

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)

Monday-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

The Churrasco Experience - for a limited time - (see selections on page 6)

\$62.95 per person - available at all times

Children under 5 yrs old: No charge

6 to 11 yrs old: \$31.95 (Lunch) \$41.95 (Dinner) **Military Discount** \$44.95 (Wed-Fri) \$51.95 (Sat-Sun)

& Seniors (65+): \$73.95 (Prime Dinner)

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

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

Regular coffee or tea, and dessert.

\$94.95 per person

PACKAGE # 3

HEALTH RIO

Regular coffee or tea, and dessert.
Unlimited soft drinks and bottled water

Lunch: \$75.95 per person Dinner: \$104.95 per person

PACKAGE # 4

VIVA RIO

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

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

PACKAGE # 6 | CREATE YOUR OWN

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!

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

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

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

Linguiça - 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

SIDES

Grilled Cheese

Pão de Alho - Garlic Bread

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



The Churrasco Experience \$62.95

FIRST COURSE Unlimited Gourmet Island

Organic seasonal salads, four savory hot-dishes, shrimp cocktail, cured cold cuts, fresh vegetables and more...

MAIN COURSE

Picanha - Prime part of Top Sirloin

Alcatra - Top Sirloin

Picanha com Alho - Garlic Steak

Beef Ancho

Coxa de Frango - Chicken Thighs

Linguiça - Pork Sausage

Lombo de Porco c/ Parmesão -

Pork Loin w/ Parmesan

Picanha de Cordeiro - Lamb Picanha

Queijo Coalho - Grilled Cheese

Pão de Alho - Garlic Bread

SIDES

Cheese Bread (GF), Mashed Potatoes,
Crispy Polenta, French Fries,
House Bananas, Brocolli

Not available on major holidays.

No substitutions.

Beverages, tax or gratuity are not included.

20% Gratuity will be included for

parties of 6 or more