



The Borga Family



Born in Bogota, Colombia in January 1969 from a Yugoslavian Father and a Colombian Mother great grand daughter of a Colombian President.

Came to the us in 1974 and settled in Malibu California where she developed a special love for the ocean and surfing. In 1987 met Espartaco Borga at his Night club in Beverly Hills, where they fell in love, together they moved to Dallas, Texas in 1989 where she became part of the funding team of ZuZu Handmade Mexican Food. In 1993 moved to New York where she started to develop her passion for pastry making. In 1997 came back to Dallas, married and started her pastry studies at El Centro Culinary Program, and in 2001 cofounded La Duni Latin Cafe to great critical acclaim, as well as giving birth to her son Brandon Borga.

During 2003, Dunia was invited to do baking demonstrations at the French Culinary Institute in NY. She was chosen as the National Honey Board' spoke person for the Latin market. Together with her husband, they where selected as two of 25 chefs nationwide, to represent current and future trends of Latin Cooking at the James Beard Award ceremony in May 2004. On December 2003 the hospitality community of Dallas named Dunia "Best Pastry Chef " in D Magazines' Chefs' Choice Award survey.



Espartaco Borga

Born in Madrid, Spain in June 1963 from a Venezuelan father and a Mexican mother, both famous film stars in Latin America and Spain. Lived all of his childhood and adolescence between Europe and Latin America, during which time he developed his understanding and passion for authentic foods. After studying Business Adm., in Mexico City, moved to Beverly Hills, CA., in 1980 to study and help his father open a restaurant in Santa Monica "Espartacus' Fiesta" where he started to shape his restaurant career.

During the 80's, opened different restaurants and night clubs in Santa Barbara, Beverly Hills and New York, moved to Dallas, Texas in 1988 to open Raffles at the Crescent Court Shopping Center, it was named one of the top new restaurants of 1988 by The Dallas Morning News.



In 1989 created and cofounded ZuZu Handmade Mexican Food, a pioneering quick casual cafe that became the standard in fresh - high quality - convenience oriented food service establishments. Began a Franchising program in 1991 that grew to over 200 franchises and rapidly gained national praise after being named among the first Hot Concepts by the National Restaurant News Publication and the Wall Street Journal, received many other awards and recognitions over the years, then in 1994 Arby's offered to purchase the company and Espartaco resigned to his executive position in the company.

In 1996 cofounded Lavendou Provincial Bistro with Pascal Cayet, again recognized as one the top new Restaurants of 1996 by the DMN. Simultaneously, helped his father reshape the family restaurants in Marbella, Spain in 1999.

After 13 years of courtship, marries Dunia, has a son and together opened La Duni Latin Cafe, in May of 2001. By January 2002, La Duni had been named one of the top 20 new restaurants in America, by Esquire Magazine and top 5 in Dallas by the Dallas Morning News. In 2003 La Duni was recognized as one of the best restaurants in America by The Zagat Guide and Gourmet Magazine, as well as one of the 50 best Hispanic Restaurants in the Nation by Hispanic Magazine, among many other accolades and recognitions.