

HELENE MOSTERTMAN

MANAGER AND OWNER OF THE VINO MÍO RESTAURANT

“The dishes are so well presented that some customers take photos of them”

ROCÍO GONZÁLEZ

Vino Mío serves international food. What exactly does that mean? We've got all kinds of dishes from different countries, from oriental to Spanish and vegetarian. There

is something to suit everyone's palate. When I was looking for ideas for the restaurant I liked the international theme.

Why is it called Vino Mío?

I did a wine course in Holland and I came to Spain with the idea of

starting up a restaurant with a large wine list. I realised that a bottle of Rioja or Ribera del Duero and good food are what the Spanish like. When we were in Madrid we saw a restaurant called Binomio and I hit upon the name, Vino Mío. It's short and the customers can easily remember it.

What is the most popular dish in your restaurant?

I would recommend the “wok Bangkok” which is finely sliced chicken with a sweet and sour sauce and lots of vegetables. We use a lot of fresh vegetables. Our meat is excellent quality and it's a dish which is affordable for most pockets. People come from outside the city to have it.

And what is the secret of the success of the dishes?

Our dishes are all very different

and therefore the secret is the variety. Everything is so beautifully presented that some customers take photos.

Who are your regular customers?

Normally people around 25 years old and upwards. Our prices are very reasonable for the food that we serve. Everything is done very well and the restaurant is tastefully decorated so the surroundings are pleasant.

Would you like to be featured in the restaurant guides?

I'd rather not be in them because then people would come here to pick faults. The most important thing for me is that the customers who come here are happy.

■ **MORE INFORMATION** Vino Mío C/ Álamos 11 ☎ 952609093 www.restaurantevinomio.com



INTERNATIONAL. Héline in the restaurant. / R.G.R.