

# Culinary Experiences

## at VIK

LA  
SUS  
ANA

Every Day  
Open for lunch, sunset  
and dinner  
Seasonal

Enjoy delicious, relaxed lunches and dinners, and ever-changing iconic sunsets with amazing cocktails and wine menu. The food is incredibly fresh and made with only the noblest ingredients. Exceptional vantage point over the beach livingly atmosphere La Susana is the place to spend the day and evening. Daily D.J. and special events feature live music throughout the season.

[lasusana.meitre.com](https://lasusana.meitre.com)

CIELOMAR

at **PLAYA VIK**  
Every Day  
Open for lunch and dinner  
Seasonal

Cielomar is located on the Playa Mansa beach at the edge of the village of José Ignacio. Its 100% gluten-free menu is influenced by diverse coasts and oceans—from the Pacific to the Caribbean—while highlighting the freshest local ingredients. It is an intimate and elegant dining space with a cozy atmosphere and a spectacular view over the ocean. Its stunning setting, with an iconic cantilevered pool and fire pit terrace over the beach, embodies the connection between ocean and sky, offering a sunset many describe as the best on the planet.

EL ASADOR

at **ESTANCIA VIK**  
Every Day  
Open for lunch and dinner  
Seasonal

Set within the heart of Estancia Vik, the restaurant features an open-fire grill under the vibrant artwork of Marcelo Legrand, offering a unique visual and culinary experience. Guests can savor the flavors of Uruguay’s renowned meats, fresh vegetables, and seafood, all prepared by the in-house chef. Whether dining beneath the stars or in the warmth of the fogón, every meal is a celebration of Uruguayan culture and tradition.

ZODIACO

at **BAHIA VIK**  
Every Day  
Open for breakfast,  
lunch and dinner  
Seasonal

Nestled in the heart of Bahia Vik, a high-end tapas experience awaits. This culinary space, perfectly blends with the surrounding landscape and offers panoramic views of the dunes and ocean. Our new menu is designed for sharing and socializing, highlighting the use of organic ingredients from our own garden. This tapas concept is ideal for showcasing the versatility of our beverage pairings. Zodiaco also now features a 360° bar, a remodeled space that seamlessly connects the interior with the outdoor Patio de las Moras, making it the perfect meeting point to begin or end the night at José Ignacio.

FISH & SEAFOOD  
BBQ

at **PLAYA VIK**  
Fridays, 8:30 PM

Immerse yourself in a magical evening at Playa Vik’s BBQ terrace overlooking the Playa Mansa beach and the sunset where the ocean meets the sky. This is a true culinary delight of the freshest fish and seafood and an unforgettable dining experience that captures the essence of José Ignacio’s beachside casual luxury. Truly one of the highlights!

> Price | \$ 120 + Tax, per person

GRAN ASADO  
URUGUAYO

at **ESTANCIA VIK**  
Saturdays, 8:30 PM

Another not to be missed Uruguayan experience is the Gran Asado BBQ at Estancia Vik’s El Asado where gaucho tradition meets contemporary Uruguayan art in a unique BBQ setting. Focused on the Uruguayan grass fed meat-eating culture of the gauchos our chefs blend tradition with fresh vegetables and salads for a delicious culinary evening.

> Price | \$ 120 + Tax, per person

WINE TASTING

By appointment

Enjoy an exquisite wine tasting experience in the privacy of Estancia Vik’s charming barrel-vaulted wine cellar, or at any of our hotels on any day of the week. This experience features our world-acclaimed VIK wines from our celebrated vineyard in Chile, recently recognized as South America's Leading Wine Region Hotel. Our wines have also received the highest historical scores in the 2025 edition of the prestigious Descorchados guide, underscoring the excellence of our property and the world-class quality of our wines. Please ask your concierge for more information.

> Price | \$ 90 + Tax, per person

> Including a selection of VIK wines and three cheeses, cold cuts, nuts, and seasonal fruits.



# Culinary Experiences

OTHER LOCAL FOODIE GEMS TO EXPLORE

## CRUZ DEL SUR

Located in the village of José Ignacio, Cruz del Sur features a charming organic farm. This farm-to-table restaurant uses its own fresh produce to create local dishes.  
Open for lunch and dinner.  
[@cruzdelsurfarm](#)

## GARZON BY MALLMANN

Located a short drive from José Ignacio, this restaurant offers a luxurious dining experience with gourmet dishes crafted by renowned chef Francis Mallmann.  
Open for lunch and dinner.\*  
[@restaurantegarzon](#)

## JUANA

In La Juanita, near Bahia Vik, Juana is a cozy restaurant known for its carefully selected menu of local products, fresh herbs, and local fish. Enjoy craft cocktails and friendly service. Hosted by the owners.  
Open for dinner.  
[@juanacocinabar](#)

## MOSTRADOR SANTA TERESITA

Perfect for breakfast, lunch and afternoon snacks. A modern version of the classic “rotisseries” in a large and open space with large communal tables. Run by the famous Argentinean Chef Fernando Trocca.  
Open for breakfast and lunch.  
[@santa.teresita](#)

## MARISMO

Set in a whimsical garden under the stars, Marismo serves a variety of local, seasonal products prepared on a wood-fired grill. Enjoy dining with your feet in the sand, surrounded by candlelight. Weather dependent.  
Open for lunch and dinner.  
[@restaurantmarismo](#)

## PARADOR LA HUELLA

A breezy seaside grill on Brava Beach, Parador La Huella offers casual and simple food just steps away from the lighthouse.  
Open for lunch and dinner.  
[@lahuella.parador](#)

## SOLERA VINOS Y TAPAS

Just a short walk from Bahia Vik and Playa Vik, Solera features one of the largest collections of top Uruguayan and South American wines. Enjoy these wines paired with delicious tapas in a cozy setting.  
Open for dinner.  
[@soleravinosytapas](#)

