Octo is the first Spanish tapas bar in Saigon featuring an open kitchen on the traditional Barcelona style where chefs cook in front of the guests, where the boss becomes a waiter and the waiter becomes the boss.

Mr Julien, one of the owners and head chef, chose the name Octo because it is modern, it inspires freshness, it is Latin and also has the word Oc, that in Vietnamese means snails, which is also easy to remember.

Octo focuses on fresh products, many of which are locally produced, like all the seafood which is flown daily from Phu Quoc island.

The menu is 100% Spanish, and every day special dishes are made and placed of the black board to add extra choice and variety.

Octo also excels on Spanish wines, the owners want guests to discover how amazing Spanish wines are, while they are widely recognised in Europe and the US, they are mostly unknown in Vietnam.

When you look at the cooking style in Octo, there is a lot of technique in doing the dishes, with most of them cooked at low temperature; this takes longer but it ensures quality and especially consistency in the dishes regardless of who is the chef behind the kitchen making them.

Octo’s chefs look for simplicity but at the same time to delivering high quality dishes, making them both delicious and affordable.

The same idea is repeated at the open bar, where you can enjoy not only wine but a large selection of cocktails and spirits with daily happy hour from 5 to 7 and from 10 to 11.30 all days except Saturday and Sunday.

When you enter Octo one of the first things that catches your eye is the modern layout with ample spaces and high ceilings, giving a sense of freedom.
Comfortable seats and high chairs and a closed glass terrace.

At the start of the bar you can find on display a large selection of seafood, which is flown in daily and that can be cooked to the wishes of the guests.

The chef at Octo is always willing to please the Customers and they welcome orders of dishes which are off the menu, as long as they have the ingredients they will prepare them.

One key characteristic that wine lovers will enjoy in Octo is the large number of wines available by the glass, twelve of them.

In fact you can even find the iconic Vega Sicilia by the glass! Wine is also available by 500 ml garafe.

The wine list contains about 40 different wines and sherries, with 70% of them being Spanish.

Octo delivers a traditional Spanish menu with a mix of tapas, starters and main courses. Prices start at just 45k with most tapas in the range of 120-140k.

If you like Iberico ham you are in luck, as Octo serves one of the top Iberico brands, as well as other types of Spanish charcuterie.

The tortilla of Jamon and piquillos (120k) is outstanding. A traditional Spanish omelette enhanced by the flavours of roasted red piquillo peppers and Spanish ham. A delicious dish that suits most, simple but gorgeous.

With Saigon’s heat one of the best ways to start is with ceviche de atun rojo (140k). Thin slices of red tuna marinated with lime. Fresh and delicious.

Mejillones con escabeche (120k) is one of my favourite dishes. Off the shell mussels served in a tin marinated in olive oil and Spanish pimento, very traditional and just great.
One of the specials, black rice seafood, is one of the signature dishes at Octo: rice cooked with the squid ink and vegetables, served with a selection of seafood. Different and great with amazing presentation.

There are many more dishes, all of them affordable so start your journey of discovery, and if you fancy something that you can not see ask Pedro or Julien, and they will do their best to prepare it for you.

Although Octo can be busy at lunch due to its great set lunch, it is in the evenings where you can feel the great Spanish atmosphere with lots of people going for drinks and tapas.

Relaxed environment, eclectic music, making everything with a lot of passion and love. Vietnamese and foreigners alike mingle together, and Octo is one of the meeting points of the Spanish community.

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SPEED UP TO BOLIDO*

* Bolido: very fast car in Spanish

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