

20 years of RANCHO INN

The story of Andrea Tinoco by Orlando Santos

Besides being one of the most traditional streets in the Centro of Rio de Janeiro, Rua do Rosário offers a rich and varied gastronomic tour with more than 15 restaurants that serve delicious and beautifully decorated dishes from competent chefs.

Rancho Inn, from chef **Andréa Tinoco**, is the most famous. Her



talent and excellent buffet service has made it to several culinary festivals around the country. She began her career in gastronomy with the renowned José Hugo Celidônio, with whom Andréa stayed for 10 years.

For more than twenty years, the object of Rancho Inn has been to balance a perfect ambience in the heart of the city with light and healthy food. One needs to look no further than the line that forms at the door daily to be assured of the success of the establishment, made in the beautiful old colonial building that had once been the office of the renowned jurist Rui Barbosa.

Even after the recent renovations that have amplified the ground level floor to double capacity, the line is still there, but the first, mezzanine and second floors offer more comfort for its clientele.

Four ways to enjoy the taste

The contemporary food is the same whether at the buffet on the first floor or the *à la carte* service on the second floor.

Rancho Inn has four formulas for clients – 1, 2, 3 and 4 – although they have the same price with a choice of three side dishes from the buffet (R\$ 19,90), they vary according to the main dish: beef, chicken or pasta (formula 1), fish (formula 2), quiche (formula 3), and roast beef (formula 4). Whomever prefers to choose whatever they like without one of the four formulas may do so at a fixed price of R\$ 23,90.

The menu changes daily, meaning there are more than 20 options each month, including fresh and inventive salads and hot dishes: chicken with orange and honey sauce, zucchini with butter and mint, green beans with crunchy shredded leeks, spinach and ricotta cannelloni, and eggplant and honey confit are just some of the delicacies of Rancho Inn.



RANCHO INN

Rua do Rosário, 74 – Centro,
Rio de Janeiro, Brazil

Phones: (55 21) 2233-6446
and (55 21) 2263-5197

172 seats

From Monday to Friday,
from 11:30h am – 15:30h pm

To end your meal, there are several options from which to choose, including verrines (R\$ 3,90 each) and cakes (R\$ 7,50 a slice). A banana sweet with *crema catalana* arrives at the table in a martini glass (R\$ 10,60).

For chocolate fans, a *brigadeiro* crepe with ice cream (R\$ 12,20), *profiteroles* (R\$ 6,20, small), chocolate mouse cake (R\$ 8,90) and a brownie with ice cream (R\$ 10,60). Any one watching their weight can count on a variety of other options, such as a fruit salad (R\$ 8,70, large) or simply seasonal fruit (R\$ 5,50 portion).

A 100% carioca chef

"Although I have lived in other countries, my heart and head have always been here in Rio, the city where I was born and where everything good and important in my life has happened", states Andréa Tinoco.

The chef, who had studied Law at PUC-Rio, opened her first restaurant, Rancho Inn, in 1990 at its present location. With the success of her business, she created Buffet Andréa Tinoco, a mixture of buffet, catering and consulting services, rendering services to several companies and even clients of the establishment – the result of the innovative work of Andréa and her team for more than 20 years.

Besides being the owner of Rancho Inn, Andréa is connected with two restaurants in the Zona Sul of Rio, and, under the supervision of her sister, Márcia Tinoco, participated in major events, such as the exhibition celebrating 90 years of the artist Tomie Ohtake at the Museu Nacional de Belas Artes; 30 years of Maison Chandon in Brazil; and 50 years of Banco Cruzeiro do

Sul. She also handles large scale events for Petrobras for up to four thousand people.

As a consultant, Andréa has worked for many restaurants, implementing and reformulating menus, such as the Porcão group and Plataforma in New York.

Andréa Tinoco is not only witness but also party to the innovations and changes in the eating habits of cariocas for more than thirty years. She holds the same opinion of many other professionals in the industry: gastronomy is doing very well in Rio – thank you – with booming tourism and the mega-events awaiting Rio: the Olympics and

World Cup will only make things even better.

Andréa has closely followed how the municipal government has regrettably treated some of the older streets of Centro, especially Rua do Rosário: complaining of bad conservation with frequent potholes and often dirty, besides the other urban problems. For these reasons and more, Andréa was pleased with the announcement of the closure of Ave. Rio Branco and other cross-streets, transforming them into 'pedestrian streets'. "Then maybe we will have a 'Calle Florida' carioca", she says with hope. ■



Fotos: Berg Silva