

RAW BAR

Iberian Jamón - <i>Pata Negra</i>	half 97 193
Couvert - <i>per person</i>	32
Bruschetta of the Day - <i>six units</i> 🇬🇧	43
Burrata with <i>rocket salad, balsamic reduction and bread sticks</i> 🇬🇧	62
Beef Carpaccio with <i>dijon mustard sauce rocket salad and parmesan cheese</i>	59
Scallop Carpaccio with <i>citrus sauce</i>	87
White Fish and Shrimp Ceviche	61
Knife-cut Steak Tartar	79

APPETIZER

Crispy Iberian Pork Belly <i>seasoned with herbs</i>	55
Palm Heart <i>Baked in a clay oven with curd and rocket salad</i> 🇬🇧	53
Roasted Marinated Pork Ribs with <i>chimichurri</i>	51
Small Golden Cubes of Tapioca <i>served with pepper jelly - ten units</i> 🇬🇧	40
Empanada Salteña - <i>two pieces</i>	48
Filet Mignon Appetizer with <i>chimichurri</i>	52
Pork Sausage with <i>chimichurri</i>	48
Grilled "Cabaña Las Lilas" <i>Provoleta</i>	59

SALADS

Rubaiyat Salad <i>mixed greens leaves, carrots, cherry tomatoes, palm heart, wonton and buffalo mozzarella</i> 🇬🇧	42
Baby Romaine Salad with <i>roasted palm heart, tomato, Brie cheese and crunchy parmesan with almonds</i> 🇬🇧	57
Caesar Salad <i>a la Jondal</i>	52
Rocket and Palm Heart Salad 🇬🇧	47
Thomas Salad <i>arugula leaves, Iberian ham, caramelized fig, and gorgonzola. Contains lactose.</i>	62

FISH AND SEAFOOD

Cod fish baked with <i>potatoes, tomatoes, bell peppers confit, broccoli and roasted olives</i>	139
Giant Shrimps - <i>five units - with sea rice</i>	172
Seafood Box with <i>shrimp, scallop, octopus, squid, sea bass with saffron rice</i>	208
Grilled Warm Seafood Salad - <i>scallops, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart</i>	155
Fresh Sole with <i>citric mashed potatoes and crunchy parsnip</i>	139
Catch of the Day with <i>fish stew sauce and earth banana and farofa Luiz Tavares</i>	143
Whole Fish - "A La Sal": <i>Redfish, Pargo or Robalo with palm hearts, almonds and Parmesan cheese - check availability</i>	197
Octopus with <i>battered potatoes, tapenade, arugula and spicy paprika</i>	209
Baked Sea Bass with <i>baby potatoes, tomato confit and bell pepper</i>	146
Fresh Salmon with <i>cream of spinach</i>	133

RUBAIYAT FARM

Short Ribs	179
Ribeye	182
Sirloin Steak	172
Skirt Steak	153
Denver Steak	180
Tenderloin	158
Flank Steak	168
Classic Master Beef	222
Picanha's Tiritá	155
T-Bone	185
Queen Beef - serves 2 people	412

OTHER MEATS

Baby Lamb <i>grilled lamb ribs with provençal potatoes</i>	185
Chuletón al Fuego - 1.2 kg, <i>flamed in cognac, served with potato gratin - serves 2</i>	432
Short Ribs <i>slowly roasted in a clay oven with Luiz Tavares farofa (cassava meal)</i>	162
Free-range Chicken <i>marinated in rosemary and lemon, served with corn cream</i>	87
Suckling Pig <i>confit and deboned, with pearl onions glazed with orange juice</i>	157
Rubaburger <i>with manchego cheese, shallots, rocket and Béarnaise sauce</i>	58

WAGYU

Short Ribs	431
Ribeye	438
Sirloin	424

SPANISH RICE & FRESH PASTA

Brangus Short Ribs Rice	138
Mediterranean Spaghetti <i>with fresh tomatoes, black olives, zucchini slices, feta cheese and basil</i> 🍴	72
Wild Mushrooms Risotto 🍴	103
Tagliatelle <i>with Lobster and Rustic Sauce</i>	129

SIDE DISHES

Biro-Biro Rice	39	Black Beans	32
Piamontese Rice 🍴	39	Palm Heart Slices 🍴	40
Carreteiro Rice	39	Roasted Vegetables 🍴	46
Provençal Potatoes	36	Provençal Mushroom Mix 🍴	47
French or Soufflée Potatoes 🍴	38	Pupunha Palm Heart <i>with crispy almonds and</i>	48
Corn Cream 🍴	36	<i>parmesan cheese au gratin</i> 🍴	
Spinach Cream 🍴	36	Mashed pumpkin <i>with musgrooms au gratin</i> 🍴	48
Luiz Tavares Farofa 🍴	36	Mashed Potatoes	29
Egg or banana Farofa 🍴	38	Sauces:	14

🍴 Meatless options (may contain deary and eggs)

(v) Vegan options

Beef: *vinaigrette, red pepper, chimichurri* 🍴

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\$).

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