

## APPETIZERS

### Assorted finger foods 🍷 🌿

Brazilian cheese rolls, fine tapioca breads, homemade breads baked in our clay oven  
Starters per person (optional)

### Wonton chips with cod brandade (6 units) 🍷 🌿

### Grana Padano or Manchego cheese 🍷

### Codfish cake (8 units) 🌿

### Filet Mignon Appetizer with chimichurri

### Bruschetta of the day (6 units) 🌿 🍷

### Pork Sausage with chimichurri

### Potatoes Chips with roast beef and Dijon Mustard (6 units)

### Small Golden Cubes of Tapioca served with pepper jelly (10 units) 🍷

## FIRST COURSE

### Steak Tartare

knife-chopped, served with soufflé potatoes

### Beef carpaccio 🍷

with rocket, Parmesan cheese and Dijon mustard dressing

### Pork ribs

slowly roasted, served with barbecue sauce

### Coal-grilled goat Provoleta 🍷

### Peach-palm 🍷 🌿

baked in a wood oven with sun-dried tomatoes

### Peach-palm noodles 🍷

### Funghi carpaccio 🍷 🌿

confit in thin slices, served with watercress leaves and white truffle olive oil

### White Fish and Shrimp Ceviche

with fennel Sorbet

### Tuna tartare 🍷 🌿

with foie gras and roti sauce

## SALADS

### Green 🍷 🌿 🌿

salad greens, apple, avocado, and fennel vinaigrette

### Rubaiyat Salad 🍷 🌿 🍷

fresh mixed greens, carrots, cherry tomatoes, hearts of palm, wonton crispies, and buffalo mozzarella

### Julienne 🍷 🌿

Lettuce, tomato, hearts of palm, carrot, bacon, shoestring potato, wonton crispies, Grana Padano, and mustard dressing

### Hearts of palm & Watercress 🍷 🌿

with mustard & lime vinaigrette

### Caesar 🍷

American lettuce, croutons, parmesan cheese and anchovies sauce

### Fig Salad 🍷

caramelized, Jamon Iberico e Gorgonzola

## ON SATURDAYS

### Brazilian Feijoada (black bean stew with all trimmings) 🍷 🌿

with Baby Pork from the Rubaiyat Farm and dessert table\*  
(per person)

### Brazilian Feijoada (black bean stew with all trimmings) To Go 🍷 🌿

\*Half-price for children 5-12 years old. Free for children 4 and under.

## FISH & CRUSTACEAN

### Salmon

served with spinach, asparagus, and snow peas stir-fried with ginger

### Cod Loin

with Portuguese-style baked potato, onion, and olives.

### Sea Bass

with roasted vegetables

### “Caixote de camarões” (Shrimp box, with 5) 🍷 🌿

with mascarpone risoni, basil, and lemon

## MEATS FROM THE RUBAIYAT FARM

Levíssimo (*rib-eye, longitudinal cut*)

Baby Gold (*special baby beef cut*)

Summus Top Sirloin

*with soufflé potatoes, Rubaiyat exclusive*

Baby beef

Classic Master Beef

*with soufflé potatoes and watercress salad*

Prime Argentinian Sirloin Steak

T-Bone steak

“Assado de tira” (short ribs)

Tenderloin

Flank Steak

Suckling pig from The Rubaiyat Farm

*confit and deboned, with pearl onions glazed with orange juice*

### PETIT CUTS

Assado de tira (*special short ribs*)

Prime Argentinian Sirloin Steak

Top Sirloin Tirita

### BEEF FOR TWO

Queen Beef (*serves 2*)

*Brangus veal sirloin steak, with soufflé potatoes and Luiz Tavares farofa (cassava meal)*

### ARGENTINE BEEF

Sliced Top Sirloin Cap

Tirita beef

### OTHER MEATS

Free-range chicken from The Rubaiyat Farm    
*marinated in rosemary and lemon, served with corn cream*

Baby lamb

*grilled lamb ribs with Provençal potatoes*

Rubaburguer  

## GUARNIÇÕES

Biro-Biro rice 

*(stir-fried rice topped with crispy onions)*

White rice  

Rice with broccoli 

Wagoner's rice 

*(rice, with shredded beef, garlic, and onion)*

Piemontese rice 

Banana in breadcrumbs  

Baked potato 

Soufflé potatoes  

Corn cream  

Spinach cream  

Rubaiyat farofa 

*(cassava meal)*

Luiz Tavares farofa 

*(cassava meal)*

Banana farofa 

*(cassava meal) with bottled butter*

Roasted vegetables  

Crispy cassava  

Mashed potatoes 

Rubaiyat Short Ribs 

*Slowly roasted in clay oven, served with Luiz Tavares farofa (subject to availability)*

Beef short ribs rice 

### CHULETÓN AL FUEGO

Chuletón al Fuego  

*Classic Spanish Chuletón, 1,2kg, flambéed in cognac. With soufflé potatoes. Serves 2 people.*



Todos os produtos podem conter glúten e lactose, pois não são manipulados em ambientes e equipamentos exclusivos