



Taberna Jamon Jamon: Spanish tapas and hospitality at its finest

By **Becky Horace** | Review | Published November 28, 2014

Venue information

Taberna Jamon Jamon

9/1 Sukhumvit 20 Bangkok,
Thailand



Venue Type

Restaurant

Opening hours

Mon - Sun: 11:30 - 22:30

Author information

Becky Horace

Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a freelance writer, Editor of BAMBI News. She is documenting her

[HOME](#) / [REVIEWS AND ARTICLES](#) / [REVIEW](#)

/ [TABERNA JAMON JAMON: SPANISH TAPAS AND HOSPITALITY AT ITS FINEST](#)

Where in Bangkok can you have a relaxed evening with friends while you enjoy fruity sangria and imported meats and cheese from Spain prefaced with a big hug and kisses on the cheek to welcome you? Only at Taberna Jamon Jamon on Soi 20.



Down Soi 20, across the street from the Windsor Hotel, is a little oasis of Spanish culture, Taberna Jamon Jamon. This new tapas bistro opened for business at the beginning of November and has been thriving due to the welcoming hospitality of it's manager, Patricia. You really feel as if you are in Spain as soon as you walk in the door with Patricia, a Madrid local, greeting you with open arms.

Sit back and

the tiles on the floor remind me of

adventures through her writing and photography.

becky@bkkevents.com

[@BeckyHorace](https://www.instagram.com/BeckyHorace)



Share this Article

relax!

Taberna Jamon

Jamon has a very relaxed feel to it.

The atmosphere is

one of friends

enjoying each

other's company, while you delight in food that will remind you of home no matter where you are from in the world. The restaurant is full of beautiful dark wooden tables surrounded by assorted chairs and benches. Along the perimeter of the room is a bar with tall bar stools where you can sit and drink a Spanish cocktail, such as Jamon Jamon signature Sangria. The tables are set with blue and white porcelain plates, shiny silverware, and a small bouquet of flowers, just enough to bring a pop of color to the dark table. The colors on the tables are a great match to the tiles on the floor, which remind me of the mosaic work done by Gaudi on the main terrace found at Park Guell in Barcelona with the pops of blue, yellow, and white.

the mosaic work done by Gaudi on the main terrace found at Park Guell in Barcelona with the pops of blue, yellow, and white.



Taberna Jamon Jamon - Interior

Along one side of the restaurant is a yellow wall decked with casks cut in half and used as blackboards displaying Chef Victor's specials for the day. Located at the back of the restaurant is a wall decorated in photo tiles showing the many highlight of Spanish culture and must see travel destinations. The one scene I couldn't help but notice was that of the Barcelona football team celebrating after a very exciting match. The Spanish music playing softly in the background, the photos around the room of Spain, and Patricia the Spanish

beauty who makes it her job to ensure every patron has had enough to eat, drink and has thoroughly enjoyed their time in her establishment make for a very enjoyable and easy evening out.

Tapas: Spanish comfort food

You know comfort food, the type of food that is the stuff memories are made of. Comfort food is different in every culture but for this American girl, if someone serves me cheese, meat, something covered in butter or fried, and any form of carbs I am in comfort food heaven. Chef Victor, who was recently working his culinary magic in Hong Kong at Michelin star restaurants, is now the head chef at Jamon Jamon and has created an extensive tapas menu with options to please everyone, including a sharing board that comes in half and full meter sizes!

Start your night with their signature Sangria and imported meats and cheese. You can see all of their offerings hanging on the wall near the kitchen or in the display case by the bar. You can't really go wrong with any that you choose because they are all delicious. Jamon Jamon offers the following imports from Spain: Lomo Iberico (loin), Salchichon Iberico & Vela (cured sausage in black pepper), Chorizo Iberico & Vela, Jamon Iberico de Bellota (acorn fed Iberian ham and aged 36 months), and queso de oveja curado & semicurado (cured and half cured sheep cheese).



Taberna Jamon Jamon - Left: Patatas bravas Right: Signature Sangria and imported meats and cheese

If you are more in the mood for something hearty and filling, try one of the tostones; translated to toast with a variety of toppings. The queso brie y chorizo (toast covered in brie and chorizo) and the escalivada con pollo (toast covered

in roasted eggplant, onion and bell pepper topped with chicken) were phenomenal. The chorizo and brie tosta was my favorite with the creamy melted cheese and a little zing because of the chorizo. I recommend you add an order of patatas bravas (crispy potatoes, spicy tomato sauce, and ali oli for dipping), an order of croquetas de jamon fried for a crispy outside with a rich but not heavy cheese and ham filling, or an order of Chef Victor's garlic prawns; now that will put a smile on your face! If you can squeeze one more thing in, when Patricia asks you to try the dessert you will want to say yes! We had the opportunity to try a very traditional Spanish dessert; flan covered in a caramel sauce. This dish is so light it's impossible to take just one bite no matter how full you are.

Bottom Line

If you are looking for an easy evening with friends or family where you can try several different traditional Spanish dishes make a reservation at Taberna Jamon Jamon on Soi 20. You are sure to enjoy the atmosphere, the attentive service, food that will warm your heart, and drinks that will make your worries melt away.

***Taberna Jamon Jamon is open every day from 11:30am until 10:30pm.
You can contact them directly for more information at
info@jamonthai.com or visit their Facebook page at
<https://www.facebook.com/jamonthai>.***



Taberna Jamon Jamon - Wall with casks

Comments

Join the discussion. No login required

[Email me replies](#)



No one has commented yet. Be the first!

[Home](#)

[About us](#)

[Advertise with us](#)

[Sell tickets with us](#)

[Reviews and articles](#)

[Our authors](#)

[Get in touch](#)

[Bangkok venues](#)

[Nightlife](#)

[Concert](#)

[Cinema](#)

[Theatre](#)

[Activities](#)

[Art](#)

[Misc](#)



[Add Event/Venue](#)



[Like us on Facebook](#)



[Follow us on Twitter](#)



[Follow us on Google+](#)



[Download our App](#)

Get connected with events around Bangkok

CITY

[Bangkok](#)

[Chiang Mai](#)

[Barcelona](#)

[Worcester](#)

[Singapore](#)

Developed with Three Seed Studios and Selley Sauce | Disclaimer

©2014 BKK Events. All rights reserved. A **One Place** company