

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, Brasilia, 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

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

TO SNACK AND SHARE


FROM OUR RAW BAR

Our classic Trilogy of Tartar (<i>croaker, steak, tomato</i>)	\$12.900
Scallop Carpaccio with mustard and citrus oil	\$10.500
Steak Tartar with soufflée potatoes	\$12.900
Mushrooms carpaccio with pine nuts and truffle vinaigrette 	\$ 9.900





FROM OUR GRILL

Mollejas de Corazón "Cabaña Las Lilas" (<i>Thymus glands</i>)	\$ 8.900
Rubaiyat's Sausage	\$ 6.500
Burguer Trilogy with caramelized onions, mustard and tomato chutney	\$12.900
Grilled Abalone with herbs' mayonnaise, potatoes confit and green leaves	\$12.100


FROM THE OVEN

Dúo of Beef Terderloin Empanada "Cabaña Las Lilas"	\$ 8.900
Provoleta cheese marinated with herbs in a rustic bread 	\$ 8.900
Pork Spare Ribs marinated with chimichurri sauce	\$ 9.500
Hearts of artichokes with green sauce and clams	\$ 9.900

SALADS

Authentic Burrata with arugula salad, sun-dried tomatoes, truffle oil and parmesan grissini 	\$19.500
Rubaiyat Salad: (<i>green leaves, carrots, cherry tomatoes, hearts of palm, mozzarella cheese, crunchy onions and mustard vinaigrette</i>) 	\$ 9.100
Seasonal Salad (<i>green leaves, avocado, fresh cucumber, green apple and fennel vinaigrette</i>) 	\$ 7.400
Chilean Salad with mixed tomatoes, Rubaiyat style 	\$ 6.000
Salad of lettuce, avocado, walnuts, bacon and blue cheese dressing	\$ 8.000
Quinoa and Tuna salad	\$ 8.400

PASTAS

Grilled Scallop with risoni, lime and mascarpone cheese	\$13.300
Mediterranean Spaghetti (<i>zucchini layers, goat cheese, fresh tomatoes, olives and basil</i>) 	\$11.900

CLASSICS FROM FIGUEIRA



Seafood Treasure Chest with saffron risotto (<i>octopus, shrimp, scallop, abalone, white fish</i>)	\$20.900
Baked Octopus with crushed potatoes, olives tapenade and arugula salad	\$14.900
Fresh fish of the day with baby potatoes, onions, roasted tomatoes and olives	\$13.900
Grilled Croaker with hearts of artichokes in three textures	\$14.800

RUBAIYAT KNIVES: SMALL \$20.000 / BIG \$30.000

OUR CUTS FROM CABAÑA LAS LILAS



Ribeye steak special "Cabaña Las Lilas"	380g	\$17.900
Summus Top Round: exclusive Rubaiyat	320g	\$19.900
Top Loin steak	380g	\$17.900
Top Loin steak Petit	280g	\$13.800
Beef Tenderloin	250g	\$19.800
Strip Loin steak	380g	\$19.900
Skirt steak	350g	\$19.500
Mini Strip Top Round steak	250g	\$16.900
Assorted (<i>1/2 ribeye, 1/2 top loin, 1/2 summus top round</i>) - 2 pax	580g	\$34.500

MEATS FOR TWO OR THREE

Double Baby Beef special "Cabaña Las Lilas"	650g	\$32.400
Queen Beef (<i>Top Loin steak from young steers</i>)	650g	\$37.500
Chateaubriand (<i>Beef Tenderloin for 2 pax</i>)	500g	\$39.600

WAGYU

Short Ribs	450g	\$23.500
Top Loin steak	250g	\$34.800
Ribeye steak	300g	\$38.900
Flank steak	300g	\$23.500
Mini Strip Top Round steak	280g	\$24.800
Assorted (<i>short ribs, flank steak, mini strip top round</i>) - 2 pax	580g	\$44.500



All our meats are served with soufflée potatoes and braised tomatoes

OTHER MEATS

Grilled free-range organic chicken with citric sauce	\$11.500
Braised milk-fed Lamb ribs with potato confit	\$24.500
Rubaiyat Burger on the Plate (<i>200g top round steak, Dijon mustard, caramelized onions, béarnaise sauce, arugula salad and soufflée potatoes</i>)	\$12.900
Stewed "Ossobuco" with yucca gnoccis	\$12.500
Piglet confit with baked oranges and shallots	\$23.900

SIDE DISHES

Rice "Cabaña Las Lilas"	\$ 5.300
Roasted onions "Cabaña Las Lilas" ✓	\$ 5.300
Stuffed potato "Cabaña Las Lilas"	\$ 5.300
Quinoa risotto with goat cheese and shallots confit ✓	\$ 5.300
Soufflée potatoes ✓	\$ 5.300
Roasted vegetables ✓	\$ 5.300
Mix of mushrooms ✓	\$ 6.300
Spinach cream ✓	\$ 5.300
Roasted mashed corn ✓	\$ 6.300
Truffle mashed potatoes ✓	\$ 6.300
Avocado and hearts of palm salad ✓	\$ 4.900
Green Salad ✓	\$ 3.900

Order your Tatin Tart of Apple for your dessert, in 35 minutes it will be recently baked and caramelized in your table, served with our homemade vanilla ice cream (For 2-3 people)	\$11.800
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Credit Cards Accepted: Visa, MasterCard, Amex y Dinners

