

## RAW BAR

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Iberian Jamón - <i>Pata Negra</i>	meia 110   inteira 199
Couvert - <i>per person</i>	31
Bruschetta of the Day - <i>six units</i> 🍷	34
Beef Carpaccio <i>with dijon mustard sauce, rocket and parmesan cheese</i> 🍷	62
Funghi Carpaccio <i>with truffled olive oil and pine nuts</i>	62
Grana Padano or Manchego Cheese 🍷	50
Knife-cut Steak Tartar	70

## APPETIZER

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Crispy Iberian Pork Belly <i>seasoned with herbs</i>	60
Roasted Marinated Pork Ribs <i>with chimichurri</i>	61
Small Golden Cubes of Tapioca <i>served with pepper jelly - ten units</i> 🍷	39
Empanada Salteña - <i>two units</i>	48
Filet Mignon Appetizer <i>with chimichurri</i>	58
Pork Sausage <i>with chimichurri</i>	45
Palm Heart <i>baked in a clay oven with curd and rocket salad</i> 🍷	55
Grilled "Cabaña Las Lilas" Provoleta	60

## SALADS

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Baby Romaine Salad <i>with roasted palm heart, tomato, brie cheese and crunchy parmesan with almonds</i> 🍷	59
Caesar Salad <i>a la Jondal</i>	58
Julienne Salad - <i>lettuce, tomato, palm heart, carrots, bacon, straw potatoes, wonton, grana padano and mustard sauce</i> 🍷	49
Rocket and Palm Heart Salad 🍷	51
Rubaiyat Salad <i>mixed greens, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🍷 (v)	45
Thomas Salad <i>arugula leaves, Iberian ham, caramelized fig, and gorgonzola. Contains lactose</i>	62

## FISH AND SEAFOOD

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Shrimp Box <i>with riso pastine</i>	199
Seafood Salad - <i>scallops, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart</i>	135
Fresh Sole <i>with citric mashed potatoes and crunchy parsnip</i>	150
Cod Baked <i>with potatoes, tomatoes, bell peppers confit and roasted olives</i>	158
Baked Sea Bass <i>with baby potatoes, tomato confit and bell pepper</i>	149
Grilled Salmon <i>with cream of spinach</i>	154

## SPANISH RICE & FRESH PASTA

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Brangus Short Ribs Rice	138
Palm Heart Capellini <i>with green asparagus, Jamón Ibérico and parmesan</i>	87

## FARM RUBAIYAT

Sliced Top Sirloin Cap 350g   550g	241   385
Tirita Roast	178
Baby Beef Ribeye	192
Baby Gold - <i>special baby beef cut</i>	192
Sirloin Steak	178
Tirita Beef	192
Skirt Steak	150
Denver Steak	179
Tenderloin	172
Flank Steak	175
Heart of the Ribeye - <i>rib-eye, longitudinal cut</i>	165
Classic Master Beef	255
Summus Top Sirloin - <i>Rubaiyat exclusive</i>	192
Queen Beef - <i>serves two</i>	335
T-Bone Steak	175
Top Sirloin Tirita	165

## OTHER MEATS

Baby lamb <i>grilled lamb ribs with Provençal potatoes</i>	182
Short Ribs <i>slowly roasted in a clay oven with Luiz Tavares farofa (cassava meal)</i>	168
Free-range chicken <i>marinated in rosemary and lemon, served with corn cream</i>	95
Rubaburger <i>with manchego cheese, shallots, rocket and Béarnaise sauce</i>	51

## WAGYU

Short Ribs	424
Ribeye	435
Sirloin	416

## SIDE DISHES

Biro-Biro Rice	47	Banana Farofa <i>with bottled butter</i>	36
White Rice	32	Luiz Tavares Farofa	40
Wagoner's Rice	43	Eggs Farofa	38
Rice with Broccoli	36	Rubaiyat Farofa	40
Piemontese Rice	43	Black Beans	35
Asparagus	55	Roasted Vegetables	36
Baked Potato	35	Crispy Cassava	36
Breaded Banana	31	Pupunha Palm Heart <i>with almond crispy and</i>	48
French or Soufflée Potatos	38	<i>parmesan cheese au gratin</i>	48
Roasted Onion	36	Smashed Pumpkin <i>with mushrooms au gratin</i>	48
Spinach Cream	38	Mashed Potatoes	38
Corn Cream	38	Sauces:	14

Beef: *chimichurri, vinaigrette and red pepper*

Fish: *capers, fine herbs and tartar*

 Meat-free options (may contain dairy and eggs)

(v) Vegan options

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

Wi-fi: Rubaiyat Clientes Password: rubafaria

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

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