



LA SUSANA BEACH RESTAURANT

Our beloved beach restaurant, the icon of José Ignacio summer sunsets will carry on its rebuilding process after the devastating fire that provoked its total loss, on February 2023. It will be back soon, shining more than ever before and for the delight of our community of guests, clients and friends.



CIELOMAR

at Playa Vik José Ignacio.

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



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 Southern Atlantic 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.



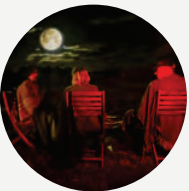
VIK WINE TASTING

Taste the world-acclaimed VIK wines in the privacy of the barreled brick wine cellar at Estancia Vik or at any of our Vik Retreats. Cheese platter included. VIK has been named the 4th best vineyard in the 50 Best Vineyards of the World 2022.



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 on 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 the 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.



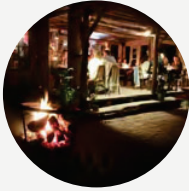
COOKING CLASS AT THE HOME OF A LOCAL CHEF

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 Uruguay's 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.

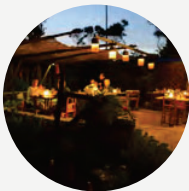


JUANA



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 in the village of Jose Ignacio.
Open for lunch and dinner | @cruzdelsurfarm

LA HUELLA



Parador La Huella, is a breezy seaside grill right on the 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

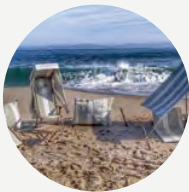


One of the largest collections of top Uruguayan and South American wines, only a few steps away from Bahia Vik. The extensive wine list is paired with delicious tapas.
Open for dinner | @soleravinosytapas



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 well-known Argentinean Chef Fernando Trocca. Open for lunch | @santa.teresita



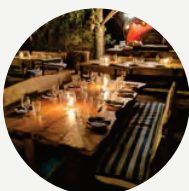
CHIRINGUITO MALLMANN

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 with toes in the sand. Open for lunch | @chiringuitofrancismallmann



RIZOMA

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



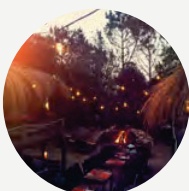
MARISMO

Located under beachy 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

Delicious and friendly 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