

**Wallpaper\***  
City Guide

**BRASILIA**

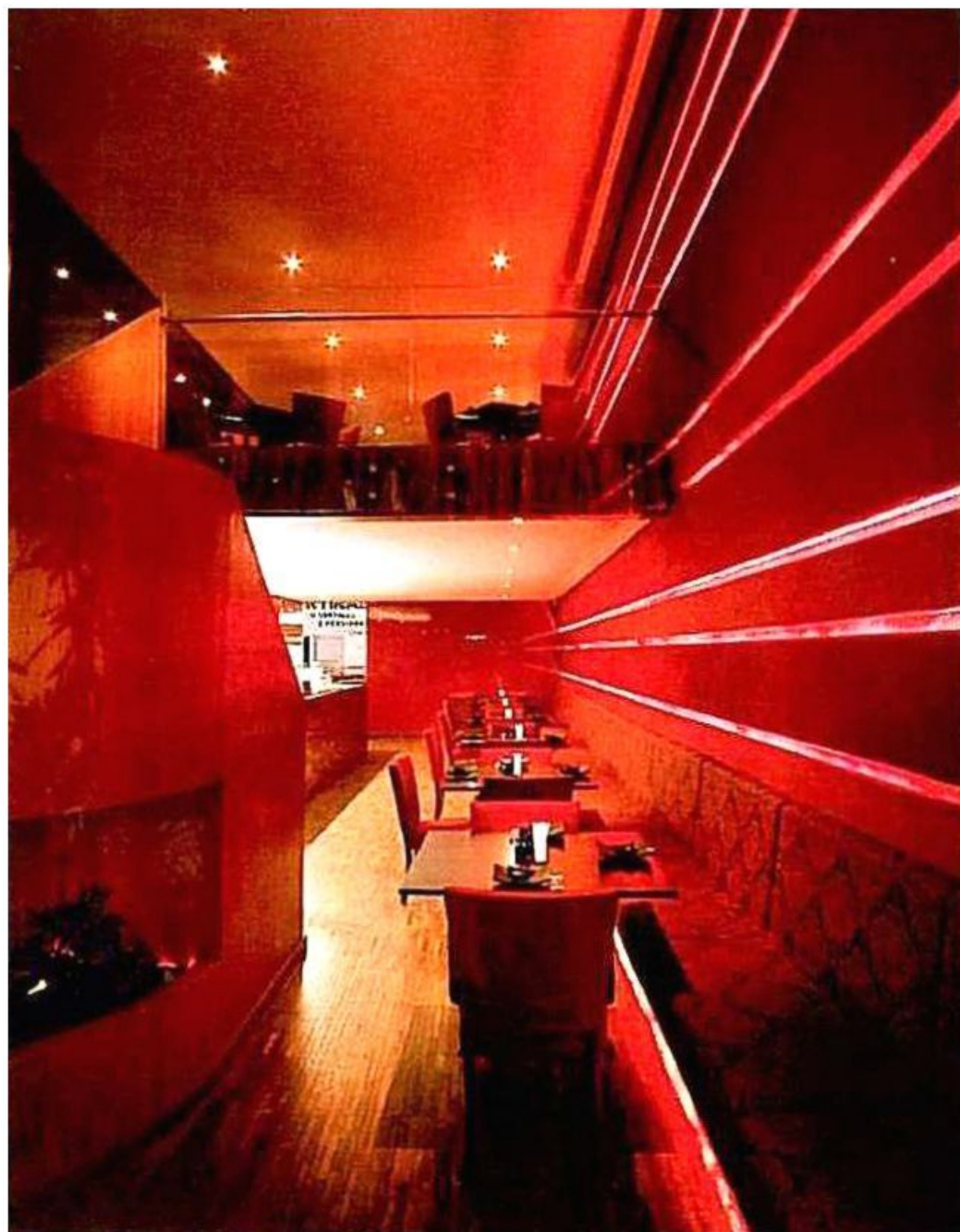
PHAIDON

# URBAN LIFE

## CAFÉS, RESTAURANTS, BARS AND NIGHTCLUBS

Brasilia's critics make much of the city's lack of soul, comparing its nightlife with that of Latin America's A-list. But Costa's plan, created for 600,000 people, was not meant to shape a megalopolis for hedonists. Even if you add the two million inhabitants of the satellite towns – those that struggle to afford the restaurants and bars found in the core – Brasilia is a fraction of the size of the region's other major cities. Only Quito and Asunción are smaller capitals, which explains why elegant spots such as Mercado Municipal (509 Sul, T 3442 4500) and Grand Cru (Q1 9/11, Bloco L, Loja 6, T 3368 6868) feel more like Zurich on a weekday evening.

However, after spending its teens under military rule, Brasilia is growing up fast in terms of the sophistication of its venues, and is keen to make up for lost partying time. Nearly every commercial strip has undergone cosmetic improvements, many in the run-up to the city's 50th anniversary, with the addition of more refined restaurants and bars such as New Koto (212 Sul, T 3346 9668) and Corrientes 348 (411 Sul, T 3345 1348). Brasilia has the highest per capita income in the world's seventh-richest economy, and there is a lot of cash here. Chefs such as Dudu Camargo, in his eponymous restaurant (see p051), and Mara Alcamim, at Universal Diner (210 Sul, T 3443 2089), together with some big-hitters from out of state, have made spending it a much more entertaining proposition. *For full addresses, see Resources.*



### Kojima

Recife-based architects Turíbio and Zezinho Santos have turned up the heat at this Japanese/Peruvian restaurant, which features LED hose lighting carved into red velvet walls. Sushi chef Walber Mendonça takes charge in the bar and lounge area downstairs, manipulating the full gamut of flavours with no shortage of Korean chilli livening up the mix. Upstairs, a long table seats

20 and is backed by a full-length mirror that splits the jatoba parquet flooring and frames a good-looking crowd of socialites. We recommend the sushi *camarão* with mango, asparagus, tomato and lemon juice or the *usuzukuri*, a carpaccio of sergeant fish with lemon and soy sauce, washed down with a strawberry *sakeoska*. 406 Sul, Bloco C, T 3443 0118, [www.restaurante kojima.com.br](http://www.restaurante kojima.com.br)



### Boteco

*Botequim*-style bars are ever so hip right now; witness the 'classic' Bar Brasília (T 3443 4323) and the imitation Rio joint Lapa Choperia (T 3242 0000), but it's the combination of polished interior design and tasty Pernambuco bites that makes the *chopp* seem colder at Boteco. Designed by Turibio and Zezinho Santos, who also created the interiors at Kojima (see p045) half a block away, Boteco is

part of a chain from north-east Brazil pandering to *candangos* pining for the beaches of Recife and João Pessoa. Floor tiles from colonial Olinda, in a traditional baby-blue chessboard motif, black-and-white photographs on the walls and 1950s-style globe lighting transport you back to an era that evokes the bossa nova of Tom Jobim and João Gilberto.

406 Sul, Bloco D, Loja 35, T 3443 4344