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## A Symphony of Flavors: When Spain Finds a Home in Vietnam

15 September 2025



*When two cultures meet at the table, borders dissolve. Spain and Vietnam, though worlds apart, are discovering each other through the most universal of languages—food. Beyond trade agreements or diplomatic ties, gastronomy has emerged as a bridge of flavors, emotions, and traditions. For the Vietnamese, Spanish cuisine is not merely an import; it is a new way of savoring life, one that invites curiosity, joy, and connection.*

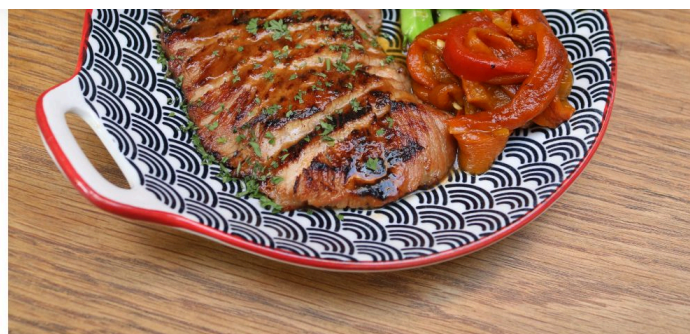


### *Gastronomic experience with Spanish flavors*

In recent years, the journey of Spanish products into Vietnam has been one of quiet persistence and steady growth. Olive oil, liquid gold of the Mediterranean, is now more than a staple in European kitchens; it graces the tables of luxury hotels and fine restaurants across Vietnam, and increasingly, it finds its way into family homes. Iberian pork, prized as one of the world's most exquisite meats, joins an ensemble of cheeses, preserves, and wines that together tell stories of sun-soaked valleys, coastal breezes, and artisanal craftsmanship passed down for generations. Specialized boutiques now showcase these treasures, proof that Vietnam is not only open to but deeply curious about authentic Spanish flavors.

But the heart of Spanish gastronomy lies not only in products, it lives in experiences. The tradition of tapas, a ritual of sharing small plates and extending conversations deep into the night, has conquered the world and feels almost destined to resonate with the Vietnamese. Here too, food is never solitary. A Vietnamese family meal, with dishes laid out for everyone to share, echoes the same spirit of conviviality. Tapas and cơm nhà alike embody a truth: meals are about togetherness, about weaving stories and memories around the table.

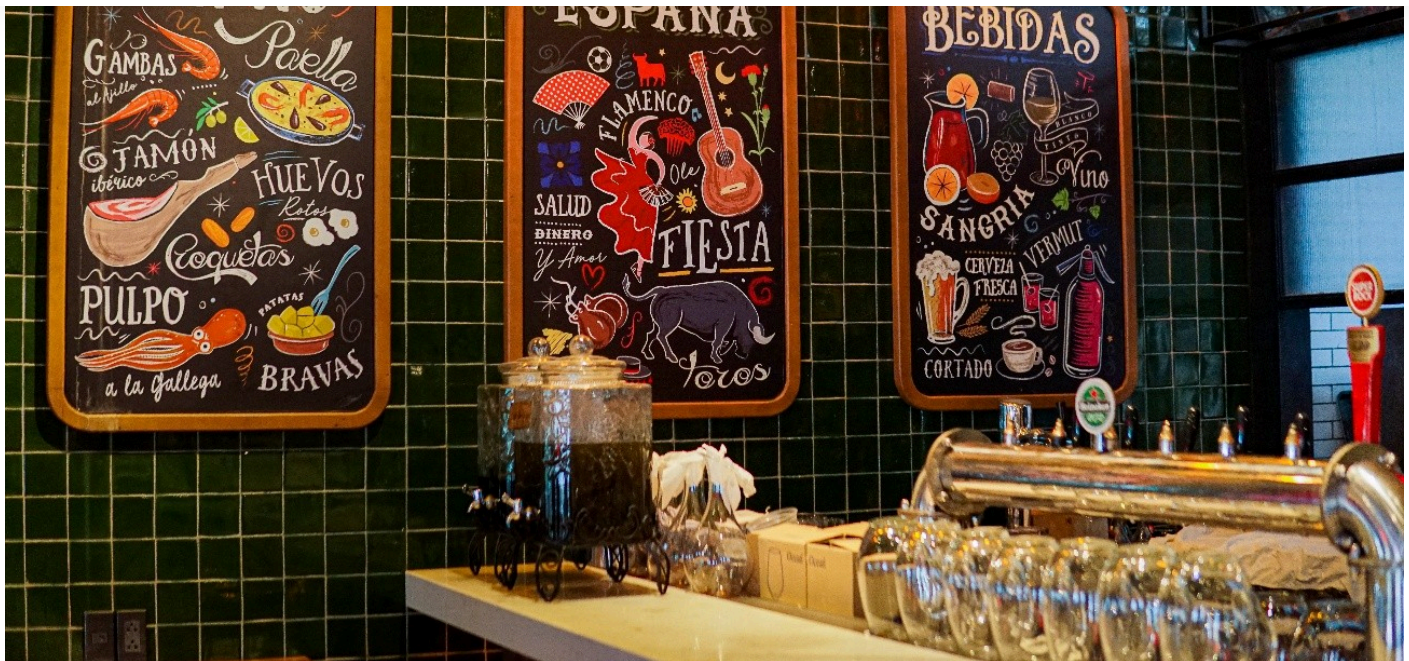




### *Secreto Iberico and mussels*

In Hanoi, Ho Chi Minh City, and the coastal city of Nha Trang, Spanish restaurants are flourishing as cultural ambassadors. These are not just dining rooms serving paellas, croquetas, or thin slices of jamón ibérico. They are living theatres of Spanish hospitality, where every detail—warm welcomes, creative menus, respect for tradition—becomes an invitation to discover the soul of Spain. Beyond the flavor of the food lies something deeper: values of generosity, authenticity, and innovation. Each meal transforms into a cultural journey, offering Vietnamese diners a taste of Spain's heritage while reminding them of their own traditions of community and sharing.

To nurture and safeguard this bridge, ICEX Spain Trade and Investment has created certification programs such as Restaurants from Spain and Colmados from Spain. The first honors restaurants around the globe that faithfully embody Spanish culinary traditions, using genuine ingredients, engaging Spanish professionals, and crafting menus that preserve the integrity of the cuisine. Vietnam already counts 11 certified restaurants, a remarkable achievement that places the country ahead of many neighbors in the region. Colmados from Spain, meanwhile, guarantees the authenticity of specialty shops devoted to Spanish products, offering Vietnamese consumers the assurance of both quality and origin.



*Tomatito Restaurant*

These are the current Restaurant from Spain certified in Vietnam:

- [Sabor Restaurant & Bar](#) (Ho Chi Minh)
- [OLÁ Beach Club by SOL Meliá Phu Quoc](#) (Phu Quoc)
- [Octo Tapas Restobar](#) (Ho Chi Minh)
- [Olé Saigon Restaurant](#) (Ho Chi Minh)
- [Tomatito Saigon](#) (Ho Chi Minh)
- [Iberico Tapas y Vino I](#) Ho Chi Minh
- [Iberico Tapas y Vino II](#) Ho Chi Minh
- [Iberico Tapas y Vino III](#) Hoi An
- [Capos](#) (Hanoi)
- [My Casa](#) (Da Nang)
- [Hispania Nha Trang](#) (Nha Trang)





*From left to right: Tomatito's chef cutting iberian ham & Hispania Nha Trang's chef*

Yet the story of Spanish gastronomy in Vietnam is not only about the present; it is a vision of what can grow. With every plate of tapas and every pour of Rioja, new opportunities emerge, culinary training programs, vibrant food festivals, collaborations between Spanish and Vietnamese chefs, and even shared innovations in food and beverage. What began as the exchange of products is blossoming into partnerships that enrich not only palates but also industries, opening doors for creativity, tourism, and cultural dialogue.

Food has always been more than sustenance; it is memory, celebration, and identity. As Spanish gastronomy finds its voice in Vietnam, it does more than introduce flavors, it builds a bridge of understanding and joy. At the table where Spain and Vietnam meet, the future is being seasoned with trust, discovery, and the promise of shared prosperity.



**Tags:** Sabor Restaurant & Bar / Spain Cuisine / Hispania Nha Trang /

Spanish Economic & Commercial Office- Embassy of Spain / Capos / Iberico Tapas y Vino /

Octo Tapas Restobar / SOL Meliá Phu Quoc / My Casa / Tomatito Saigon /

Embassy of Spain Vietnam / Taste of Spain / OLÁ Beach Club / Olé Saigon Restaurant

## INFORMATION

<https://www.foodswinesfromspain.com/en/certified-from-spain>



Equipments

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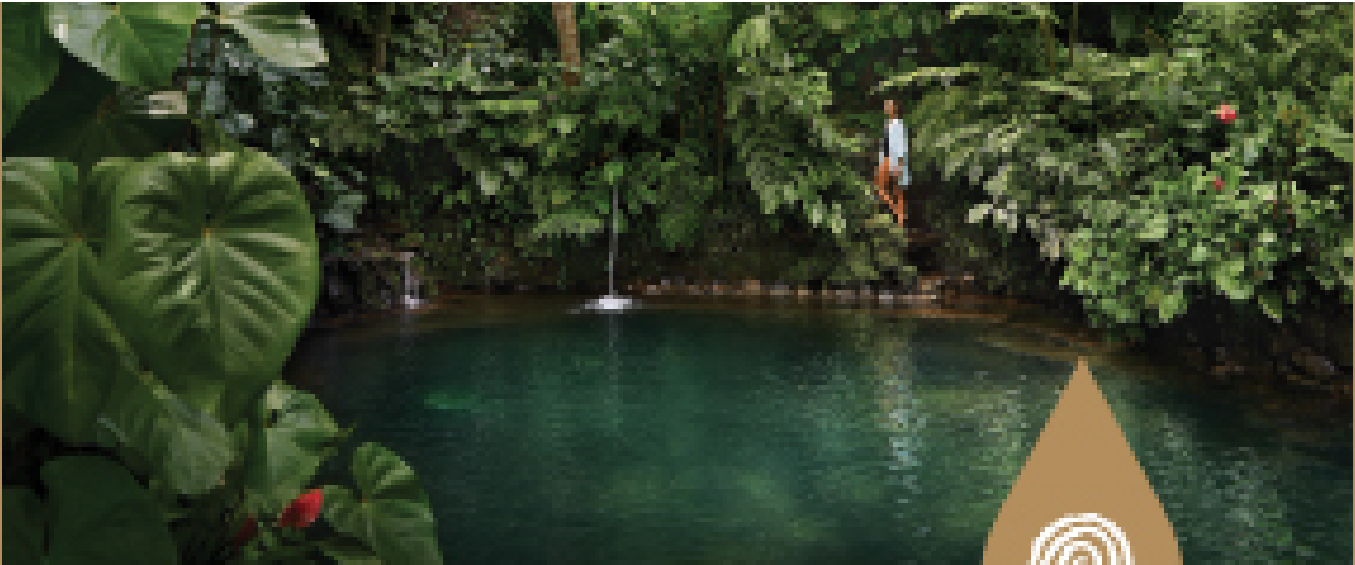


sweet temptations. Paired with refreshing cocktails, every bite is a celebration of life's zestful moments.



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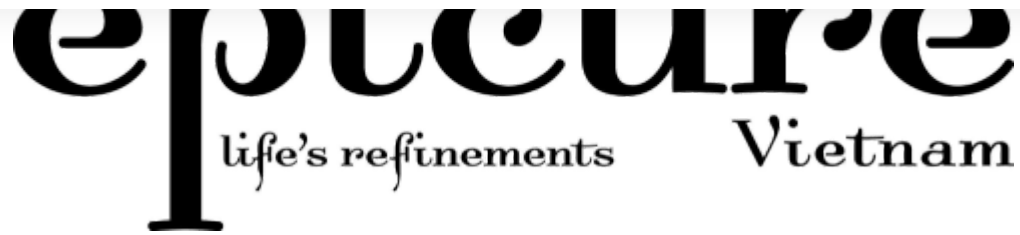


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