

## **APPETIZERS**

### Assorted finger foods

*Brazilian cheese rolls, fine tapioca breads, and our homemade breads baked in clay oven Starters per person (optional)*

Cassava & shrimp cake (8 units)

Feijoada (black bean stew) cake (8 units)

Codfish cake (8 units)

Bruschetta of the day

Grana Padano or Manchego cheese

Filet Mignon appetizer

Potato chips *with steak tartare and carbon oil (6 units)*

Pork sausage with chimichurri

Crunchy wonton with cod brandade

Octopus Pintxos

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

## **FIRST COURSE**

### KITCHEN

#### Palm Heart Capellini

*with green asparagus, Iberian ham and Grana Padano*

#### Empanada Salteña "Cabaña Las Lilas"

*with green salad*

#### Palm Heart baked in a wood oven

*with Greek yogurt and rocket salad*

#### Pork ribs

*marinated and slowly roasted, served with chimichurri*

#### Burrata

*with rocket salad, balsamic reduction and bread sticks*

### RAW BAR

#### Fish Ceviche

*shrimps, coriander, lime juice, olive oil with sweet potato chips*

#### Scallop carpaccio

*with citric olive oil and mustard*

#### Beef carpaccio

*with rocket, mustard, Parmesan cheese, tomato confit, and capers*

#### Steak Tartare

*with Dijon mustard ice cream and onion compote*

#### Octopus carpaccio

*with potato vinaigrette and smoked paprika*

#### Tuna Tartare

*with foie gras and roti sauce*

#### Salmon Ceviche

*with coconut milk and avocado ice cream*

## **SALADS**

#### Quinoa tabouli

*green leaves homemade marinated salmon and dill olive oil*

#### Rubaiyat Salad

*fresh mixed greens, carrots, cherry tomatoes, hearts of palm, wonton crispies, and buffalo mozzarella*

#### Green

*green leaves, apple, avocado, and fennel vinaigrette*

#### Caprese

#### Fig Salad

*caramelized, Jamón Iberico and gorgonzola*

## **BUFFET IN SPECIAL DAYS**

### ON FRIDAYS

#### Rubaiyat Stew

*stew with assorted vegetables, gravy, and deli meats*

### ON SATURDAYS

#### Feijoada (with all trimmings)

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

#### Feijoada (with all trimmings) To Go

(for two)

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

## SPANISH RICE & FRESH PASTA

Beef short ribs rice

Octopus rice roasted in clay oven  
*with smoked paprika*

Shrimp Fideua

*typical dish from Catalonia, made with Fideua cooked in shrimp broth with saffron and finished in clay oven*

Mediterranean Spaghetti

*with fresh tomatoes, black olives, thin slices of courgettes, feta cheese*

## FISH AND SEAFOOD IN A CLAY OVEN

“Caixote marinho” (Seafood box)

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

“Caixote de camarões” (Shrimp box, with 5)

*with mascarpone risoni and lemon*

Codfish confit

*with potatoes, olive vinaigrette, and tomato*

Mashed Octopus

*with rustic potatoes and tapenade*

## MEATS FROM THE RUBAIYAT FARM

Rubaiyat bisteca (*serves two*)

Picanha Tirita

Baby beef

Classic Master Beef

Prime Argentinian Sirloin Steak

Tenderloin

Flank Steak

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### OTHER MEATS

Rubaburguer

*with manchego cheese, shallots, rocket and Béarnaise sauce*

Suckling pig from The Rubaiyat Farm

*confit and deboned, with pearl onions glazed with orange juice*

Short ribs slowly roasted in a clay oven

*with Luiz Tavares farofa (cassava meal)*

Free-range chicken from The Rubaiyat Farm

*marinated in rosemary and lemon, served with corn cream*

Baby pork from the Rubaiyat Farm

*with rice, Luiz Tavares farofa (cassava meal), kale, Provençal potatoes, and Jerez sauce (serves eight) - on demand*

## GRILLED FISH

Salmon

*with roasted vegetables*

Sea Bass

*roasted in clay oven, served with mashed potatoes, roasted onions, tomato confit, and garlic vinaigrette*

Cherne

*with basil hollandaise, fresh asparagus tomato confit, Port wine reduction*

## COAL-GRILLED WHOLE FISH

Sea bass, Redfish, Pargo

*with roasted tomatoes, mushrooms with tartare sauce*

## SIDE DISHES

Biro-Biro rice (stir-fried rice topped with crispy onions)

White rice

Grilled asparagus

Rubaiyat potatoes (soufflé)

Roasted vegetables

Corn cream

Rubaiyat farofa

Luiz Tavares farofa (cassava meal)

Egg or banana farofa (cassava meal)

Roasted diced heats of palm

Mashed potatoes

Spinach cream

Piemontese rice

Provençal mushrooms

Provençal potatoes

### TRI-BONE

Tri-Bone

*A tasty cut of 1.5 kg (53 oz) of beef, serving up to 4 people. Perfect flavor in a combination of entrecôte and tenderloin.*