



Thank you for considering our establishment for your lunch or dinner party. Churrascaria Plataforma is a Rodízio-style restaurant, a dining method that originated in southern Brazil in the early 1800s. In this style, a variety of meats are served in succession directly at your table. Our selection includes various cuts of beef (top sirloin, baby beef, top round, prime beef hips, short ribs, ribeye, filet mignon), pork (pork ribs, sausage, pork loin), chicken (chicken legs, chicken hearts), lamb, and seafood.

Your meal begins with a visit to our Gourmet Island, offering an extensive selection of the freshest vegetables and an array of flavorful composed salads and hot dishes. Shareable side dishes, such as rice, black beans, French fries, fried yucca, caramelized bananas and vegetables, are served family-style.

The highlight of your dining experience begins when you flip your coaster-sized “chip” from red to green, signaling to our meat cutters that you are ready to be served.

Prix-Fixe Rodízio Lunch/Dinner

(Dessert, beverages, tax, or gratuity are not included)

Rodízio Lunch: (see selections on page 4)

Thursday-Friday: \$52.95 per person **Gourmet Island only:** \$37.95 per person

Rodízio Brunch: (see selections on page 4)

Saturday-Sunday: \$59.95 per person **Gourmet Island only:** \$43.95 per person

Rodízio Prime Dinner: (see selections on page 5)

\$83.95 per person **Gourmet Island only:** \$58.95 per person

Extended NYC Restaurant Week - until August 31st - (see selections on page 6)

\$60.00 per person - *Sunday through Friday - Dinner only.*

Children under 5 yrs old: No charge

6 to 11 yrs old: \$31.95 (Lunch) \$41.95 (Dinner)

12 to 15 yrs old: \$44.95 (Lunch) \$69.95 (Dinner)

Military Discount & Seniors (65+): \$44.95 (Wed-Fri) \$51.95 (Sat-Sun)
\$73.95 (Prime Dinner)

** Children will be served the same Rodizio menu as parents.*

** Gourmet Island and meat selection vary between the lunch and dinner menus.*



Group Packages

(Parties of 8 or more)

*Tax and gratuity not included. *The participation of the entire table is required.

*20% Gratuity will be included for groups of 8 or more

PACKAGE # 1	DAY IN RIO - LUNCH
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Rodizio lunch.

Regular coffee or tea, and dessert.

\$67.95 per person (Monday-Friday)

\$71.95 per person (Saturday-Sunday)

PACKAGE # 2	PARTY IN RIO - DINNER
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Regular coffee or tea, and dessert.

\$94.95 per person

PACKAGE # 3	HEALTH RIO
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Regular coffee or tea, and dessert.

Unlimited soft drinks and bottled water

Lunch: \$75.95 per person

Dinner: \$104.95 per person

** Beverages included in the package are limited to two hours.*

PACKAGE # 4	VIVA RIO
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Coffee of any style, tea, and dessert.

Unlimited glasses of house wine, beer, soft drinks, and bottled water)

Lunch: \$106.95 per person

Dinner: \$124.95 per person

SPECIAL UNLIMITED CAIPIRINHAS for an additional \$18 to package price

** Beverages included in the package are limited to two hours.*

PACKAGE # 5	CARNAVAL IN RIO
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Dessert, coffee of any kind, tea, soft drinks, bottled water, and Open Bar

Does not include top shelf liquor - See list on the next page.

Lunch: \$135.95 per person

Dinner: \$166.95 per person

** Beverages included in the package are limited to two hours.*

PACKAGE # 6	CREATE YOUR OWN
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If your party needs that extra special touch, we can coordinate a package to suit your wishes. This package has no specific price; it all depends on your selections.

Birthday Cakes are available for any party size!



**Package # 5- Carnaval in Rio
Open Bar - Liquor Item List**

VODKA

House - Absolut (Flavors) - Kettle One (Flavors)
Stoly (Flavors) - Svedka (Flavors)

GIN

House - Beefeater - Bombay - Tanqueray

RUM

House - Bacardi (Flavors) - Captain Morgan
Malibu - Myer's

TEQUILA

House - Cuervo Gold

BOURBON

House - Jack Daniels - Jim Beam - Wild Turkey
Southern Comfort

SCOTCH & WHISKEY

House - Dewar's - J&B - Johnnie W. Red
Bushmills - Jameson - C.C - Seagrams 7 -
Seagrams VO

COGNAC

House - Hennessy V.S - Remy Martin V.S.O.P -
Curvoisier V.S

BEER

Drafts: Brooklyn Lager, Bud Light,
Stella Artois, Goose Island

Bottles: Heineken,
Heineken 00 (No Alcohol), Budweiser,
Corona, Guinness
Blue Moon, Coors, Coors Light,
Xingu "Brazilian Dark Beer", Xingu
Lager, Brahma "Brazilian Beer", Sam Adams,
Stella Black, Presidente, Presidente Light

Caipirinhas (all flavors)

House Wine (Red, White, & Sangria)

Hours

Monday: 4:30 PM - 9 PM
Tuesday: 4:30 PM - 9 PM
Wednesday: 4:30 PM - 9:30 PM
Thursday: 12:30 PM - 9:30 PM
Friday/Saturday: 12 PM - 10:30 PM
Sunday: 12 PM - 9 PM

On Mondays, Tuesdays and Wednesdays, the bar opens at 4 PM
offering both our a la carte and bar menu.

*Churrascaria Plataforma
316 West 49th Street
New York, NY 10019*

<https://plataformaonline.com>
*Phone: (212) 245-0505
Fax: (212) 214-0594*

**Discounted parking available – City Parking – Entrance at 335 W 49th St or 350 W 50th Street
\$20 up to 5 hours for regular cars; \$30 for SUVs**



RODIZIO

Lunch: Wed-Fri \$52.95

Brunch: Sat-Sun \$59.95

FIRST COURSE

Gourmet Island

Organic seasonal salads, four savory hot dishes, rich cheeses, cured cold cuts, and fresh vegetables. Traditional Brazilian

Feijoada every Saturday

MAIN COURSE

Picanha - Prime part of Top Sirloin

Alcatra - Top Sirloin

Picanha com Alho - Garlic Steak

Fraldinha - Flank Steak

Coxa de Frango - Chicken Thighs

Coração de Frango - Chicken Hearts

Linguica - Pork Sausage

Lombo de Porco c/ Parmesão -

Pork Loin w/ Parmesan

Picanha de Cordeiro - Lamb Picanha

Pão de Alho - Garlic Bread

SIDES

Cheese Bread (Gluten Free)

Mashed potatoes

Crispy Polenta

French Fries

Caramelized Bananas

*No substitutions. Beverages, tax
or gratuity are not included.*

*20% Gratuity will be included for
parties of 6 or more*



RODIZIO **PRIME**
DINNER \$83.95

FIRST COURSE

Unlimited Gourmet Island

MAIN COURSE

Beef Ancho

Filet Mignon

Filet Mignon w/ Parmesan

Plataforma Steak

Chuleta - Ribeye

Costela - Short Ribs

Picanha - Prime part of Top Sirloin

Alcatra - Top Sirloin

Picanha com Alho - Garlic Steak

Picanha Nobre - Baby Beef

Coxa de Frango - Chicken Thighs

Coração de Frango - Chicken Hearts

Linguiça - Pork Sausage

Lombo de Porco c/ Parmesão -

Pork Loin w/ Parmesan

Picanha de Cordeiro - Lamb Picanha

Grilled Cheese

Pão de Alho - Garlic Bread

SIDES

Cheese Bread (GF), Mashed potatoes,

Crispy Polenta, French Fries,

Caramelized Bananas

No substitutions.

Beverages, tax or gratuity are not included.

*20% Gratuity will be included for
parties of 6 or more*



NYC RESTAURANT WEEK SUMMER 2025

DINNER \$60

FIRST COURSE

Unlimited Gourmet Island

Organic seasonal salads, four savory hot dishes, rich cheeses, cured cold cuts, and fresh vegetables

MAIN COURSE

SELECTION OF MEATS

Picanha (Prime part of Top sirloin)

Our signature cut, a gourmet delight.

Alcatra (Top Sirloin)

Served thinly carved, this tender cut comes from the same section as the Top Sirloin.

Coxa de Frango (Chicken thighs)

Lightly marinated in a mixture of onion, garlic, beer, salt, and pepper,

Lombo (Pork with parmesan cheese)

Juicy, tender pork loin perfectly seasoned and topped with a golden crust of melted Parmesan cheese.

Linguiça (Pork sausage)

Perfectly seasoned and deliciously crispy.

Picanha de carneiro (Lamb Picanha)

This lean and tender cut is also known as lamb's prime steak.

Pão de alho (Garlic bread)

Warm, golden slices of bread brushed with a rich garlic butter spread.

Queijo assado (Grilled cheese with honey)

Melts slightly under the grill's heat, developing a golden-brown crispy crust.

SIDES

SERVED FAMILY STYLE

Cheese Bread, Mashed potatoes, French fries and house bananas

SERVED AT THE GOURMET ISLAND

White rice, Black beans

DESSERT

CHOICE OF ONE

Tiramisu, Torta della nonna

Ricotta pistachio cake

* No substitutions.

* Beverages, tax or gratuity are not included.