



PLATAFORMA

BRAZILIAN STEAKHOUSE

NYC RESTAURANT WEEK WINTER 2026

DINNER \$60

FIRST COURSE

All-you-can-taste Gourmet Island

MAIN COURSE

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

Cheese bread, Mashed potatoes, French fries,

Caramelized bananas,

White rice, Black beans

DESSERT

Choice of one

Tiramisu, NY Cheesecake, Brazilian caramel flan.

To reduce food waste, please take only what you can enjoy. Our team will happily serve more anytime. Thank you for helping create a sustainable experience.

* No substitutions.

* Beverages, tax or gratuity are not included.