

TAPAS

Couvert - <i>per person</i>	32
Bruschetta of the day - <i>six pieces</i> 🍴	43
Feijoada Cake Black Bean Stew - <i>eight pieces</i>	37
Codfish Cake - <i>eight pieces</i>	41
Tapioca Dice served with pepper jelly - <i>ten pieces</i> 🍴	40
Cheese Pad with wonton dough based - <i>five pieces</i> 🍴	33
Pork Sausage with <i>chimichurri</i>	48
Filet Mignon Appetizer with <i>chimichurri "Spanish Style"</i>	52
Octopus Pintxo with <i>potatoes</i>	59
Grana Padano or Manchego cheese 🍴	51

APPETIZER

Steak Tartare with <i>Dijon mustard ice cream and onion compote</i>	79
Salmon Tartare with <i>crispy wonton</i>	69
Beef Carpaccio with <i>dijon mustard sauce, rocket and parmesan cheese</i>	59
Scallop Carpaccio with <i>citric olive oil and mustard</i>	87
Fish Ceviche shrimps, <i>coriander, lime juice, olive oil with sweet potato chips</i>	61
Pulpo a Feira <i>octopus slices finished in a clay oven with baby potatoes and paprika</i>	107
Palm Heart <i>Baked in a clay oven with greek yogurt and rocket salad</i> 🍴	53
Pork Ribs <i>marinated and slowly roasted, served with chimichurri</i>	51
Iberian Pork Belly with <i>Crispy Crackling and seasoned with herbs</i>	55
Empanada Salteña "Cabaña Las Lilas" - <i>two pieces</i>	48
Matambrito	65
Coal-grilled Goat Provoleta	59
Iberian Jamón - <i>Pata Negra</i>	half 97 193

SALADS

Rubaiyat Salad <i>mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🍴	42
Caramelized Fig Salad with <i>Jamón Iberico, rocket and gorgonzola</i>	66
Burrata with <i>rocket salad, balsamic reduction and bread sticks</i> 🍴	62
Rocket and Palm Heart Salad 🍴	47
Caprese Salad <i>cherry tomatoes, buffalo mozzarella, rocket and basil</i> 🍴	50
Quinoa Salad with <i>roasted pumpkin and goat cheese</i> 🍴 (v)	61

SPANISH RICE & FRESH PASTA

Short Rib Rice	138
Shrimp Fideua <i>cooked in shrimp broth with saffron and finished in clay oven</i>	132
Wild Mushrooms Risotto	103
Mediterranean Spaghetti with <i>fresh tomatoes, black olives, thin slices of courgettes and feta cheese</i>	72

FISH AND SEAFOOD

Salmon - with fresh asparagus, tomatoes confit, port wine reduction and hollandaise sauce	133
Baked Sea Bass with potatoes, tomato confit and bell pepper	146
Fresh Sole with spinach cream	139
Cod with bell peppers confit, tomato, potatoes and cauliflower	139
Shrimp Box - five units - with mascarpone risoni	172
Seafood Box octopus, scallops, shrimps, squid, fish with saffron rice	185
Octopus with rustic potatoes and olive tapenade	139
Grilled Seafood salad, scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	138
Catch of the Day with fish stew sauce and earth banana and farofa Luiz Tavares	143
Whole Fish - "A La Sal": Redfish, Pargo or Robalo - check availability	197










RUBAIYAT FARM


Denver Steak	182
Tenderloin	147
Picanha's Tirita	149
Sirloin Steak	161
Flank Steak	153
Classic Master Beef	211
Baby Beef Ribeye	163
T-Bone	185
Assado de Tira	179
Rubaburger with manchego cheese, shallots, rocket and Béarnaise sauce	58
Free-range Chicken marinated in rosemary and lemon, served with corn cream	81
Baby Lamb grilled lamb ribs with Provençal potatoes	185
Short Ribs slowly roasted in a clay oven with Luiz Tavares farofa (cassava meal)	159
Suckling Pig confit and deboned, with pearl onions glazed with orange juice	157
Chuletón al Fuego - 1.2 kg, flamed in cognac, served with potato gratin - serves 2	379

WAGYU

Sirloin	421
Ribeye	435
Short Ribs	428


GARNISH

Biro-Biro Rice	39	Egg or banana Farofa 	38
Piamontese Rice 	39	Luiz Tavares Farofa 	36
Carreteiro Rice	39	Corn Cream 	36
Provençal Potatoes	36	Spinach Cream 	36
French or Soufflé Potatoes	38	Mashed Potatoes 	29
Roasted Vegetables	46	Smashed pumpkin with mushrooms au gratin 	48
Provençal Mushrooms Roasted	47	Black Beans 	32
Palm Heart Slices	40	Palm Heart gratin with/ crunchy almonds 	48
		Sauces:	14

 Meatless options (may contain deary and eggs)

(v) Vegan options

Beef: vinaigrette, red pepper, onion 

Fish: capers, fine herbs and tartar 

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

Wi-Fi: Rubaiyat Clientes Password: cariocaruba

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