



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

**NYC Restaurant Week** - July 22 - August 17 - (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

<b>PACKAGE # 1</b>	<b>DAY IN RIO - LUNCH</b>
--------------------	---------------------------

Rodizio lunch.

Regular coffee or tea, and dessert.

**\$67.95 per person** (Monday-Friday)

**\$71.95 per person** (Saturday-Sunday)

<b>PACKAGE # 2</b>	<b>PARTY IN RIO - DINNER</b>
--------------------	------------------------------

Regular coffee or tea, and dessert.

**\$94.95 per person**

<b>PACKAGE # 3</b>	<b>HEALTH RIO</b>
--------------------	-------------------

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.*

<b>PACKAGE # 4</b>	<b>VIVA RIO</b>
--------------------	-----------------

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.*

<b>PACKAGE # 5</b>	<b>CARNAVAL IN RIO</b>
--------------------	------------------------

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.*

<b>PACKAGE # 6</b>	<b>CREATE YOUR OWN</b>
--------------------	------------------------

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 49<sup>th</sup> St or 350 W 50<sup>th</sup> 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.