



HOSPITALITY  
GROUP

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**BERTY RICHTER**  
**Executive Chef of**  
**Ladino and TLV**

Born and raised in Israel to an American-Hungarian father and a Turkish mother, Berty Richter has always had food at the center of his life. At a young age, Berty found himself cooking with his mother, aunts, and grandmother, asking questions and following their steps in the kitchen. On Saturdays, Berty's entire family would sit around the table for breakfast until evening for what seemed to be a whole day of feasting on Turkish and Greek mezes. Berty's grandmother used to tell him, "Most of the world eats to live. We live to eat."

At age 18, Berty joined the mandatory military service in Israel where he found himself volunteering to cook on the weekends while some of the cooks were away. It was then that Berty ultimately decided to turn his hobby into a career. After 10 months of classic French culinary training, Berty began working at the Dan Hotel in Eilat, Israel.

In 2001, Berty moved to New York City where he first worked at Tribeca Grill and then at Montrachet, where he became a sous chef. Four years later, he was offered a job at a restaurant in Barcelona, where he spent a little less than a year before returning to New York where he worked a number of restaurant jobs, including executive sous chef at Blue Water Grill and executive chef at Isabella's.

In the summer of 2016, Berty moved to Austin, Texas. In 2019 Berty opened TLV in the Fareground food hall downtown, which features traditional hummus plates, iconic street sandwiches, like falafel and sabich; roasted cauliflower, Israeli salad, various kebabs, and more.

Berty opened his first concept in San Antonio, Ladino, Fall of 2022. Ladino pays homage to Berty's Sephardic roots with a menu centered around the charcoal grill which plays a lead role in the Middle Eastern and Balkan cuisines. Described as a Mediterranean Grill House, Ladino is a celebration of all the cultures combined, starting from the decor, the ambiance, and the music, to the beverages and food. Using a wood burning oven, Ladino features freshly made pita and other regional specialties accompanied by an abundance of Mezze, vegetables, spices, and herbs that are playful and bold.