

Saul Ortiz
Executive Chef
Diablo's Cantina

Growing up in Mexico City, food was the epicenter of Saul Ortiz's culture. Most of his childhood was spent alongside his parents in the kitchen or at the local markets exploring the city's vibrant produce and street food. With over 15 years of culinary experience, Ortiz continues to incorporate traditions from his past into his cooking today. In his current role as executive chef of Diablo's Cantina at Luxor Hotel & Casino, Ortiz uses detailed presentations, authentic flavors and modern cooking techniques to provide a fresh taste of Mexico that all guests can enjoy. Ortiz cooks with his heart and uses his passion for Mexican culture as inspiration for each dish he prepares.

Ortiz's culinary career began in 1988 when he moved to the United States to work as a busboy at Atlantis Casino in Reno, Nevada. He quickly climbed the ranks and earned the role of executive chef at the casino's café and coffee shop. In this position, Ortiz gained over seven years of experience preparing both Italian and American cuisine.

A desire to return to his Latin roots led Ortiz to Las Vegas in 2003 where he served under the head chef of Pink Taco at The Hard Rock Hotel & Casino. Nearly a year later, he accepted a position as executive chef at Isla Mexican Kitchen and Tequila Bar at Treasure Island. Here, Ortiz played an integral role in the restaurant's opening, earning the venue two consecutive "Best Mexican Food on The Strip" awards from the Epicurean Club of Las Vegas and serving alongside critically-acclaimed chef and mentor Richard Sandoval. Ortiz's successes throughout his career has provided him with the honor to cook at a James Beard House Mexican Independence Day event and participate on many cooking television shows such as Food Network's "Chopped" and Cooking Channel's "Taco Wars."

In 2008, Ortiz moved to Luxor Hotel & Casino to serve as executive chef of the resort's Mexican concept, Tacos & Tequila, where he helmed the kitchen for 10 years before being tasked to transform the space and menu into a modern Mexican concept, Diablo's Cantina, in 2018. In this role, Ortiz provides creative direction for the restaurant and is responsible for all daily operations, menu development and presentation.

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