

inside españa

What's Hot

A delightful new Spanish restaurant is in town serving up great tapas and main courses. A definite must-try! But if you want to whip up your own gourmet Spanish meals, head on down to Jones the Grocer!



Don Quijote

Never mind that it is slightly inaccessible, new Spanish restaurant Don Quijote located just off Upper Bukit Timah Road is latest must-try in Singapore. In fact, IS Magazine said that it's one of the best new restaurants that they visited recently.

There is wide variety of Spanish dishes to choose from such as Spanish meatballs, mixed sautéed mushrooms and my personal favourite, garlic prawns (Tip: Most Singaporeans don't like too much oil so the owners reduced the amount of oil in the dish. Whatever you do, ask for more oil. This is olive oil so it's healthier than most, and with essence of garlic and prawns infused in it, it is just so delectably good with bread.)

However, the dish that would make anyone's day would be the fideua negra (Spanish-style pasta with squid ink) – the squid ink sauce was perfect and the very thin pasta (which is similar to thin Hong Kong noodles) was the right texture for the sauce. Another highlight would be their paella, they are generous with their seafood which mixes well with the rest of their dish.

On Sundays, when you're up a tipple, you can head there for brunch. They offer à la carte buffet (\$48 per person for free flow of sangria and wine) from 11.30pm – 2.30pm with over 20 tapas including tortilla. If it's unlimited swigs of Don Quijote's premium sangria that you prefer, it will cost you \$62 per person, top it off with a sinful bread and butter pudding and you know it's worth every penny.

Opens daily from 5pm - 11pm along Lorong Kilat. http://www.don-quijote-restaurants.com/