

# Edinburgh Reporter chats – Donald Mavor

✖ **Who are you, and where did you come from?**

My name is Donald Mavor, I'm owner and head chef at [Tex- Mex 2](#), the first Mexican restaurant in Scotland. I'm originally from Glasgow, but Edinburgh has been my home for more than 30 years.

I've been in the hospitality industry all my working life and became interested in Mexican food very early on. I travelled extensively in Texas and Mexico to learn more about it, opened Tex Mex and more than 25 years later, it's going from strength to strength.

**What is the business book you recommend that everyone should read?**

There isn't any one specific book I would recommend, as everyone has different requirements at different times. But books providing advice on enhancing customer service are of particular interest to me. We get great feedback about the service at Tex Mex and I want it to continue to be the best it can be.

**How do you spend your spare time?**

I don't have a lot of spare time, as the restaurant keeps me very busy, but I really enjoy spending time with my three children, who are 18,15 and 13. I also like ski-ing and sailing when I get the chance.

**Do you think you achieve a good work/life balance?**

Not as much as I would like, but it is something I am actively aiming for and I'm seeing improvement.

**What makes Edinburgh the best location for you to live and/or work?**

What's not to like about Edinburgh? It has everything a capital city should have

**What is your special area of Edinburgh, or special place in Edinburgh and why?**

My favourite part of Edinburgh is Thistle St, where Tex-Mex 2 is based. It's like a little village in the centre of town, with lots of great shops, bars and restaurants.

**What would you consider the pinnacle of your career?**

Having the opportunity to cook food I am passionate about, in my own restaurant, is an ongoing pleasure.

**If you have a mentor then could you tell us who that is and about your relationship.**

I don't have a mentor as such, but I work closely with business consultant, Miles Duncan.

**What benefits does that relationship bring to you and your business?**

All business owners need someone who's not directly involved in the business, who can stand back, view it objectively and give impartial advice. Miles' input is extremely helpful.

**Which networking groups in Edinburgh have you found particularly useful?**

I particularly like informal networking groups and my two favourites are No Excuses and 6 Degrees.

**Who are your business heroes?**

I don't have any business heroes as such, but I admire David Ramsden of The Dogs for what he has achieved. When I started

out in the hospitality industry, I was his head chef in an early venture and at a later stage he worked for me at Tex Mex. It's always been clear that he had a vision and the tenacity to see it through. I also admire James Thomson of The Witchery for having built a fabulous selection of restaurants.

**What are your business goals for the next year?**

My goal is to open another Tex-Mex. I've been looking around for the right premises for a while – I haven't found what I'm looking for yet. Wherever the location, it will offer the same great, authentic Mexican food, at value for money prices, a very friendly welcome and excellent service.

**Describe your typical day for us.**

There's no such thing for me, but my working day at Tex Mex usually includes cooking and front of house duties.

**Best job advice you ever received?**

The best job advice I ever received was – if you are not an expert at some aspect of running your business, delegate to someone who is. But make sure you monitor and evaluate what they are doing for you.

**Your plan of attack for the next 12 months?**

To welcome even more Mexican food lovers to [Tex Mex 2](#).

 TEX MEX II

64 Thistle Street

Edinburgh

T: 0131 260 9699