



FONDA SAN MIGUEL

COCINA DE ORIGEN

2024 PRESS KIT



LOCATION

2330 W N Loop Blvd, Austin, Tx 78756

FOUNDED

1975

PHOTOS

[Fonda San Miguel photos](#)
(credit noted in image titles)

CONTACT

Olga Campos Benz
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WEBSITE

fondasanmiguel.com

MENU

fondasanmiguel.com/menus

HOURS

Sunday | Closed
Monday | 5 - 9:30 p.m.
Tuesday | 5 - 9:30 p.m.
Wednesday | 5 - 9:30 p.m.
Thursday | 5 - 9:30 p.m.
Friday | 5 - 10:30 p.m.
Saturday | 5 - 10:30 p.m.



facebook.com/fondasanmiguel



instagram.com/fondasanmigueltx

**"Staunch,
rigorous,
traditionalists
when it
comes to
Mexican
Cuisine."**

**THE AUSTIN
CHRONICLE**



When Fonda San Miguel opened in Austin in 1975, it became the first restaurant in Texas to focus exclusively on authentic regional cuisine from Mexico's interior and coastal culinary epicenters: Oaxaca, Puebla, Veracruz, and Yucatan.

TRADITION IS NOT STATIC

With a grand dream, little experience and a lot less cash, Tom Gilliland and Miguel Ravago founded Fonda San Miguel over forty years ago. When it opened in 1975, Fonda San Miguel became the first restaurant in Texas to focus exclusively on true, authentic regional and coastal Mexican cuisine from Mexico's interior culinary epicenters: Oaxaca, Puebla, Veracruz and Yucatan.

The restaurant also features Gilliland's carefully curated collection of museum-quality artwork, exotic plants and international décor. With the dual focus on food and art, Fonda San Miguel flourished and their long-range impact on Mexican food in Texas and the United States was ultimate, garnering national and international acclaim.

Today, Fonda San Miguel continues to explore the authentic tastes and developing trends of Mexico, with an addition to the menu including 100% plant-based, vegan, gluten-free and dairy-free dishes. All are dishes rooted in the traditional recipes of interior and coastal regions of Mexico while returning to what the earth provides, thus the name "De la Tierra."



OUR PEOPLE

Owner Tom Gilliland

One of its many strengths is the impeccable people who are the heart of Fonda San Miguel beginning with co-founder and sole owner, Tom Gilliland, whose appreciation for authentic Mexican cuisine, art, culture, and customs have led to the creation of a unique dining experience for each and every customer.

Gilliland's business partner and close friend was also its co-founder, the late Chef Miguel Ravago. Ravago touched the hearts and taste buds of thousands of patrons during his time in the kitchen. Together he and Gilliland enjoyed a special friendship with Mexican culinary expert Diana Kennedy, who would go on to mentor the pair for decades.



Fonda San Miguel's iconic kitchen and its staff are being led by innovative chefs whose skills solidify the restaurant's reputation for serving the finest in authentic interior and coastal Mexican cuisine.

Chef Natalie Gazai

It's been said, Executive Pastry Chef Natalie Gazai, adds international flavor to every dish she creates. She was raised in Uruguay in a home with the Spanish flair of the Basque region combined with a profound Palestinian influence. Building on her knowledge of cuisines from around the world, Natalie completed culinary training in Monforte d'Alba, Italy. Her areas of cooking expertise now span the globe and include New American, Italian, Spanish, Middle Eastern, South American, and Mexican cuisine. Developing exceptional food is what she does best and Fonda San Miguel's clients who crave something sweet will be ecstatic to know Natalie is taking desserts and pastries to an extraordinary level. As our Executive Pastry Chef, Natalie's baked goods are heavenly creations to be topped only by her unique flavors of ice cream and her savory, sweet sauces. When it's time to complete your meal with something sweet, shared plates are not recommended!





The Fonda San Miguel Team

The Fonda San Miguel team consists of a core of longtime kitchen staff, some who have worked at the restaurant for over 30 years. They are devoted to the founders' commitment of authenticity and excellence in interior and coastal Mexican cuisine. Setting a standard that's hard to beat, Fonda's front-of-house staff is exemplary in their presentation. Loyal patrons are greeted by name, new diners become good friends, and the customer experience is thoughtful and swift.

Today, the Fonda team continues to take culinary excursions throughout Mexico ensuring the vibrant spirit, classic traditions and ever-evolving restaurant culture continue to thrive. In fact, Gilliland traveled to Merida and Oaxaca, Mexico in the spring of 2022 to collaborate with several renowned chefs.

OUR FUTURE

Two best-selling cookbooks, more than forty years later and thousands of devoted patrons, the restaurant is preparing for its 50th anniversary in 2025 with plans for a bold and beautiful fiesta!! Gilliland hinted at what the public can expect stating, "Many exciting events will be taking place as we count down to our 50th celebration!" He adds, "A half-century of creating unique dining experiences for every person who walks through our door proves what we've strived for since the day we opened, and that is to create an enduring legacy by continuing to evolve, continue to push the envelope and consistently making everyone feel welcome, seen, and loved."

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