

# A change is as good as a rest at the Vino Mío

New menus and a new exhibition are the order of the month

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Hélène, the owner of the Vino Mío restaurant in Calle Álamos in Málaga, is an extremely busy woman. Backed by 18 employees, she runs the popular eating place with what appears to be ease. Plus she's been thinking up new menus and organising a new exhibition all for this month of October.

Hélène came to Spain from Holland with the ambition of creating an establishment that would cater for all tastes and that's exactly what she's done.

The new 'a la carte' menu includes old Vino Mío favourites, some of them with new twists, as well as new innovative dishes. The 'Vino Mío' salad which is a generous helping of different lettuce, crispy bacon, pine nuts, sun dried tomatoes, croutons, cucumber, apple and a mustard and honey dressing can now be ordered with or without the Gouda and goat's cheese. 'Dundee's Delight' is another big dish, this time of crocodile from South Africa, which comes with a sweet and sour red pepper chutney, potatoes and vegetables.

Something else new is the set lunch menu. Lunchtime goers can now have a main dish chosen from a wide range, a drink and a coffee for 8.50 euros. Then in the evening (before 8 p.m.) early diners will be given a bottle of crianza Rioja wine on the house.



**KITCHEN.** What you see is what you get in Hélène's restaurant. / SUR

**Early diners are given a bottle of crianza Rioja on the house**

## Photographs

Apart from the food and friendly environment another good reason to eat in Vino Mío is the art which graces the restaurant walls. This month the exhibition is by photographer Miguel García Loizaga who "looks for the life contained inside all inanimate things" while out on his walks.

Vino Mío is open every day from 1 p.m. to 1 a.m. For more information visit the website: [www.restaurantevinomio.com](http://www.restaurantevinomio.com).



**LIFE.** Work by Miguel García.