

APPETIZERS

Assorted finger foods 🍷 🌿

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

Cassava & shrimp cake (8 units) 🍷

Feijoada (black bean stew) cake (8 units) 🌿

Codfish cake (8 units) 🌿

Bruschetta of the day 🍷 🌿

Grana Padano or Manchego cheese 🍷

Filet Mignon appetizer

Potato chips with steak tartare and carbon oil (6 units)

Pork sausage with chimichurri

Crunchy wonton with cod brandade 🍷 🌿

Octopus Pintxos

Small golden cubes of tapioca served with pepper jelly (10 units) 🍷

FIRST COURSE

KITCHEN

Palm Heart Capellini 🍷

with green asparagus, Iberian ham and Grana Padano

Empanada Salteña "Cabaña Las Lilas" 🍷 🌿
with green salad

Palm Heart baked in a wood oven 🌿 🍷 🌿
with Greek yogurt and rocket salad

Pork ribs

marinated and slowly roasted,
served with chimichurri

Burrata 🌿 🍷 🌿

with rocket salad, balsamic reduction
and bread sticks

SALADS

Quinoa tabouli

green leaves homemade marinated salmon
and dill olive oil

Rubaiyat Salad 🌿 🍷 🌿

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

Green 🌿 🍷 🌿

Salad greens, apple, avocado, and
fennel vinaigrette

Caprese 🍷 🌿

cherry tomatoes, buffalo mozzarella, rocket and
basil

Fig Salad 🍷

caramelized, Jamón Iberico and gorgonzola

RAW BAR

Fish Ceviche 🌿

shrimps, coriander, lime juice, olive oil
with sweet potato chips

Scallop carpaccio 🌿

with citric olive oil and mustard

Beef carpaccio 🍷

with rocket, mustard, Parmesan cheese,
tomato confit, and capers

Steak Tartare 🍷

with Dijon mustard ice cream and onion compote

Octopus carpaccio

with potato vinaigrette and smoked paprika

Tuna Tartare 🌿

with foie gras and roti sauce

Salmon Ceviche

with coconut milk and avocado ice cream

BUFFET IN SPECIAL DAYS

ON SATURDAYS

Feijoada (with all trimmings) 🍷 🌿

with Baby Pork from the Rubaiyat Farm
and dessert table*

(per person)

Feijoada (with all trimmings) To Go

(for two)



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



Light



Vegetariano



Vegano



Contém lactose



Contém glúten

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

Vigilância Sanitária: tel. 1745 | Defesa do Consumidor: tel. 151.

SPANISH RICE & FRESH PASTA

Beef short ribs rice 🌿

Octopus rice roasted in clay oven 🌿

with smoked paprika

Shrimp Fideua 🌿

typical dish from Catalonia, made with cappellini cooked in shrimp broth

with saffron and finished in clay oven

Mediterranean Spaghetti 🌊 🌿 🍷 🌿

with fresh tomatoes, black olives, thin slices of courgettes, feta cheese

FISH AND SEAFOOD IN A CLAY OVEN

“Caixote marinho” (Seafood box) 🍷 🌿

octopus, scallops, shrimps, squid, lobster, fish, and saffron rice

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

with mascarpone risoni and lemon

Codfish confit

with potatoes, olive vinaigrette, and tomato

Mashed Octopus

with rustic potatoes and tapenade

MEATS FROM THE RUBAIYAT FARM

Picanha Tirita

Baby Beef

Classic Master Beef

Prime Argentinian Sirloin Steak

Tenderloin

Flank Steak

OTHER MEATS

Rubaburguer 🍷 🌿

with manchego cheese, shallots, rocket and Béarnaise sauce

Suckling pig from The Rubaiyat Farm

confit and deboned, with pearl onions glazed with orange juice

Short ribs slowly roasted in a clay oven

with Luiz Tavares farofa (cassava meal)

Free-range chicken from The Rubaiyat Farm 🍷

marinated in rosemary and lemon, served with corn cream

Baby Pork from the Rubaiyat Farm 🍷

with rice, Luiz Tavares farofa (cassava meal), kale, Provençal potatoes, and Jerez sauce (serves eight) - on demand

GRILLED FISH

Salmon

with roasted vegetables

Sea Bass

roasted in clay oven, served with mashed potatoes, roasted onions, tomato confit, and garlic vinaigrette

Cherne 🍷

with basil hollandaise, fresh asparagus tomato confit, Port wine reduction

COAL-GRILLED WHOLE FISH

Redfish, Pargo

Robalo

Palm cream with flaked almonds

SIDE DISHES

Biro-Biro rice (stir-fried rice topped with crispy onions) 🌿

White rice 🌿 🌿

Grilled asparagus 🌿 🌿

Rubaiyat potatoes (soufflé)

Roasted vegetables 🌿 🌿

Corn cream 🍷

Rubaiyat farofa

Luiz Tavares farofa (cassava meal)

Egg or banana farofa (cassava meal) 🍷

Roasted diced heats of palm 🌿 🌿

Mashed potatoes 🍷

Spinach cream 🍷 🌿

Piemontese rice 🍷

Provençal mushrooms 🌿 🌿

Provençal potatoes 🌿 🌿