

APPETIZERS

Starters:

cheese curd with sweet paprika, gorgonzola cheese cream, assorted breads, Brazilian pão de queijo, fine tapioca breads, butter with fleur de sel, marinated olive oils, pickles, onions confit. Starters per person (optional).

Wonton crispies *stuffed with codfish brandade*

Cheese board *Grana Padano or Manchego*

Pork sausage croquette

Filet Mignon appetizer *with chimichurri*

Bruschetta of the Day

Loin sausage *with chimichurri*

Potato chips *with roast beef and Dijon mustard*

Small golden cubes of tapioca *served with pepper jelly (10 units)*

FIRST COURSE

Beef carpaccio

with rocket, Parmesan cheese and Dijon mustard dressing.

Steak Tartare

knife-chopped, served with soufflé potatoes.

Marinated pork ribs

Slowly roasted

Palm-heart

baked in a wood oven, with Greek yogurt and rocket salad

SALADS

Rubaiyat Salad

Rubaiyat salad: fresh mixed greens, carrots, cherry tomatoes, peach-palm, wonton crispies, buffalo mozzarella

Brasília (Julienne)

lettuce, tomato, hearts of palm, carrot, bacon shoestring potato, onion tempura, Grana Padano cheese, mustard dressing

Caprese Salad

Burrata

ON SATURDAYS

Brazilian Feijoada (black bean stew with all trimmings)

with baby pork from the Rubaiyat Farm and dessert table (per person)*

Brazilian Feijoada (black bean stew with all trimmings) To Go

*Half-price for children 5-12 years old. Free for children 4 and under.

PASTA

Mediterranean Spaghetti

with fresh tomatoes, black olives, thin sliced courgettes, feta cheese, and basil

OUR CLASSICS (IN A CLAY OVEN)

Salmon with basil hollandaise sauce

fresh asparagus, tomato, and reduced with Port wine

Hake with Sicilian rice and Port reduction

“Caixote marinho” (Seafood box)

octopus, scallops, shrimps, squid, lobster tail, fish, and saffron rice

Roasted Sea Bass

in clay oven, with rustic mashed potato, red onions, cherry tomatoes, garlic vinaigrette

Codfish confit

with potatoes, olive vinaigrette, and tomato

Provençal large pink shrimps (with 5)

served with lemon risotto

FAMILY SIZE DISHES (SERVES 2)

Mixed grill: *Prime Argentinian sirloin steak, baby pork, free-range chicken from The Rubaiyat Farm, loin sausage, pork ribs, roasted vegetables, served with rice or farofa (cassava meal)*

Shrimp risotto

Creamy shrimp

Fish with shrimp sauce

Moqueca

stew of saltwater fish, with tomatoes, onions, garlic and coriander served with banana and farofa (cassava meal)

Beef short ribs rice

Codfish confit

Shrimp fideua

Squid fideua

Brazilian shrimp stuffed pumpkin

MEATS PRODUCED IN THE RUBAIYAT FARM

BRANGUS STOCK

Heart of the ribeye

(rib-eye, longitudinal cut)

Baby Gold

(special baby beef cut)

Summus Picanha cut

Rubaiyat exclusive

Baby beef

Classic Master Beef

served with soufflé potatoes

Prime Argentinian Sirloin Steak

Beef Tenderloin

Flank Steak

Strip Steak

MEAT TO SHARE

Brangus Queen Beef

Sliced Picanha

OTHER MEATS

Free-range chicken from The Rubaiyat Farm

marinated in rosemary and lemon, served with corn cream

Baby lamb: *grilled lamb ribs with Provençal*

potatoes

Rubaburger

Coal roasted Brangus beef, Manchego cheese, bernaise sauce, rocket, golden shallots

SIDE DISHES

Rice with broccoli

Biro-Biro rice

stir-fried rice topped with crispy onions

Wagoner's rice

rice, with shredded beef, garlic, and onion

Piemontese rice

Soufflé potatoes

Spinach cream

Free-range chicken egg farofa

cassava meal with butter

Roasted diced heats of

palm in a wood oven

Arracacha puree

Mashed potatoes

Cassava cooked in bottled

butter

Rubaiyat Short Ribs

*Slowly roasted in a clay oven,
served with Luiz Tavares farofa*

*Rubaiyat.
Farm to Table.*

*we accept credit cards:
Visa, Mastercard, Amex, and debit cards.
We do not accept checks**