
TAPAS

Couvert	29
Bruschetta of the Day - <i>six pieces</i>	32
Feijoada Cake - Black Bean Stew - <i>eight pieces</i>	36
Small Golden Cubes of Tapioca served with pepper jelly - <i>ten pieces</i>	36
Cheese Pad with wonton dough based - <i>five pieces</i>	28
Grana Padano or Manchego Cheese	48
Pork Sausage with chimichurri	43
Filet Mignon Appetizer with chimichurri	50
"Spanish Style" Octopus Pintxo with potatoes	62

APPETIZER

Knife-cut Steak Tartar with rocket, mustard ice cream and sweet potato chips	65
Beef Carpaccio with dijon mustard sauce, rocket and parmesan cheese	58
Funghi Carpaccio confit in thin slices, served with watercress leaves and white truffle olive oil	59
Peach-Palm baked in a clay oven with sun-dried tomatoes	54
Pork Ribs slowly roasted, served with barbecue sauce	58
Coal-grilled Goat Provoleta	59
Pork Roast with Crispy Crackling and seasoned with herbs	53
Empanada Salteña - <i>two pieces</i>	48
Iberian Jamón - Pata Negra	half 107 196

SALADS

Green Salad greens, apple, avocado, and fennel vinaigrette	39
Rubaiyat Salad mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella	43
Julienne lettuce, tomato, hearts of palm, carrot, bacon, shoestring potato, Grana Padano, and mustard dressing	47
Rocket and Palm Heart Salad with mustard & lime vinaigrette	51
Caesar Salad american lettuce, croutons, parmesan cheese and anchovies sauce	43
Quinoa Salad with roasted pumpkin and goat cheese	57

SPANISH RICE & FRESH PASTA

Short Rib Rice	138
Palm Heart Capellini with green asparagus, Jamón Ibérico and parmesan	87

FISH AND SEAFOOD

Grilled Salmon served with spinach cream	152
Baked Sea Bass with potatoes, tomato confit and bell pepper	148
Fresh Sole with mashed potatoes	149
Cod Loin with Portuguese-style baked potato, onion, and olives.	156
Shrimp Box - <i>five pieces</i> - with mascarpone risoni, basil, and lemon	196
Grilled Warm Seafood salad, scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	116

RUBAIYAT FARM

Denver Steak	179
Heart of the Ribeye - <i>rib-eye, longitudinal cut</i>	157
Top Sirloin Tirita	157
Sirloin Steak	162
Flank Steak	162
Classic Master Beef	244
Baby Beef Ribey	175
Tenderloin	162
Baby Gold - <i>special baby beef cut</i>	175
Summus Top Sirloin - <i>Rubaiyat exclusive</i>	185
T-Bone Steak	165
Tirita Beef	185
Assado de tira	174
Sliced Top Sirloin Cap	350g 237 450g 369
Queen Beef - <i>serves two - brangus veal sirloin steak</i>	335
Rubaburguer <i>coal roasted brangus beef, manchego cheese, bernaise sauce, rocket, golden shallots</i>	49
Free-range chicken <i>marinated in rosemary and lemon, served with corn cream</i>	92
Baby lamb <i>grilled lamb ribs with Provençal potatoes</i>	173
Rubaiyat Short Ribs <i>slowly roasted in clay oven, served with Luiz Tavares farofa</i>	160

WAGYU

Sirloin	416
Ribeye	435
Short Ribs	424

SIDE DISHES

Biro-Biro Rice	47	Banana Farofa <i>with bottled butter</i>	36
Rice with Brocoli	36	Rubaiyat Farofa	40
Piemontese Rice	43	Luiz Tavares Farofa	40
Wagoner's Rice	43	Eggs Farofa	38
White Rice	32	Spinach Cream	38
Breaded Banana	31	Corn Cream	38
French or Soufflee Potatos	38	Smashed Pumpkin <i>with mushrooms au gratin</i>	48
Baked Potato	35	Mashed Potatoes	38
Roasted Vegetables	36	Crispy Cassava	36
Asparagus	36	Black Beans	29
Roasted Onion	55	Sauce: <i>chimichurri, vinaigrette e gravy</i>	14
Pupunha Palm Heart <i>with almond crispy and parmesan cheese au gratin</i>			48

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\$).

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