

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

#### TO SNACK AND SHARE

|  |          |
|--|----------|
| Mushrooms carpaccio with pine nuts and truffle vinaigrette  | \$ 9.900 |
| Tuna dices marinated in soy and ginger with avocado and pepper oil   | \$ 9.200 |
| Small potatoes au gratin with gorgonzola cheese             | \$ 7.200 |
| Grilled Abalone<br><i>mashed potatoes, serrano ham with Saffron and abalone stock foam</i>   | \$12.100 |
| Steak Tartar with fried potatoes   | \$12.900 |
| Provoleta cheese marinated with herbs in a rustic bread   | \$ 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   | \$ 9.500 |

#### SALADS

|  |          |
|--|----------|
| Original Burrata<br><i>arugula salad, confit tomatoes, basil oil and parmesan grissini</i>    | \$14.500 |
| Rubaiyat Salad<br><i>fresh leaves, palm heart, tomato, carrot and mozzarella cheese with honey mustard vinaigrette and wonton crunch</i>  | \$ 9.600 |
| Seasonal Salad<br><i>fresh leaves, avocado, cucumber, green apple, gorgonzola cheese, nuts with honey mustard vinaigrette</i>           | \$ 7.700 |
| Shrimp Cannelloni<br><i>arugula salad with shallot vinaigrette</i>   | \$ 9.200 |
| Tuna Tartar<br><i>quinoa salad and mashed avocado</i>  | \$ 8.900 |

#### MAIN DISHES

|  |          |
|--|----------|
| Mediterranean Spaguetti<br><i>zucchini, goat cheese, tomatoes, olives, basil and parmesan cheese</i>  | \$11.900 |
| Baked Octopus with Sweet Pepper<br><i>baked sweet potato, shallot and pepper oil</i>   | \$14.900 |
| Shrimp Fideuà with Saffron   | \$14.500 |
| Baked Fresh Fish of the day<br><i>mashed potatoes, confit tomato, shallot and rosemary and garlic vinaigrette</i>  | \$13.900 |

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

## OUR CUTS FROM CABAÑA LAS LILAS



|   |      |                |          |
|---|------|----------------|----------|
| Ribeye steak special "Cabaña Las Lilas"   | 380g |                | \$18.900 |
| Summus Top Round: exclusive Rubaiyat  | 320g |                | \$19.900 |
| Top Loin steak  | 380g | Petit \$14.300 | \$18.900 |
| Beef Tenderloin   | 250g | Petit \$11.900 | \$19.900 |
| Strip Loin steak  | 380g |                | \$19.900 |
| Skirt steak   | 350g | Petit \$11.700 | \$19.500 |
| Mini Strip Top Round steak  | 250g |                | \$16.900 |
| Assorted ( $\frac{1}{2}$ ribeye, $\frac{1}{2}$ Top Loin, $\frac{1}{2}$ top round) - 2 pax | 580g |                | \$35.500 |

### MEATS FOR TWO

|   |      |  |          |
|---|------|--|----------|
| Double Baby Beef special "Cabaña Las Lilas" | 650g |  | \$33.400 |
| Queen Beef                                  | 650g |  | \$38.600 |

### WAGYU

|   |      |  |          |
|---|------|--|----------|
| Short Ribs  | 450g |  | \$24.200 |
| Top Loin steak  | 250g |  | \$35.800 |
| Ribeye  | 300g |  | \$39.900 |
| Flank Steak   | 300g |  | \$24.200 |
| Mini Strip Top Round steak                                | 280g |  | \$25.500 |
| Assorted ( <i>short ribs, top round, ribeye</i> ) - 2 pax | 580g |  | \$48.500 |



*All our meats are served with fried potatoes*

### OTHER MEATS

|  |  |               |          |
|--|--|---------------|----------|
| Grilled free-range organic chicken   |  | Petit \$7.100 | \$11.800 |
| Braised milk-fed Lamb ribs with potato confit and aioli  |  |               | \$25.200 |
| Rubaiyat Burguer   |  |               |          |
| <i>200g top round steak, gruyère cheese, confit onion, arugula, mustard mayonnaise, served in our burger bread with fried potatoes</i> |  |               | \$13.200 |

### SIDE DISHES

|   |  |          |
|---|--|----------|
| Rice "Cabaña Las Lilas"                               |  | \$ 5.300 |
| Roasted Onion "Cabaña Las Lilas" ✓                    |  | \$ 5.300 |
| Quinoa risotto with goat cheese and shallots confit ✓ |  | \$ 5.300 |
| Fried Potatoes ✓                                      |  | \$ 5.300 |
| Roasted Vegetables ✓                                  |  | \$ 5.300 |
| Mix of mushrooms ✓                                    |  | \$ 6.300 |
| Roasted mashed corn ✓                                 |  | \$ 6.300 |
| Mashed potatoes with serrano ham                      |  | \$ 6.300 |
| Avocado and hearts of palm salad ✓                    |  | \$ 4.900 |
| Green Salad ✓   |  | \$ 3.900 |

### BUFFET DE FEIJOADA

Saturdays (12h30 to 16h30)

**\$18,900 per person**

Kids from 5 to 12 years old: \$8,900

Free for kids under 5 years old.

Credit Cards Accepted: Visa, MasterCard, Amex y Dinners

