

## TAPAS

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

## APPETIZER

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

## SALADS

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

## SPANISH RICE & FRESH PASTA

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Short Rib Rice	138
Shrimp Fideua cooked in shrimp broth with saffron and finished in clay oven	132
Wild Mushrooms Risotto	103
Mediterranean Spaghetti with fresh tomatoes, black olives, thin slices of courgettes and feta cheese	80

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\$).

Health Surveillance: tel. 1745 | Consumer Protection: tel. 151.

## FISH AND SEAFOOD

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Salmon - with fresh asparagus, tomatoes confit, port wine reduction and hollandaise sauce	143
Baked Sea Bass with potatoes, tomato confit and bell pepper	146
Fresh Sole with spinach cream	148
Cod with bell peppers confit, tomato, potatoes and cauliflower	152
Shrimp Box - five units - with mascarpone risoni	179
Seafood Box octopus, scallops, shrimps, squid, fish with saffron rice	195
Octopus with rustic potatoes and olive tapenade	149
Grilled Warm 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	153
Whole Fish - "A La Sal": Redfish, Pargo or Robalo - check availability	213

## RUBAIYAT FARM

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Denver Steak	182
Tenderloin	168
Picanha's Tiritá	165
Sirloin Steak	176
Flank Steak	168
Classic Master Beef	233
Baby Beef Ribeye	178
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	90
Baby Lamb grilled lamb ribs with Provençal potatoes	185
Short Ribs slowly roasted in a clay oven with Luiz Tavares farofa (cassava meal)	168
Suckling Pig confit and deboned, with pearl onions glazed with orange juice	157
Chuletón al Fuego -serves two people - 1.2 kg, flamed in cognac, served with potato gratin	407

## WAGYU

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Sirloin	421
Ribeye	435
Short Ribs	428

## SIDE DISHES

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Biro-Biro Rice	43	Egg or banana Farofa	38
Piamontese Rice	43	Luiz Tavares Farofa	36
Carreteiro Rice	43	Corn Cream	36
Provençal Potatoes	36	Spinach Cream	36
French or Soufflé Potatoes Roasted	40	Mashed Potatoes	29
Vegetables	46	Smashed pumpkin with mushrooms au gratin	48
Provençal Mushrooms Roasted	46	Black Beans	46
Palm Heart Cream	40	Palmito Pupunha gratin with/ crunchy almonds	48
Sauces: chimichurri, á campana	6	Sauces: vinaigrette, gravy, onion	14