



LA SUSANA BEACHCLUB

Sit in the shade of the bamboo pergolas with feet in the sand to enjoy the best local cuisine and great music, with the always privileged view of the sunsets over la Mansa. Open for lunch, cocktails or dinner. This Vik Retreat is a "must see" every time you visit José Ignacio!



CIELOMAR at Playa Vik José Ignacio.

Indulge your senses at Playa Vik with its delicate 100% gluten free menu and the signature fish BBQ along with a wide selection of Vik wines. The sunset views from CieloMar have been described as one of the best in the planet!



FISH BBQ

Delicious fish and seafood BBQ at Playa Vik to witness some of the best sunsets in the world. Friday night.



ZODIACO at Bahía Vik José Ignacio.

A bistro to enjoy contemporary food, showcasing the freshest ingredients of José Ignacio. A simple, comforting menu, open for lunch & dinner with stunning views of the ocean.



EL ASADOR

at Estancia Vik José Ignacio.

Experience the most authentic Uruguayan BBQ and delicious local food in the most fantastic setting, where gaucho tradition goes hand in hand with contemporary Uruguayan art.

BBQ



Nothing better than a real Uruguayan asado at Estancia Vik. Sit inside our parrillero with the traditional tin walls and fogón (central open fire) or in the galleries around it. Tuesdays and Saturdays.

WINE TASTING AT ESTANCIA VIK



Taste the world-acclaimed Vik wines in the privacy of the barreled brick wine cellar and its stunning table, made of one piece of cinnamon log. Cheese platter included.

OLIVE OIL TASTING AT O33



Visit the olive mill where world acclaimed "O'33" extra virgin oil is produced followed by a walking tour of the "finca". Back in their terrace, taste a complete selection of oils, together with homemade bread and a glass of wine while you enjoy the stunning landscape of the olive trees plantation.



COOKING CLASS: COOKING WITH FIRE IN THE FOREST



This culinary experience takes place in a secret spot in the middle of the forest or countryside where you will learn first hand how Uruguayans cook their meats and vegetables with fire! Iron pots, parrillas, griddles, coals and wood will be the stars of our evening... Organic vegetables, fresh fish or our traditional beef, you will be able to prepare a main course the Uruguayan way! An unforgettable evening.
DURATION | 4hrs. Transfer not included.

COOKING CLASS AT THE HOME OF A LOCAL CHEF



For those interested in going beyond mere tasting. This hands-on experience takes place within an informal atmosphere, at the home of a local chef, along with a glass of good wine. You will learn about Uruguayan best products, how to cook them and the local traditions of our country! Participants will be able to prepare the complete menu (pre-selected by our chef taking into consideration guests' food restrictions and personal taste).
DURATION | 4hrs. Transfer not included.



JUANA



Small and cozy restaurant located in La Juanita, Bahia Vik's neighborhood. Simple and carefully selected menu, elaborated with local products, fresh herbs and local fish. Nice cocktails bar and craft beers.

Open for dinner | @juanacocinabar

LA OLADA



Another intimate restaurant serving simple comfort food in Bahia Vik's neighborhood. The owner - a fisherman - offers fresh fish from his own daily catch.

Open for dinner | @laoladarestaurant

CRUZ DEL SUR



Cruz del Sur owns a lovely organic farm 5 kilometers from downtown José Ignacio and they use their own products on their farm to table restaurant.

Open for lunch and dinner | @cruzdelsurfarm

LA HUELLA



Parador La Huella, is a breezy seaside grill right on Brava Beach. Casual and simple food in the village of José Ignacio, a few steps away from the lighthouse.

Open for lunch and dinner | @lahuella.parador

SOLERA. VINOS Y TAPAS



One of the largest collections of top Uruguayan and South American wines, only a few steps away from Bahia Vik. The extensive wine list is paired with delicious tapas.

Open for dinner | @soleravinosytapas



MOSTRADOR SANTA TERESITA



Vegan and vegetarian friendly spot...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 lunch | @santa.teresita

CHIRINGUITO MALLMANN



The renowned Chef Francis Mallmann created a beachfront open-flame restaurant with a boho style. Beautiful and laid-back atmosphere where you enjoy your meal toe on sand. Open for lunch | @chiringuitofrancismallmann

RIZOMA



This café is set inside a distinctive rust-hued cube surrounded by towering trees. Is a small, self-contained world, complete with a bookstore and a ceramic gallery. Open for lunch | @rizoma.lajuanita

MARISMO



Located under beachey palm trees in a private whimsical garden lit solely by candles and fire. Everything is cooked on a single wood-fired grill. Be sure to try the lamb! Open for dinner | @restaurantmarismo

DESTINO SUSHI



Sushi bar in La Juanita. Open for dinner | @destinosushiwok

NAMM



Located in a dense pine forest on the outskirts of José Ignacio. Huts with thatched roofs, wooden bridges and dim lighting create a unique ambiance for this restaurant. Open for dinner | @namm.joseignacio