BOTECO DO 28

MENU

UNHINGED PAULISTÂNIA* CUISINE

*Paulistânia refers to the traditional culture of inland São Paulo state. Its rural roots, in contrast to the cosmopolitan capital.

"Paulistânia's ancestral culture, shot through with the chaotic and cosmopolitan energy of São Paulo."

STARTERS

Olives R$19

French fries R$36

Rice croquettes (6 pc.) R$35

Braised beef rib croquettes (6 pc.) R$46

Feijoada croquettes (4 pc.) R$52
Brazilian black bean & pork stew, breaded and fried.

Jackfruit coxinhas (6 un.) R$42
Shredded jackfruit in a teardrop-shaped breaded fritter.

Tanajura ant farofa R$18
Toasted cassava flour with tanajura (a large edible Amazonian ant), traditionally eaten in Central Brazil.

Country-style sausage (appetizer size) R$58
Nilo canastra pig.

Mini beef & cheese pastéis (6 pc.) R$39
Thin, deep-fried pastry pockets.

Marinated mozzarella bites R$29

Cured Alagoa parmesan (100g) R$28
Artisanal Brazilian-style parmesan.

Pork crackling (torresmo) R$52

DAILY SPECIALS

Tuesday: Beef stroganoff R$55
Served with rice and parsnip chips.

Wednesday: Boteco-style feijoada R$64
Served with white rice, sautéed collard greens, toasted cornmeal farofa, pork crackling, breaded fried banana, and grilled pineapple.

Thursday: Chicken with okra R$52
Served with white rice and garlic farofa.

Friday: Grilled tilapia R$66
Served with white rice, sautéed vegetables, and lemon sauce.

KIDS

Beef strips R$48
Served with rice and fries.

Mini spaghetti R$40
Tomato sauce, butter or olive oil.

Mini beef picadinho R$40
Diced beef stew, served with rice, toasted cornmeal farofa, or fries.

ADD-ONS

White rice R$13

Sautéed collard greens R$13

Toasted cornmeal farofa R$13

Beans R$13

Small salad R$18

House sauce R$7

Egg (fried or mollet) R$13

Beef strips R$30

CASA ADONIRAN

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HOUSE SPECIALS

Chicken gizzard rice R$65
Chicken gizzards in red sauce with carrots, bacon, and calabresa sausage, over white rice, finished with parsley, toasted okra, and a soft-yolk fried egg.

Baião do Boteco R$82
Dried salted beef with a mix of heirloom beans, paio and calabresa sausages, and bacon, finished with cream, coalho cheese, and fried cassava.

Pork chop R$50
Served with banana farofa, black-eyed pea vinaigrette, and white rice.

Vegan caipira R$56
Creamy cornmeal porridge (quirera) with banana-tree heart and tomato ragù.

Vegetarian Caipira R$52
Creamy cornmeal porridge (quirera) cooked with parmesan and sautéed vegetables.

Chef's Cut R$78
Daily cut of beef, served with dried-beef rice, toasted cornmeal farofa, and black-eyed pea vinaigrette.

Beef rib with tropeiro beans R$78
Heirloom bean mix with eggs, bacon, sausage, and toasted cassava flour, served with cassava purée.

Spaghetti R$58
Choice of sauce: tomato, beef ragù, banana-tree-heart ragù, basil olive oil, or picão-preto pesto (a wild leafy herb).

Filé à desvairada R$118
Beef tenderloin with bone-marrow velouté, cambuci (a native citrus) and pimenta-de-cheiro pepper. Served with plantain farofa and cassava purée.

Marmita do Adoniran R$68
Rice, beans, corn flour farofa, two fried eggs, three pork cracklings, and one breaded pork crackling – named after the São Paulo samba composer Adoniran Barbosa.

Picadinho R$74
Diced beef stew with white rice, toasted cornmeal farofa and a soft-poached egg.

Quirera com ragu de carne R$55
Creamy cornmeal porridge with beef ragù, finished with parmesan.

Virado à Paulista R$80
Rice, heirloom bean purée (tutu), collard greens, toasted cornmeal farofa, fried banana, calabresa sausage, pork chop, and fried egg – a classic São Paulo countryside dish.

SANDWICHES

Burger 28 R$58
Beef burger on a brioche bun with shaved bacon, garlic mayo, pickled red onion, barbecue sauce, lettuce, tomato, and fries.

PANC Burger R$58
Falafel burger with vegan cheese, tomato, lettuce, special sauce, and fries.

BOTECO DO 28

DESSERTS

Pumpkin sweet R$28
Pumpkin simmered in spiced syrup.

Fruit of the day R$16

Chocolate mousse R$33
Dark chocolate mousse with a chocolate tuile and sweet farofa crumble.

Pingado R$28
Milk pudding (flan-style) with coffee syrup.

Romeo and Juliet R$22
Guava paste and fresh curd cheese, dusted with mint – a classic Brazilian sweet-and-cheese pairing.

DRINKS & COFFEE

Water (310ml) R$8
Still or sparkling.

Espresso R$10

Artisanal cajuína R$26
Organic, 100% natural clarified cashew-apple juice, no added sugar – a specialty of Northeastern Brazil.

Chá gelado do 28 R$18
Iced mate tea with passion fruit or lime.

Refrigerante do 28 R$16
House soda: sparkling water, ginger syrup, and lime juice.

Canned soda (350ml) R$11
Coca-Cola, Guaraná, or Tonic – regular or zero sugar.

Sparkling fruit juice, canned (269ml) R$16
100% natural, no added sugar or preservatives. Butiá palm fruit, bergamot orange, pineapple, Sicilian lemon, or grape.

Fresh juice R$18

DRINKS

Americano R$38
Campari, red vermouth, sparkling water, and orange slice.

Aperol Spritz R$46

Caipirinha de cachaça R$35
Lime or passion fruit.

Campari R$28

Gin with sparkling fruit juice R$42
Butiá palm fruit, bergamot orange, Sicilian lemon, or passion fruit, with a lime twist.

Gin Tônica do 28 R$44
Bahia orange, mint, and star anise.

Jambucana (40% abv.) R$22
Cachaça blended with jambu – a native herb known for its tingling, numbing effect on the mouth.

Licor de Cambuci (20% abv.) R$20
Liqueur made with cambuci (a native citrus) and honey.

Mojito R$40

Negroni R$44

Rabo de galo R$38
Cachaça, vermouth, cynar, and lime.

BEERS

Coyotero IPA draft (400ml) R$26

Coyotero Lager draft (400ml) R$22

Heineken bottle R$18

CASA ADONIRAN



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MENU
WINE



SPARKLING

Miolo Cuvée Branco Nature R$129
(Vale dos Vinhedos – RS)

Miolo Cuvée Rosé Brut R$129
(Vale dos Vinhedos – RS)

Miolo Millésime Brut Rosé Pinot Noir R$270
(Vale dos Vinhedos – RS)

WHITE

Miolo Seleção Seco, by the glass (150ml) R$25
Chardonnay/Viognier
(Campanha Meridional – RS)

Giuseppe Branco Seco Semillon R$159
(Campanha Central – RS) • 2023

Miolo Single Vineyard Branco Meio Seco Gewürztraminer R$129
(Campanha Central – RS) • 2023

Seival Sauvignon Blanc R$79
(Campanha Meridional – RS) • 2025

ROSÉ

Miolo Seleção Seco, by the glass (150ml) R$25

RED

Miolo Seleção Seco, by the glass (150ml) R$25
Cabernet/Merlot

Giuseppe Merlot & Cabernet R$159
(Vale dos Vinhedos - RS) • 2024

Giuseppe Seco Cabernet/Merlot R$159
(Vale dos Vinhedos – RS) • 2024

Lote 43 Seco Merlot Cabernet R$320

Miolo Single Vineyard Seco R$129
(Vale do São Francisco -BA) • 2023

Miolo Testardi Syrah Seco R$349
(Vale do São Francisco - BA) • 2022

Miolo Vinhas Velhas Tannat Seco R$340
(Campanha Gaúcha - RS) • 2022

Miolo Sebrumo Cabernet Sauvignon Seco R$260
(Campanha Gaucha - RS) • 2022

Miolo Terroir Merlot Seco Edição Limitada R$340
(Vale dos Vinhedos - RS) • 2022

Quinta do Seival Seco Castas Portuguesas R$209
(Campanha Meridional – RS) • 2022
(Vale dos Vinhedos - RS) • 2022

Seival Seco Tempranillo R$98
(Campanha Meridional -RS) • 2024

Wild Seco Gamay R$119
(Campanha Meridional -RS) • 2026 • Sulfito Free



CASA ADONIRAN



BOTECO DO 28

MENU

SPECIALTY COFFEES



• Roastmaster: Edinho da Silva
Micro and nano lots / Family farming

Café do 28 (150ml) R$12

Balanced specially-ground blend, an introduction to specialty coffee

Notes: Dark chocolate
Origin: Cristina/MG – Mantiqueira de Minas
Species: 100% Arabica blend
Roast: Medium
Altitude: 1,250m

Single-origin coffee (150ml) R$18

V60 or French press

85.0 – Orange & Honey
Sítio Cachoeirinha – Adriano R. Paiva
Variety: Yellow Bourbon
Region: Cristina/MG
Process: Natural
Altitude: 1,050m
Roast: Medium

86.0 – Wild Berries
Sítio Paineiras – Giovani da Silva
Variety: Catucaí 24/137
Region: Cristina/MG
Process: Natural
Altitude: 1,110m
Roast: Medium

86.0 – Dark Grape
Sítio Três Irmãos – Luan Augusto Germano
Variety: Catucaí 2SL
Region: Cristina/MG
Process: Fermented
Altitude: 1,100m
Roast: Medium

85.0 – Sugarcane Molasses Tea
Fazenda da Pedra – Anacley Bustamante
Variety: Catucaí Vermelho
Region: Cristina/MG
Process: Honey
Altitude: 1,250m
Roast: Medium

86.0 – Tropical Fruits
Sítio Baixadão – Fábio Júnior da Silva
Variety: Catucaí Amarelo 2SL
Region: Cristina/MG
Process: Natural
Altitude: 1,300m
Roast: Medium

85.0 – Light Chocolate & Fruit
Sítio Baixadão – Fábio Júnior da Silva
Variety: Catuaí Vermelho
Region: Cristina/MG
Process: Natural
Altitude: 1,200m
Roast: Medium

Specialty single-origin coffee (150ml) R$28

89.0 – Floral & Fruity
Sítio Vargem Alegre – Cleverson Daniel
Variety: Geisha
Region: Cristina/MG
Process: Fermented
Altitude: 1,350m
Roast: Medium



CASA ADONIRAN



BOTECO DO 28

MENU

BOTTLES TO GO

Canarinha (44% abv.) (600ml) R$340

Copan Amburana (39% abv.) (750ml) R$160

Copan Blend Carvalho e Amburana (39% abv.) (750ml) R$360

Copan Prata (39% abv.) (750ml) R$140

Mato Dentro Carvalho (42% abv.) (980ml) R$86

Mato Dentro Jaqueira (40% abv.) (700ml) R$150

Mato Dentro Jequitibá Rosa (40% abv.) (700ml) R$150

Mato Dentro Prata (42% abv.) (980ml) R$76

Pindorama (40% abv.) (750ml) R$240

Tiê Bálsamo (42% abv.) (700ml) R$120

Tiê Carvalho (42% abv.) (700ml) R$120

Tiê Guapiara , 5-Year French Oak (39% abv.) (500ml) R$480

Tiê Jequitibá (42% abv.) (700ml) R$120

Tiê Kit - Prata, Ouro e Canelinha (40% abv.) (275ml cada) R$160

Tiê Prata (42% abv.) (700ml) R$90

Weber Haus 1922 Aged in 3 Woods (40% abv.) (700ml) R$180

Weber Haus 1922 Aged in 6 Woods (40% abv.) (750ml) R$398

Weber Haus Extra Premium Solera Reserve, 5 Years (40% abv.) (750ml) R$495

Weber Haus Rota 48 Pura (48% abv.) (1000ml) R$160

Jambucana, Cachaça Blended with Jambu (40% abv.) (500ml) R$140

Licor Sabina, Cambuci and Honey (20% abv.) (500ml) R$120

Gin Liric Melody (44% abv.) (750ml) R$140

Gin Liric Rhapsody (48% abv.) (750ml) R$140

CASA ADONIRAN



BOTECO
DO
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MENU
BY THE SHOT

Canarinha (44% abv.) R$24

Copan Amburana (39% abv.) R$18

Copan Blend Carvalho e Amburana (39% abv.) R$28

Copan Prata (39% abv.) R$16

Mato Dentro Carvalho (42% abv.) R$14

Mato Dentro Jaqueira (40% abv.) R$16

Mato Dentro Jequitibá Rosa (40% abv.) R$16

Mato Dentro Prata (42% abv.) R$12

Pindorama (40% abv.) R$20

Tiê Bálsamo (42% abv.) R$16

Tiê Carvalho (42% abv.) R$18

Tiê Guapiara, 5-Year French (39% abv.) R$52

Tiê Jequitibá (42% abv.) R$16

Tiê Prata (42% abv.) R$14

Weber Haus 1922 Aged in 3 Woods (40% abv.) R$20

Weber Haus 1922 Reserva, Aged in 6 Woods (40% abv.) R$28

Weber Haus Extra Premium Solera Reserve, 5 Years (40% abv.) R$38

Weber Haus Rota 48 Pura (48% abv.) R$15

CASA ADONIRAN