

RUBAIYAT, from the farm to your table

The Galician Belarmino Fernández Iglesias, began in 1951 his great professional adventure that led him to become one of the most famous restaurateurs of his generation. Currently, the group is present with the **Rubaiyat** brand in São Paulo, Brasilia, Rio de Janeiro, Mexico City, Santiago de Chile and Madrid, and **Cabaña Las Lilas** in Buenos Aires, run by the second and third Iglesias generation.

The main products served in the restaurants are natural and fresh coming directly from the Rubaiyat farm, in Brazil, where the Brangus and Tropical Kobe Beef cattle are bred to offer the customers the highest quality meat. The noble origin of raw materials and ingredients used in its cuisine, combined with its authentic and exclusive atmosphere, ensure a unique and unforgettable gastronomic experience.


STARTERS

RAW BAR

“Bellota” Iberian Ham accompanied with bread with tomato

Bluefin Tuna cubes with cherry and shiso

Potato chips and tuna ventresca with tomato vinaigrette

Mini potatoes au gratin with torta del casar cheese 

Pulpo a feira Galician Style octopus

Grilled sweetbreads with soft lemon alioli


Creole sausage

Mushrooms Carpaccio of Portobello, with truffle oil 

FIRST DISHES


Hand-cut **Steak tartare**

Pig's hands carpaccio with ceps oil and grated foie-gras

Low temperature boiled egg with with asparagus creme and truffles 

Argentinian style beef empanada served with green salad

SALADS

Rubaiyat Salad – green salad, palm heart, tomato, carrot, mozzarella and tempura onion seasoned with mustard vinaigrette 

Burrata Salad with dried tomato vinaigrette, rocket salad and Rosemary grissini 

Cold Lobster Cannelloni with green salad and shallot vinaigrette

Tuna tartare with avocado purée, green salad and crispy Wonton

FROM THE SEA

Fresh fish with potatoes with saffron, tomato confit, grilled onion and garlic and Rosemary vinaigrette

Red Shrimp Fideuás with saffron

Bras Cod with egg, bacon, onion confit and soufflé potatoes

PASTA

Sauteed vegetables, cherry tomato, basil oil and black olive puree Capellini 

OUR EXCLUSIVE TROPICAL KOBE BEEF

Tropical Kobe Baby Beef - Rib eye
Tropical Kobe sirloin - Argentinian entrecote
Tropical Kobe small sirloin - Argentinian entrecote
Tropical Kobe rump cap – Brazilian *picanha*

ORIGINAL BRANGUS BREED

Baby Beef - special "Cabaña Las Lilas" rib eye
Sirloin strip steak - Argentinian entrecote
Skirt steak - special cut from Brazil, tender and succulent
Picanha Summus – Rump cap
Tirita - ½ Rump cap slice
Tenderloin steak

MEATS FOR TWO

Queen Beef Wagyu – extremely tender cut, specially selected from our cattle at the Rubaiyat Farm.
Baby Gold – the best part of the rib eye
Master Beef – over 60 days dry aged
Tropical Kobe Beef tasting selection – Roast rib, Rump cap slice y “Secret” cut

OTHER MEATS

Free range grilled chicken- marinated with honey and rosemary
Rubaiyat hamburger - 200gr of Tropical Kobe Beef, caramelized onion, tomate confit, gruyere cheese, rocket salad and seasoned with Dijón mustard mayonnaise. With soufflé potatoes

SIDE DISHES

Roasted mini vegetables
Truffled mashed potatoes
Onions in balsamic vinegar
Soufflé potatoes




FOR KIDS

Ask one of the waiters for our special menu just for the kids

FEIJOADA

November to march - Saturdays at noon

 Vegetarian options

RUBAIYAT knives

Large - 39,00€ | Small - 27,00€

Ask for your *Tarte Tatin* as a dessert, in 35 minutes it will arrive at your table recently baked and caramelized, served with our homemade vanilla ice cream (Serves 2 - 3 people)