

RAW BAR

Iberian Jamón - <i>Pata Negra</i>	meia 107 inteira 196
Couvert - <i>per person</i>	29
Bruschetta of the Day - <i>six units</i> 🍴	32
Beef Carpaccio with <i>dijon mustard sauce, rocket and parmesan cheese</i> 🍴	58
Funghi Carpaccio with <i>truffled olive oil and pine nuts</i>	59
Grana Padano or Manchego Cheese 🍴	48
Knife-cut Steak Tartar	65

APPETIZER

Cheese Pad with <i>wonton dough - five units</i> 🍴	28
Crispy Iberian Pork Belly <i>seasoned with herbs</i>	53
Feijoada Cakes - <i>eight units</i>	36
Roasted Marinated Pork Ribs with <i>chimichurri</i>	58
Small Golden Cubes of Tapioca <i>served with pepper jelly - ten pieces</i> 🍴	36
Empanada Salteña - <i>two pieces</i>	48
Filet Mignon Appetizer with <i>chimichurri</i>	50
Pork Sausage with <i>chimichurri</i>	43
Palm Heart <i>baked in a clay oven with curd and rocket salad</i> 🍴	54
"Galícia Style" Octopus Pintxo	82
Grilled "Cabaña Las Lilas" Provoleta	59

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>	52
Julienne Salad - <i>lettuce, tomato, palm heart, carrots, bacon, straw potatoes, wonton, grana padano and mustard sauce</i> 🍴	47
Rocket and Palm Heart Salad 🍴	51
Rubaiyat Salad <i>mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🍴 (v)	43

FISH AND SEAFOOD

Shrimp Box with <i>riso pastine</i>	196
Seafood Salad - <i>scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart</i>	116
Fresh Sole with <i>citric mashed potatoes and crunchy parsnip</i>	149
Cod Baked with <i>potatoes, tomatoes, bell peppers confit and roasted olives</i>	156
Baked Sea Bass with <i>baby potatoes, tomato confit and bell pepper</i>	148
Grilled Salmon with <i>basil hollandaise, green asparagus and tomatoes in wine port reduction</i>	152

SPANISH RICE & FRESH PASTA

Brangus Short Ribs Rice	138
Palm Heart Capellini with <i>green asparagus, Jamón Ibérico and parmesan</i>	87

FARM RUBAIYAT

Sliced Top Sirloin Cap 350g 550g	237 379
Tirita Roast	174
Baby Beef Ribey	175
Baby Gold - <i>special baby beef cut</i>	175
Sirloin Steak	162
Tirita Beef	185
Denver Steak	179
Tenderloin	162
Flank Steak	162
Heart of the Ribeye - <i>rib-eye, longitudinal cut</i>	157
Classic Master Beef	244
Summus Top Sirloin - <i>Rubaiyat exclusive</i>	185
Queen Beef - <i>serves two</i>	335
T-Bone Steak	165
Top Sirloin Tirita	157

OTHER MEATS

Baby lamb <i>grilled lamb ribs with Provençal potatoes</i>	173
Short Ribs <i>slowly roasted in a clay oven with Luiz Tavares farofa (cassava meal)</i>	160
Free-range chicken <i>marinated in rosemary and lemon, served with corn cream</i>	92
Rubaburger <i>with manchego cheese, shallots, rocket and Béarnaise sauce</i>	49

WAGYU

Short Ribs	424
Ribeye	435
Sirloin	416

SIDE DISHES

Biro-Biro Rice	47	Banana Farofa <i>with bottled butter</i>	36
White Rice	32	Luiz Tavares Farofa	40
Wagoner's Rice	43	Eggs Farofa	38
Rice with Brocoli	36	Rubaiyat Farofa	40
Piemontese Rice	43	Black Beans	35
Asparagus	55	Roasted Vegetables	36
Baked Potato	35	Crispy Cassava	36
Breaded Banana	31	Pupunha Palm Heart <i>with almond crispy and</i>	48
French or Soufflée Potatos	38	<i>parmesan cheese au gratin</i>	
Roasted Onion	36	Smashed Pumpkin <i>with mushrooms au gratin</i>	48
Spinach Cream	38	Mashed Potatoes	38
Corn Cream	38	Sauces:	14

Beef: *chimichurri, vinaigrette and red pepper*

Fish: *capers, fine herbs and tartar*

 Meat-free options (may contain dairy and eggs)

(v) Vegan options

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

Wi-fi: Rubaiyat Clientes Password: rubafaria

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

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