

Rodrigo Oliveira
Chef de cozinha
Esquina Mocotó AND Mocotó Restaurante

Rodrigo Oliveira, 32, is the chef-owner of Mocotó, an acclaimed Brazilian cuisine restaurant in São Paulo, Brazil. Rodrigo was named Chef of the Year in 2012 and the restaurant was awarded Best Brazilian Cuisine Restaurant in 2012 by Prazeres da Mesa, the main gastronomic magazine in the country. The chef was pointed as one of the 5 most influential young chefs in the world by Elle à Table magazine and Mocotó pointed as one of the 10 coolest restaurants in the globe by The Restaurant magazine. This and other accolades from the most important vehicles are just the confirmation of restaurant's 40 years success. Created as a grocery by Rodrigo's father, Mr. José Almeida, the always busy, low-profile and non-reservation Mocotó, has people waiting for a table any day in the week. Since the young chef assumed the business, the northeast cuisine made at Mocotó is gaining attention from press like Food and Wine, Wall Street Journal, Le Figaro, El País, and more.