

## Rubaiyat. From the farm to your table.

### COUVERT

Selection of appetizers *accompanied by our breads* ♦

### STARTERS

Jamón Ibérico *accompanied with bread with tomato*

Tuna Ventresca potato chips *with tomato vinaigrette*

Pulpo a Feira *Galician Style octopus*

Grilled sweetbreads *with soft lemon alioli*

Criollo sausage

Grilled provolone cheese *marinated in fresh herbs* ♦

Portobello mushroom carpaccio *with truffled oil, rocket salad and pine nuts* ♦

Fried tapioca dice *with pepper jam* ♦

Thinly-sliced filet steak *potato chips with Dijon mustard mayonnaise*

Mix of mini cones *filled (steak tartare, lobster and tuna tartare)*

Mini Potatoes *with blue cheese* ♦

Artichoke *with jamón, garlic and parsley*

### FIRST DISHES

Cold Lobster Cannelloni *with green salad and shallot vinaigrette*

Hand-cut Steak tartare

Argentinian style beef empanada *served with green salad*

Tuna tartare *e with avocado purée, green salad and crispy Wonton*

Eggs with seasonal mushrooms *eggs cooked at low temperature, with seasonal mushrooms and truffle puree*

### SALADS

Rubaiyat Salad *green salad, palm heart, tomato, carrot, mozzarella with crispy Wonton pasta, mustard and honey vinaigrette* ♦

Burrata Salad *with dried tomato vinaigrette, rocket salad and Rosemary grissini* ♦

Greek salad *with lettuce, feta cheese, pomegranate, green apple, yogurt vinaigrette and caramelized peanuts* ♦

Tomato and tuna salad

Tropical Salad *fresh salad, mango, passion fruit, celery, cauliflower, broccoli, palm heart, basil oil and olive oil with coal infusion* ♦

### FROM THE SEA

Fish of the day *with champignon Portobello sauce, artichoke and crispy leek*

Fideua with prawns

Octopus Rice *black rice with squid ink, roasted garlic mayonnaise and grilled octopus - 150g*

Tuna with Mango Tartar *in black sesame crust, sweet potato puree and mango tartare - 160g*

### PASTA

Capellini *with mushroom, lemon butter and white truffle oil* ♦

## OUR MEATS

### ANGUS

#### Baby Beef

*Special "Cabaña Las Lilas" rib eye*

#### Sirloin strip steak

*Argentinian entrecote*

#### Skirt steak

*Special cut from Brazil, tender and succulent*

#### Picanha Summus

*Rump cap*

#### Tirita de Picanha

*Rump cap petit*

#### Fillet Steak

#### TOMAHAWK "Hanging and Flame"

*Serves 3-4 people*

*Classic Spanish steak, 1.900kg,  
flambéed with cognac*

## SIDE DISHES

Roasted mini vegetables ♣

Rice "Cabaña Las Lilas"

Truffled mashed potatoes ♣

Onions in balsamic vinegar ♣

Soufflé Potatoes ♣

"Farofa" with eggs ♣

### MEATS FOR TWO

#### Baby Gold

*The best part of the rib eye*

#### Master Beef

*Over 40 days dry aged*

### OTHER MEATS

#### Costelão

*With truffle mashed potatoes*

#### Free range grilled chicken

*Marinated with mustard, honey and rosemary*

#### Bull's tail

*With potato straw on top, mashed potatoes  
and Porto wine sauce*

#### Rubaiyat hamburger

*200gr of Tropical Wagyu, caramelized onion,  
tomate confit, gruyere cheese, rocket salad and  
seasoned with Dijón mustard mayonnaise.  
With soufflé potatoes*

### FEIJOADA

*Rice, carioca beans, farofa, pork  
rib, criollo chorizo, pineapple,  
orange, fried yucca and cabbage.  
Minimum 2 persons.*

## FOR KIDS

*Ask one of the waiters for  
our special menu just for the kids*

♣ Vegetarians

*Our restaurant has available information of food allergy or intolerance.  
Ask our staff, we are pleased to inform you.*