



## OWNER / EXECUTIVE CHEF RUFFO IBARRA

### Oryx Capital

Chef Ruffo Ibarra grew up in the metropolis of Tijuana, the entrance to one of the busiest land border crossings on the planet. He enjoyed cooking from from a young age, cherishing time in the kitchen with his mother.

Working without pay at the Grand Hotel by day, and Baci in San Diego as a stagiaire by night, Ibarra worked without complaint. Chef Ibarra then enrolled for formal training at the Culinary Art School in Tijuana.

He went on to work in the kitchen of Javier Plascencia's Romesco in San Diego, and Cenador de Amós, a two Michelin star restaurant in Cantabria, Spain. He returned home where he would put his expanded experience to work as a private catering chef.

In 2015, Chef Ibarra opened the doors to Oryx Capital. The restaurant brings a Cali-Baja fusion to guests.

A year and a half after opening his restaurant, he took the opportunity to cook and learn from Massimo Bottura at Osteria Francescana in Modena, Italy, for three months.

By 2017, he was named one of Baja's leaders by Revista Campestre. When he isn't running his restaurant, Ibarra can be found traveling to showcase his style of cuisine of Northern Baja to new audiences, or helping nonprofit organizations like "This is about Humanity," "World Central Kitchen," or "Fundación Rebeca Lan."

#### ***What is the heart of your culinary passion?***

Definitely serving others. This industry is almost completely about passion—passion to execute, passion to create, but nothing fills my soul, like serving others.

#### ***What are you most proud of in your culinary career?***

The opportunity to have staged at Osteria Francescana with Massimo Bottura has to be up there, but to build a team that can run a restaurant and see them grow, can't be beat.

#### ***What advice would you offer to young chefs eager to build a successful career?***

Stay humble, leave your ego at the door. Listen and learn, none of us know it all. And always help others, you'll be surprised how much farther that takes you.