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THE ETHICS OF
PSYCHOANALYSIS
AND THE OTHERS

Reception
Guide

23-26 JUL 2026

XIII° MEETING OF THE IF-EPFCL
IX° INTERNATIONAL MEETING OF THE SCHOOL
SÃO PAULO - BRAZIL

Reception Guide

Welcome. We hope you enjoy your stay in this city of contrasts between the local and the cosmopolitan, to say the least.

For this reason, we have prepared lists of places for meals, bars, and gastronomic experiences in this city, affectionately — and not without irony — nicknamed by the writer and poet Mario de Andrade as "Paulicéia Desvairada."

São Paulo's gastronomy is multicultural and diverse. We have listed some establishments based on their proximity to the venue of our Meeting, the variety of cuisine they offer, and the range of prices. However, the number of places in São Paulo is immense and it would be impossible to exhaust this guide in a single document.

We recommend checking prices and distances, especially at lunchtime. Depending on the size of the venue, there may be a waiting line or a need to reserve in advance. We have also included award-winning restaurants. Some offer an "executive lunch" during the week, a less expensive version of the menu.

The event venue is close to two subway stations: Clínicas (Green Line) and Oscar Freire (Yellow Line).

If you have any questions, the reception team and colleagues from FCL-SP are available to help.

Sincerely, Communications Committee: Caroline Mortágua, Marina Graminha-Cury, Vinicius Aranha, Viviana S. Venosa

Reception Guide

★ At the Rebouças Convention Center:

We have Delight Cafeteria, located inside the event venue, which has partnered with us to provide quick lunch options such as pasta dishes and escondidinhos (a type of dish made with seasoned ground meat and topped with mashed potatoes or cassava). It is ideal for anyone looking for a quicker lunch or who has mobility difficulties. However, the cafeteria cannot accommodate the entire event audience, so we have selected other nearby options.

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Self-Service Restaurants

Places where food is served in a buffet, the customer chooses what they want by serving themselves, and the price is calculated at the end according to the weight of the plate (there is not always table service). This is usually a good option for people who work in the area and want a relatively quick meal.

Aze Atlética Restaurante & Lounge

self-service + à la carte

Monday to Friday, 8:00 a.m. to 7:30 p.m.;

Saturday, 10:00 a.m. to 3:00 p.m.

R. Artur de Azevedo, 01, store 1 – Cerqueira César

Amarelinho

self-service

Monday to Friday, 11:00 a.m. to 2:00 p.m.

R. Artur de Azevedo, 44 – Cerqueira César

A Casa da Vovó

self-service

Monday to Saturday, 11:30 a.m. to 3:00 p.m.

R. Artur de Azevedo, 299 – Cerqueira César

Petit Artur

self-service

Monday to Friday, 12:00 p.m. to 3:00 p.m.

R. Artur de Azevedo, 625 – Cerqueira César

Mama Leila

Lebanese self-service

Daily, 11:30 a.m. to 5:00 p.m.

R. João Moura, 1167 – Pinheiros

Sultão Restaurante Pinheiros

self-service

Monday to Friday, 11:00 a.m. to 3:00 p.m.

Rua Teodoro Sampaio, 498 – Pinheiros

Restaurante Luzita Gastronomia

self-service

Monday to Saturday, 11:30 a.m. to 3:00 p.m.

R. Oscar Freire, 1853 – Jardim Paulista (upper floor of Supermercado Luzita)

Balaio

self-service

Monday to Saturday, 10:00 a.m. to 3:00 p.m.

R. Teodoro Sampaio, 776 – Pinheiros

BenDito Grills

self-service at lunch and burgers at dinner

Monday to Friday, 11:00 a.m. to 3:30 p.m.; Friday
also 8:00 p.m. to 12:00 a.m.; Saturday open 24

hours
Praça Benedito Calixto, 179 – Pinheiros

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Restaurants with Lunch Menus

These are usually a good option for people who work in the area and want a relatively quick meal. Some offer executive lunch menus.

Restaurante Dom José

executive lunch menus

Monday to Saturday, 10:00 a.m. to 4:00 p.m.

R. Oscar Freire, 1827 – Jardim Paulista

Biondella Massas

salad self-service / fresh pasta à la carte. ATTENTION: preparation time may be around 40 minutes if you arrive after 12:00 p.m.

Monday to Friday, 9:00 a.m. to 5:00 p.m.;

Saturday, 9:00 a.m. to 4:00 p.m.
R. Capote Valente, 386, rear building – Jardim Paulista

Jesuíno Brilhante

Northeastern Brazilian cuisine (potiguar). Dishes: baião-de-dois, carne de sol na nata, arroz de leite, favada (Wednesdays). Serves cajuína. Small grocery section on site.

Monday to Saturday, 11:30 a.m. to 3:00 p.m.

Rua Arruda Alvim, 187 – Pinheiros

Degas

famous for parmegiana dishes — breaded and fried beef, chicken, or eggplant with tomato sauce and melted mozzarella. Other options also available.

Daily, 11:30 a.m. to 11:00 p.m.

R. Teodoro Sampaio, 568 – Pinheiros

Barraca da Lulu

breakfast, lunch, and dinner. Lunch: homestyle meals (diced beef, rice and beans, tapiocas, Northeastern couscous).

Monday, 8:00 a.m. to 3:00 p.m.; Tuesday to
Friday, 8:00 a.m. to 9:30 p.m.; Saturday, 9:00 a.m.
to 3:00 p.m.
Rua Cardeal Arcoverde, 455 – Pinheiros

Las Chicas - Restaurante & Deli

breakfast, lunch, and dinner. Lunch: à la carte dishes or grilled items with salad buffet. Dinner: pizzas.

Monday to Saturday, 9:00 a.m. to 10:30 p.m.;
Sunday, 9:00 a.m. to 4:00 p.m.

R. Artur de Azevedo, 284 – Pinheiros

Make Hommus. Not War

a simple but excellent establishment led by Chef Fred Caffarena, who made hummus the basis of the menu. Main dishes combine hummus with beef, lamb, cauliflower, and more.

Tuesday to Friday, 12:00 p.m. to 3:30 p.m. and
6:00 p.m. to 11:00 p.m.; Saturday, 12:00 p.m. to

11:00 p.m.
R. Oscar Freire, 2270 – Pinheiros

The Taste of India

Indian restaurant with vegetarian and vegan options

Monday to Friday, 11:30 a.m. to 4:30 p.m. and
6:00 p.m. to 10:00 p.m.; Saturday, 11:30 a.m. to
10:00 p.m.; Sunday, 12:00 p.m. to 4:00 p.m.

R. Oscair Freire, 1921 – Pinheiros

Caverna Bugre

casual restaurant with Brazilian and German dishes. The filé alpino is the house specialty.

Monday to Saturday, 11:00 a.m. to 9:00 p.m.;
Sunday, 11:00 a.m. to 6:00 p.m.

R. Teodoro Sampaio, 334 – Pinheiros

Gopala

traditional Indian restaurant

Monday to Sunday, 11:30 a.m. to 3:00 p.m.

R. Dr. Melo Alves, 54 – Cerqueira César

L'Osteria do Piero

Italian cantina

Tuesday to Friday, 11:30 a.m. to 3:00 p.m. and
6:00 p.m. to 1:00 a.m.; Saturday, 11:30 a.m. to
1:00 a.m.; Sunday, 11:30 a.m. to 12:00 a.m.
Alameda Franca, 1509 – Cerqueira César

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Boteco Bars

Although they do not sell bread, at first glance they may be mistaken for São Paulo bakeries. But instead of being places people simply pass through, they are important meeting points in the city's social life. In them, one can enjoy everything from breakfast to happy hour (please pay attention to opening hours). There are many kinds of places that people in São Paulo call a boteco; here we chose to list four of them.

Bar do Bui

neighborhood boteco, openly supportive of Corinthians football club, serving Northeastern homestyle dishes (baião-de-doís, vaquejada) and Brazilian feijoada every day. House specialty: coxinha filled with carne de sol and pumpkin dough.

Tuesday to Sunday, 10:00 a.m. to 6:00 p.m.

Rua Cardeal Arcoverde, 772/776 – Pinheiros

Café Cachaça & Cia

homestyle Brazilian food at lunch, with rice and beans as side dishes. Feijoada on Wednesdays and Saturdays. A meeting point for participants at happy hour after activities.

Monday to Saturday, 8:00 a.m. to 1:00 a.m.

R. Cônego Eugênio Leite, 466 – Jardim América

Caviar, Bar e Lanchonete

breakfast (toasted bread with butter, coffee with milk) and homestyle Brazilian lunch. Feijoada on Wednesdays and Saturdays.

Daily, 6:00 a.m. to 12:00 a.m.

R. dos Pinheiros, 899 – Pinheiros

Lanchonete FranGrill

grilled meats (chicken, ribs, pork sausage) with rice, beans, and sauces at the table. Feijoada on Wednesdays and Saturdays.

Monday to Thursday, 7:30 a.m. to 11:30 p.m.;

Friday and Saturday, 7:30 a.m. to 12:00 a.m.

Rua Cardeal Arcoverde, 1867 – Pinheiros

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Cafés

Some cafés offer brunch options.

HM Food Café

brunch and smoothie options

Monday to Friday, 9:00 a.m. to 6:00 p.m.; Sunday,
9:00 a.m. to 4:00 p.m.

R. Teodoro Sampaio, 1027, 1st floor – Pinheiros

The Green House

brunch and juice options

Monday to Friday, 8:00 a.m. to 7:00 p.m.; Sunday,
8:00 a.m. to 5:00 p.m.

R. Oscar Freire, 2285 – Pinheiros

Coffee Lab

the first São Paulo café specialized in Brazilian specialty coffees. Also sells bags of coffee (whole bean or ground) to take away. 2 addresses.

Daily, 9:00 a.m. to 6:00 p.m.

*R. Aspicuelta, 227 – Vila Madalena | R. Fernão
Dias, 682 – Pinheiros*

BotaniKafé

all-day brunch. 3 addresses.

Monday to Thursday, 8:00 a.m. to 10:00 p.m.;
Friday and Saturday, 8:00 a.m. to 11:00 p.m.;
*Al. Lorena, 1765 – Jardins | R. Padre Garcia Velho,
56 – Pinheiros | Ibirapuera (Biel building, daily
8 a.m.–7 p.m.)*

★ Instituto Chão: a market for organic products and goods from small producers, organized as a non-profit institution. Quality goods include specialty coffees, Brazilian flours, honeys, bean-to-bar chocolates, among other options.

Daily, 8:00 a.m. to 5:30 p.m.

Rua Harmonia, 112 – Vila Madalena, São Paulo – SP

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Bakeries

These are very versatile establishments that open early and close late, and some operate 24 hours a day. In them one can buy bread and breakfast supplies, as well as have the first two meals of the day (breakfast and lunch), eat a sandwich outside regular mealtimes, or even have a beer at happy hour.

◆ = natural fermentation. Followers of the traditional method known as long fermentation, which goes back to the historical origins of bread-making in human history. This fermentation relies on the natural production of yeasts and other microorganisms present in the environment, which ensures bread that is properly aerated and soft inside, with a crisp crust.

Padaria AJ

self-service at lunch

Daily, 6:00 a.m. to 11:00 p.m. — buffet service at lunch and dinner

R. Teodoro Sampaio, 945 — Pinheiros

Padaria CPL

set meals at lunch

Daily, 6:00 a.m. to 10:00 p.m.

R. João Moura, 565 — Pinheiros

Dengosa Pães e Doces

self-service at lunch

Daily, 6:00 a.m. to 10:00 p.m.

R. Dr. Melo Alves, 281 — Cerqueira César

Padaria Bella Paulista

self-service at lunch

Open 24 hours a day

Rua Haddock Lobo, 354 — Cerqueira César

Lida Padaria ♦

natural fermentation · mills its own wheat on site · 100% whole-grain products. Pastries with unusual fillings. Sells artisanal ice cream and has a small grocery (wines, cheeses, charcuterie). No seating on site.

Wednesday to Friday, 11:00 a.m. to 7:00 p.m.

R. João Moura, 911 — Pinheiros

Panadero ♦

natural fermentation · awarded for its panettones (2024 and 2025). Tables on site, breakfast options, and a small grocery with house-made yogurts and specialty coffees.

Tuesday to Friday, 7:30 a.m. to 6:00 p.m.;
Saturday, 7:30 a.m. to 3:00 p.m.
Rua Amália de Noronha, 251 – Pinheiros

Padoca do Mani ♦

natural fermentation · part of chef Helena Rizzo's Mani-Manioca group. Biscoitos de polvilho and chocolate brigadeiro. Tables on site and a grocery with jams and specialty coffees.

Monday to Friday, 7:30 a.m. to 7:00 p.m.;
Saturday, 7:30 a.m. to 6:00 p.m.; Sunday, 7:30
a.m. to 4:00 p.m.
R. Joaquim Antunes, 138 – Jardim Paulistano

Fazemos Pão ♦

natural fermentation · pão de queijo with half-cured Minas cheese. Baguette sandwiches, croissants, pain au chocolat, and chilled cakes (toalha felpuda). Tables on site.

Monday to Saturday, 7:30 a.m. to 7:00 p.m.;
Sunday, 7:30 a.m. to 3:00 p.m.
R. Simão Álvares, 121 – Pinheiros

Mintchi Croissant ♦

natural fermentation · croissanterie with croissants, pain au chocolat, and sandwiches (e.g., smoked salmon, sour cream, and dill). Limited seating.

Tuesday to Friday, 8:00 a.m. to 7:00 p.m.;
Saturday and Sunday, 8:00 a.m. to 6:00 p.m.
R. Simão Álvares, 114 – Pinheiros

★ **Mercearia Mestre Queijeiro:** next to Mintchi and across from Fazemos Pão, this cheese shop sells artisanal cheeses from small producers from different parts of Brazil. Among them are the internationally awarded Queijo Tulha (Fazenda Atalaia) or, with luck, the buffalo cheese from Marajó (State of Pará – Brazil).

Monday, 10:00 a.m. to 5:00 p.m.; Tuesday to Friday, 10:00 a.m. to 6:00 p.m.; Saturday, 9:00 a.m. to 5:00 p.m.
R. Simão Álvares, 112 – Pinheiros

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À la Carte Restaurants

We recommend checking the prices charged by the establishments.
Even those overseen by renowned chefs offer excellent cuisine that
pleases the most demanding palates.

Bovinu'S Churrascaria Rebouças

all-you-can-eat buffet with barbecue service typical of southern Brazil. A great variety of grilled meats, salads, and side dishes. A place to go hungry.

Monday to Friday, 11:30 a.m. to 3:30 p.m. and
6:30 p.m. to 11:30 p.m.; Saturday, 12:00 p.m. to
11:30 p.m.; Sunday, 12:00 p.m. to 10:00 p.m.
R. João Moura, 257 – Pinheiros

Taquería La Sabrosa Cocina del Mexico

taquería that respects original Mexican cuisine ("mex-mex", not tex-mex). Excellent for a quick meal and for trying Mexican street food. Vegan options.

Tuesday to Friday, 12:00 p.m. to 3:00 p.m. and
6:00 p.m. to 11:00 p.m.; Saturday, 12:00 p.m. to
12:00 a.m.; Sunday, 12:00 p.m. to 11:00 p.m.
R. Francisco Leitão, 246 – Pinheiros

A Moqueca Capixaba

fish or seafood stew served with rice and pirão made from cassava flour. Typical cuisine of the Brazilian coast (capixaba, from the State of Espírito Santo).

Tuesday to Friday, 11:30 a.m. to 4:30 p.m.;
Saturday and Sunday, 11:30 a.m. to 8:30 p.m.
R. Mourato Coelho, 615 – Pinheiros

Isakaya Otoshi

Japanese cuisine from Chef Toshi. Hot dishes: ramen, udon, takoyaki, okonomiyaki, and sashimi with fish of the day. Lunch: teishoku (set meal on a Japanese tray).

Monday to Saturday, 11:30 a.m. to 3:00 p.m. and
6:00 p.m. to 10:00 p.m.
R. Padre Carvalho, 335 – Pinheiros

Balaio

from Chef Rodrigo Oliveira. A "basket" carrying influences from various Brazilian cuisines, with ingredients from small producers. Located at the Instituto Moreira Salles. 5th floor: Balaio Café.

Tuesday to Thursday, 12:00 p.m. to 4:00 p.m.;
Friday and Saturday, 12:00 p.m. to 4:00 p.m. and
7:00 p.m. to 10:00 p.m.; Sunday, 12:00 p.m. to
5:00 p.m.
Av. Paulista, 2424 – São Paulo

Mani ★ Michelin

1 Michelin star. Authorial, creative Brazilian cuisine by Helena Rizzo and Willem Vandeven. Techniques include spherification. Must-tries: cashew ceviche with cajuína shaved ice and the dessert "From Mud to Chaos."

Tuesday to Friday, 12:00 p.m. to 3:00 p.m. and 7:30 p.m. to 11:00 p.m.; Saturday, 1:00 p.m. to 4:00 p.m. and 7:30 p.m. to 11:00 p.m.; Sunday, 12:00 p.m. to 4:30 p.m.
R. Joaquim Antunes, 21000 – Pinheiros

Tasca da Esquina

from Portuguese chef Vítor Sobral. Classic Portuguese cuisine: cod in many versions and other Mediterranean options.

Tuesday to Friday, 12:00 p.m. to 3:00 p.m. and 7:00 p.m. to 11:00 p.m.; Saturday, 12:00 p.m. to 5:00 p.m. and 7:00 p.m. to 11:00 p.m.; Sunday, 12:00 p.m. to 5:00 p.m.
R. Joaquim Antunes, 19200 – Pinheiros

Arturito

from chef Paola Carosella, an Argentine based in Brazil. Ingredient-driven cuisine; executive menu from 12:00 p.m. to 6:00 p.m. Excellent meats, fish, pasta, and the traditional Argentine empanada.

Tuesday to Saturday, 12:00 p.m. to 11:30 p.m.; Sunday, 12:00 p.m. to 4:30 p.m.
R. Chabad, 124 – Jardim Paulista

Tordesilhas

from chef Mara Salles. Classic Brazilian gastronomy: feijoada, moqueca, and barreado (beef slowly cooked in a sealed clay pot). Other dishes and snacks.

Tuesday to Friday, 7:00 p.m. to 10:30 p.m.; Saturday, 12:00 p.m. to 4:30 p.m. and 7:30 p.m. to 10:30 p.m.; Sunday, 12:00 p.m. to 4:30 p.m.
Alameda Tiê, 489 – Jardins

Metzi

by chefs Luana Sabino and Eduardo Nava Ortiz. Mexican techniques with Brazilian ingredients, valuing local and seasonal products. An unusual and surprising menu.

Tuesday to Thursday, 7:00 p.m. to 11:00 p.m.; Friday and Saturday, 12:00 p.m. to 3:00 p.m. and 7:00 p.m. to 11:00 p.m.
R. João Moura, 861 – Pinheiros

Lobozó

by chefs Marcelo Corrêa Bastos and Gustavo Oliveira. Research into traditional cuisine of the interior of São Paulo and Minas Gerais. Serves lobozó (corn flour, eggs, and vegetables), free-range chicken, cuscuz paulista, and crispy pork belly. Executive menu during the week.

Sunday, Monday, and Wednesday, 12:00 p.m. to 4:30 p.m.; Thursday, Friday, and Saturday, 12:00 p.m. to 11:00 p.m.
R. Medeiros de Albuquerque, 436 – Vila Madalena

Jiquitaia

by chef Marcelo C. Bastos and his sister Nina Bastos (cocktail specialist). Authorial dishes and cocktails with a strong Brazilian accent. The name comes from a dried pepper typical of northern Brazil. Feijoada on Saturdays.

Tuesday to Thursday, 12:00 p.m. to 3:00 p.m. and 7:00 p.m. to 10:30 p.m.; Friday and Saturday, 12:00 p.m. to 4:00 p.m. and 7:00 p.m. to 10:30 p.m.
R. do Carmo, 12:00 p.m. to 4:00 p.m.

Shihoma Pasta Fresca

by chef Marcio Shihomatsu. Artisanal pasta made in-house, with a concise and contemporary menu. Started during the pandemic selling pasta to finish at home.

Tuesday to Saturday, 12:00 p.m. to 3:00 p.m. and 6:30 p.m. to 11:00 p.m.
R. Medeiros de Albuquerque, 431 – Vila Madalena

Shihoma Deli

from the same creators as Shihoma Pasta Fresca. A mix of delicatessen and restaurant: breakfast, lunch, and afternoon snacks. Sells imported Italian products, Brazilian cheeses, charcuterie, olive oils, and pasta with sauces to finish at home.

Tuesday to Saturday, 8:00 a.m. to 5:00 p.m.
Rua Harmonia, 161 – Vila Madalena

Clandestina Restaurante

from chef Bel Coelho. Contemporary, authorial Brazilian cuisine valuing organic and seasonal ingredients, with influences from the north and northeast of Brazil.

Monday to Friday, 7:00 p.m. to 11:00 p.m.; Saturday, 12:30 p.m. to 4:00 p.m. and 7:00 p.m. to 11:00 p.m.; Sunday, 12:30 p.m. to 5:30 p.m.
R. Girassol, 833B – Vila Madalena

THANK YOU

Communications Committee: Caroline Mortágua, Marina Graminha-Cury, Vinicius Aranha, Viviana S. Venosa