoned with homemade celery chutney and accompanied by bitter palm leaves, basil oil and charcoal oil	\$6.800
Arugula and Parmesan Salad Fresh arugula leaves and Parmesan cheese dressed with lemonade	\$6.500
Avocado and Heart of Palm Salad seasoned with lemonade	\$5.900
Green Salad seasoned with lemon	\$5.000

MAIN COURSES

Grilled Tuna with ginger sauce and braised avocado	\$20.900
Our classic salmon with asparagus, hollandaise sauce and balsamic reduction	\$18.900
Baked Catch of the day with grilled Italian squash, leek cream and crispy brioche dough	\$17.300
Mediterranean Spaghetti Italian squash slices, goat cheese, fresh tomatoes, olives, pesto and Parmesan	\$15.100

RUBAIYAT FARM ANGUS



Baby Beef - <i>Special Ribeye "Cabaña Las Lilas"</i>	430g	\$32.900
Short Loin - <i>Argentine entrecote</i>	430g	\$30.900
Brazilian Top Sirloin Cap - <i>Hip Tape</i>	360g	\$25.900
Strip Steak - <i>Hip cover</i>	430g	\$28.900
Tenderloin	320g	\$23.900
Tomahawk	850g	\$49.500
Porterhouse	850g	\$52.000
Entrails	300g	\$29.900
T-bone Steak Flambé - <i>Grilled rib steak of 1.4kg. Flambéd with cognac and served with truffled purée. for 2 people.</i>	1,4kg	\$82.000
Angus Tasting: $\frac{1}{2}$ Argentine Chorizo steak, $\frac{1}{2}$ Brazilian Top Sirloin Cap, $\frac{1}{2}$ Skirt Stake	600g	\$62.900

CORTES PETIT

Chorizo Steak	250g	\$21.600
Outside Skirt	200g	\$21.000
Fillet	200g	\$16.800
Strip Steak	230g	\$20.300

WAGYU



Special Ribeye	350g	\$69.500
Argentine Chorizo Steak	350g	\$68.600
Short Ribs	450g	\$38.100
Brazilian Top Sirloin Cap	270g	\$42.900
Flap	300g	\$41.900
Chilean Wagyu Tasting - $\frac{1}{2}$ Chorizo Steak, $\frac{1}{2}$ Roast, $\frac{1}{2}$ Picaña	580g	\$82.800

OTRAS CARNES

Grilled Free-range Chicken <i>marinated in rosemary and lemon</i>	\$16.200
Pork Neck Filet <i>roasted and caramelized with Andean potatoes</i>	\$26.300
Braised Lamb <i>served with mustard purée and truffles</i>	\$30.500

BURGUERS

Original Rubaburger - <i>Picanha hamburger 200 grs. Gruyère cheese, with caramelized onions, arugula and Béarnaise sauce, served on our hamburger bun. Accompanied fries.</i>	\$13.900
Smokey Bacon - <i>200 gr angus blend burger, cheddar cheese, watercress, bacon, avocado and special smoked sauce, served on our burger bun. Accompanied with French fries.</i>	\$13.900
Hamburger with Portobellos - <i>Angus mix hamburger 200 grs. Parmesan cheese, sautéed Portobellos mushrooms and truffle mayonnaise, served on our hamburger bun. Accompanied with French fries.</i>	\$15.900

SIDE DISHES

Baked mushroom mix	\$7.900
Palmhearts with cream and almonds au gratin	\$7.900
Creamy Spinach	\$7.500
Creamy Corn sweet au gratin	\$7.300
Truffle Fries	\$7.300
Truffle Puree	\$6.900
Quinoto with goat cheese and dehydrated tomato	\$6.100
French Fries	\$5.800
Grilled Onion "Cabaña Las Lilas"	\$5.600
Rice "Cabaña Las Lilas"	\$5.600
Grilled Vegetables	\$5.600
Aligot	\$4.900
Sauce table: Chimichurri, Creole and Spicy	\$3.000

KNIVES

Small: \$47.000 | Large: \$78.000

We accept Cards: Visa, Mastercard, Amex and Dinners. Check is not accepted.

Establishment with available information on allergies and intolerances. Request information from our staff.