COUVERT

Couvert - *per person*	32

RAW BAR

Bruschetta of the Day - *six pieces*	43
Burrata *with arugula salad, balsamic reduction and grissini*	62
Tenderloin Carpaccio *with arugula and parmesan cheese*	61
Scallop Carpaccio *with citric sauce*	87
White Fish and Shrimp Ceviche	64
Jamón Ibérico - *Pata Negra*	half 120 | 230
Hand-cut Steak Tartare *with mustard ice cream & potato chips*	79

APPETIZER

Iberian-Style Pork Belly *seasoned with herbs and slowly-roasted in the oven*	60
Roasted Pupunha Palm Heart *in a clay oven with fresh curd and arugula*	55
Pork Ribs *marinated with chimichurri and slowly-roasted*	55
Tapioca Bites *with pepper jelly - ten pieces*	40
Empanada Salteña - *two pieces*	72
Tenderloin *with chimichurri*	72
Pork Loin Sausage *with chimichurri*	50
Grilled Goat Provolone	61

SALADS

Baby Romaine Salad *with roasted palm heart, tomato, brie cheese, parmesan & almond crisp*	62
Caesar Salad	58
Palm Heart and Watercress Salad *(v)*	52
Julienne Salad *with lettuce, tomato, palm heart, carrot, bacon, potatoes and grana padano*	54
Rubaiyat Salad *with lettuce, carrot, cherry tomatoes, palm heart, wonton and buffalo mozzarella*	52
Thomas Salad *with arugula, iberian ham, caramelized figs, walnuts and gorgonzola*	63

FISH AND SEAFOOD

Baked Cod *with potatoes, tomatoes, peppers, broccoli and roasted olives*	146
Grilled Shrimp *with pastine rice - five units*	192
Seafood Platter *with sea bass, shrimp, scallops, octopus, squid and saffron rice*	217
Spanish Carabinero Shrimp *with sicilian lemon risotto - grilled or baked - one unit*	159
Tiger Shrimp *with sicilian lemon risotto - one unit*	349
Warm Seafood Salad *with* scallops, mussels, shrimp, arugula, mango, tomato, cucumber and palm heart	155
Baked Sole *with citrus mashed potatoes and crispy manioc*	142
Catch of the Day *with moqueca sauce, plantain and Luis Tavares farofa*	143
Whole Salt-Baked Fish (*snapper, sea bass or red fish) with pupunha palm heart, crispy almonds and gratinated parmesan*	197
Smashed Octopus *with crushed potatoes, tapenade, arugula and spicy paprika*	209
Baked Sea bass *with vegetables*	146
Fresh Salmon *with spinach cream*	136

RUBAIYAT FARM

Grilled Short Ribs	179
Baby Beef (Ribeye)	192
Sirloin Steak (Entrecote)	177
Picanha (Bife de Tira)	227
Rubaiyat Slowly-Roasted Beef Ribs *in clay oven with farofa Luiz Tavares*	172
Denver Steak	192
Tenderloin	158
Flank Steak	179
Master Beef (Tomahawk)	315
Picanha Strip Steak	182
T-Bone Steak	185
Queen Beef - *serves two*	412

WAGYU

Grilled Short Ribs 7/8*	498
Baby Beef (Ribeye) 7/8*	548
Sirloin Steak (Entrecote) 7/8*	484

**Subject to availability*

OTHER MEATS

Baby Lamb *grilled lamb chops with provençal roasted potatoes*	194
Chuletón al Fuego *flambéed in cognac, served with gratin potatoes - serves two people*	498
Free-Range Chicken *marinated in rosemary and sicilian lemon with corn cream*	94
Farm-Raised Suckling Pig *confit with glazed shallots in orange juice*	182
Rubaburger *with brangus beef, manchego cheese, béarnaise sauce, arugula and provençal shallots*	66

RICE & FRESH PASTA

Slowly-Roasted Beef Ribs Rice	145
Mediterranean Spaghetti *with tomatoes and black olives, zucchini, feta cheese and basil*	98
Wild Mushrooms Risotto	120
Tagliatelle with Lobster *and rustic sauce*	142

SIDE DISHES

Biro-Biro Rice	44
Carreteiro Rice *with dried beef, tomato and bell pepper*	43
Piamontese Rice	43
Provençal Potatoes	36
French Fries or Soufflée Potatoes	38
Spinach Cream	36
Corn Cream	37
Luiz Tavares Farofa	36
Egg or banana Farofa	38
Black Beans	32
Roasted Palm Heart Chips (v)	40
Roasted Vegetables (v)	46
Provençal Mushroom Mix	47
Creamy Pupunha Palm Heart *with crispy almonds and gratinated parmesan*	48
Pumpkin Purée *with gratinated mushrooms*	48
Mashed Potatoes	32
Sauces:	14
Turf: *vinaigrette, red pepper, chimichurri (v)*	
Surf: *capers, fine herbs and tartar*	

Meatless options (may contain deary 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 Rio Cliente Password: rubaiyatrio

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

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