

RAW BAR

Couvert - per person	33
Beef Carpaccio with dijon mustard sauce, rocket and parmesan cheese	68
Funghi Carpaccio with truffled olive oil and pine nuts	69
Scallop Carpaccio with citrus sauce	91
White Fish and Shrimp Ceviche	70
Knife-cut Steak Tartar	75
Jamón Iberico - Pata Negra meia 110 ir	ıteira 199
STARTERS	
Iberian Pork Belly seasoned with herbs	65
Burrata with rocket salad, balsamic sauce and bread sticks \mathscr{D}	82
Grilled Pitu Shrimp with Pistachio Butter	137
Palm Heart Baked in a clay oven with curd and rocket salad \mathscr{D}	69
Roasted Marinated Pork Ribs with chimichurri	63
Empanada Salteña - two pieces	49
Grilled "Cabaña Las Lilas" Provoleta	63
SALADS	
Caesar Salad a la Jondal	52
Rubaiyat Salad mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella \mathscr{D} (v)	53
Rocket and Palm Heart Salad	59
Baby Romaine Salad with roasted palm heart, tomato, Brie cheese and crunchy parmesan with almonds \mathscr{D}	57 57
Thomas Salad arugula leaves, Iberian ham, caramelized fig, and gorgonzola. Contains lactose.	62
RUBAIYAT FARM	
Baby Beef Ribeye	198
Sirloin Steak	184
Denver Steak	179
Skirt Steak	159
Tenderloin	182
Flank Steak	184
Light Rump Steak	172
Master Beef	262
Queen Beef - serves 2	412
Strip Steak	182
OTHER MEATS	
Baby Lamb grilled lamb ribs with Provençal potatoes	185
Free-range Chicken marinated in rosemary and lemon, served with corn cream	97
Suckling Pig confit and deboned, with pearl onions glazed with orange juice	165
Rubaburger with manchego cheese, shallots, rocket and Béarnaise sauce	74

FIGUEIRA'S SPECIALS

Spanish Carabinero Shrimp - grilled or roasted - 1 unit Chuletón al Fuego - 1.2 kg, flamed in cognac, served with potato gratin - serves 2 Salt-Crusted fish - serves 2							
				WAGYU CUTS			310
				Short Ribs Sirloin Ribeye			
* Subject to availability							
OUR I	MEDITERR/	ANEAN CUSINE					
Cod baked with potatoes, tomatoes, bell peppers	confit and re	oasted olives	161				
Giant Shrimps - five units - with sea rice							
Sea Food Box with shrimp, scallop, octopus, squid with saffron rice							
Grilled Warm Seafood salad, scallops, octopus, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart							
Fresh Sole with citric mashed potatoes and crunchy parsnip							
Catch of the Day with fish stew sauce and earth banana and farofa Luiz Tavares							
Octopus with battered potatoes, tapenade, arugula and spicy paprika							
Baked Sea Bass with crispy baby potatoes, chopped pepper, onions and cherry tomatoes							
Grilled Salmon with cream of spinach			156				
SPAN	NISH RICE &	FRESH PASTA					
Short Rib Rice							
	Black rice with green vegetables, palm hearts and chestnuts $\mathscr{D}(v)$						
Palm Heart Capellini with green asparagus, Jamón Ibérico and parmesan Mediterranean Spaghetti with fresh tomatoes, black olives, zucchini slices, feta cheese and basil Paella Marinera - bomb rice, shrimp, squid, scallops, white fish and mussels - serves 2							
				Wild Mushrooms Risotto Ø			
				Tagliatelle with Lobster and Rustic Sauce			110 129
ragnatene with zobster and hastie sauce			12/				
	SIDE DI	SHES					
Biro-Biro Rice	49	Rubaiyat Farofa	41				
Rice with Brocoli Ø	41	Palm Heart Slices \mathscr{D}	41				
Piamontese Rice Ø	48	Roasted Vegetables \mathscr{D}	53				
Roated Purple Sweet Potatoes \mathscr{D}	39	Provençal Mushroom Mix ${\mathscr D}$	48				
French or Soufflee Potatoes ${\mathscr D}$	41	Pupunha Palm Heart with almond crispy and	48				
Aubergine Española $\mathscr D$	46	parmesan cheese au gratin $\mathscr D$					
Spinach Cream \mathscr{Q}	40	Mashed pumpkin with musgrooms au gratin $arnothing$	48				
Corn Cream Ø	40	Mashed Potatoes Ø	38				
Luiz Tavares Farofa Ø	41	Mashed Parsnip \mathscr{Q}	40				
Eggs Farofa \mathscr{D}	41	Sauces:	14				
		Beef: chimichurri, pepper and vinaigrette					
(v) Ask for vegan options		Fish: capers, fine herbs and tartar $\mathscr D$					

All the products may contain glúten and lactose, because they are not manipulated in exclusives equipments.