

# RUBAIYAT FROM THE FARM TO THE PLATE

## COUVERT

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Selection of Appetizers accompanied by our homemade breads	4,50
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## STARTERS

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Jamón Ibérico with pan tomaca	½ portion 16,50	29,00
Grilled Provoleta marinated with herbs		15,90
Tuna Belly Chips with tomato vinaigrette		8,90
Sirloin Chips with dijon mayonnaise		9,90
Mini Potatoes stuffed with Gorgonzola cheese		9,90
Tapioca Cubes with chilli pepper jam		9,90
Trio of mini cones with steak tartare, lobster tartare and tuna tartare		22,50
Grilled Heart Sweetbreads with Mild Lemon Aioli		19,90
Pulpo a Feira with paprika		26,50
Creole Sausage		9,90
Confit Artichokes with jamón, garlic and parsley		21,50
Beef Cecina		22,50
Spicy Tuna Tartare with crispy japanese rice		21,50

## APPETIZERS

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Portobello Mushroom Carpaccio with pine nuts and truffle oil	14,90
Knife-cut Steak Tartare	29,90
Sirloin Empanada with green salad	16,50
Cold Lobster Cannelloni with green salad and shallot vinaigrette	21,50
Tuna tartare with mashed avocado, green salad and crispy wonton	26,90
Dry Aged Beef Carpaccio with mustard emulsion, truffle oil and parmesan	16,50
White Asparagus from Navarra with almond béchamel	15,90
Zucchini Carpaccio with pistachio and feta cheese	15,00
Corvina Ceviche with shaved orange ice and strawberry caipirinha	23,50

## SALADS

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Rubaiyat salad with fresh leaves, heart of palm, tomato, carrot, mozzarella with crispy wonton pasta, honey mustard vinaigrette	14,50
Burrata salad with mixed grilled seasonal tomatoes	18,00
Greek salad with fresh leaves, feta cheese, pomegranate, green apple, vinaigrette yogurt and caramelized peanuts	16,50
Tomato and ventresca salad	16,50

## FISH AND SEAFOOD

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Fresh Fish of the Day with vegetable couscous, crispy leeks, sour cream and orange reduction	29,00
Wild Prawn Fideua with saffron aioli	26,00
Grilled Tuna with quinoa, avocado puree, seaweed salad and crunchy nori	32,50
Grilled Octopus with romesco sauce, mini vegetables and guanciale	39,00

## RUBAIYAT FARM

### ANGUS

Baby Beef - <i>special rib eye "Cabaña Las Lilas"</i>	34,80
Bife de Chorizo - <i>argentinian steak</i>	32,70
Picanha Summus - <i>rump steak</i>	34,70
Tirita de Picanha - <i>rump steak strip</i>	29,90
Filet Mignon	34,00
Argentinian Outside Skirt	27,90

### WAGYU

Baby Beef	79,00
Picanha	65,00
Bife de Chorizo - <i>argentinian steak</i>	79,00
Short Ribs	74,00

### BEEF FOR TWO

Baby Gold - <i>the best part of the Baby Beef</i>	79,00
Master Beef - <i>Selected Premium Chuletón steak with more than 60 days of maturation</i>	109,00
Rubia Gallega Chuletón <i>with more than 120 days of maturation</i>	110Kg
Simmental Chuletón <i>with more than 120 days of maturation</i>	109Kg
Queen Beef Wagyu	158,00
T-bone <i>with mustard salse, padron peppers and chips</i>	88,00

### OTHER MEATS

Free-range chicken - <i>marinated in mustard, honey and rosemary</i>	24,50
Rubaiyat Burger - <i>grilled wagyu, with caramelized onions, confit tomato, Gruyère cheese, arugula and Dijon mustard</i>	25,50

### TOMAHAWK

Serves 3 to 4 people. Classic Spanish ribeye, 2,100kg, flambéed with cognac 168,00

### SIDE DISHES

Grilled mini vegetables ♦	12,80
"Cabaña Las Lilas" Rice	6,80
Mashed Potatoes <i>with black truffle</i> ♦	7,80
Onions <i>with balsamic sauce</i> ♦	5,50
Soufflé Potatoes ♦	8,50
Eggs Farofa ♦	5,00
Padrón Peppers ♦	7,50
Grilled Sweet Potato ♦	8,50

### KIDS MENU

Ask one of our maîtres about the special menu available for the kids

10% supplement on terrace

♦ Suitable for vegetarians

Establishment with available information on allergies and intolerances.

Request information from our staff.