

The Galician, Belarmino Fernández Iglesias begins in 1951 in São Paulo, his great professional adventure, that has converted him into one of the most renowned restaurateurs from the present time, nowadays with Cabaña Las Lilas in Buenos Aires and Rubaiyat in São Paulo, Brasília, Rio de Janeiro, México City, Madrid and Santiago de Chile.

We invite you to taste our authentic and natural product kitchen where stands out fresh and seasonal ingredients.

### Rubaiyat, from the Farm to the Plate.

#### COUVERT(ENTERTAINMENT)

Our famous and rewarded selection of hors d'oeuvre and homemade breads that are served in all our restaurants.

#### TO SNACK AND SHARE

Mushrooms carpaccio with pine nuts and truffle vinaigrette <b>V</b>	\$ 9.900
Tuna dices marinated in soy and ginger with avocado and pepper oil	\$ 9.200
Steak Tartar with fried potatoes	\$12.900
Octopus Carpaccio with Avocado and Paprica	\$12.900
Provoleta cheese marinated with herbs in a rustic bread <b>V</b>	\$ 8.900
Grilled Mollejas de corazón "Cabaña Las Lilas" ( <i>Thymus glands</i> )	\$ 8.900
Grilled Rubaiyat Sausage	\$ 6.500
Beef Terderloin Empanada "Cabaña Las Lilas"	\$ 8.900
Pork Spare Ribs marinated with chimichurri sauce, slowly roasting	\$ 9.500
Grilled abalone with confir potatoes, herbs mayonnaise and green leaves	\$ 13.100

#### SALADS

Rubaiyat Salad <i>fresh leaves, palm heart, tomato, carrot and mozzarella cheese with honey mustard vinaigrette and crunch</i> <b>V</b>	wonton	\$9.600
Seasonal Salad <i>fresh leaves, avocado, cucumber, green apple, gorgonzola cheese and nuts with honey mustard vinaigrette</i> <b>V</b>		\$ 7.700
Tuna Tartar <i>quinoa salad and avocado mousse</i>		\$ 8.900

#### MAIN DISHES

Mediterranean Spaguetti <i>zucchini, goat cheese, fresh tomatoes, olives, basil and parmesan cheese</i> <b>V</b>	\$11.900
Shrimp Fideuà with Saffron	\$14.500
Baked Fresh Fish of the day <i>mashed potatoes, confit tomato and shallot with garlic and rosemary vinaigrette</i>	\$13.900
Locos Rise <i>Locos in a mollusk from the coast of Chile and Perú</i>	\$15.500
Baked Octopus with Sweet Pepper <i>Baked sweet potato, shallot and peper oil</i>	\$15.000
Hake with Citrus Risotto	\$15.000
Cod Fish whit spinach, caramelized onion and avocado	\$19.900

## OUR CUTS FROM CABAÑA LAS LILAS



Our famous special Roasted Las Lilas (Costelão) cooked slowly in the oven for four hours and finished in the grill, accompanied with mashed potatoes and truffles  
\$21.500

Ribeye steak special "Cabaña Las Lilas"	380g		\$19.900
Summus Top Round: exclusive Rubaiyat	320g		\$19.900
Top Loin steak	380g	Petit \$14.300	\$18.900
Beef Tenderloin	250g		\$19.900
Strip Loin steak	380g		\$19.900
Skirt steak	350g		\$19.500
Mini Strip Top Round steak	250g		\$16.900
Assorted (½ ribeye, ½ Top Loin, ½ top round) - 2 pax	580g		\$36.500

### CLASSIC MASTER BEET SPECIAL RUBAIYAT

\$22.500

### MEATS FOR TWO

Double Baby Beef special "Cabaña Las Lilas"	650g	\$33.400
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### WAGYU

Top Loin steak	250g	\$35.800
Ribeye	300g	\$39.900
Mini Strip Top Round steak	280g	\$25.500
Short Ribs	450g	\$24.200
Flank Steak	300g	\$24.200
Assorted (½ top loin, ½ top round, ½ ribeye) - 2 pax	580g	\$48.500



### OTHER MEATS

Grilled free-range organic chicken	\$11.800
Rubaiyat Burguer	\$13.200
<i>180g top round steak, gruyère cheese, caramelized onion, arugula and roasted garlic alioli, served in our burger bread with fried potatoes</i>	

### SIDE DISHES

Rice "Cabaña Las Lilas"	\$ 5.300
Roasted Onion "Cabaña Las Lilas" ✓	\$ 5.300
Quinoa risotto with goat cheese and dehydrated tomato ✓	\$ 5.800
Fried Potatoes ✓	\$ 5.300
Roasted Vegetables ✓	\$ 5.300
Mix of mushrooms ✓	\$ 6.500
Roasted mashed corn ✓	\$ 6.500
Mashed potatoes with truffle oil	\$ 6.500
Avocado and hearts of palm salad ✓	\$ 5.500
Green Salad ✓	\$ 3.900
Soufflé Potatoes ✓	\$ 5.800
Spinach With cream ✓	\$5.900

RUBAIYAT KNIVES: SMALL \$35.000 / BIG \$:45.000

Credit Cards Accepted: Visa, MasterCard, Amex y Dinners

