FOUR

SAVOUR URUGUAYAN SUMMER EVENINGS WITH MAURO COLAGRECO AT BAHIA VIK

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From 7–18 January 2026, celebrated chef Mauro Colagreco brings his nature-driven philosophy back to Bahia Vik, curating a joyful, beachside dining experience at Zodiaco.

Vik Retreats, the luxury hospitality collection behind **Estancia Vik**, **Playa Vik**, **Bahia Vik**, and **La Susana** in José Ignacio, Uruguay, announces the return of three-Michelin-starred chef Mauro Colagreco for a second consecutive summer. From January 7 to 18, 2026, Bahia Vik's expansive lounge restaurant, **Zodiaco**, will once again host Zodiaco by Mauro Colagreco—a beachside pop-up conceived as a celebration of food, music, nature, and shared experience along Uruguay's Southern Atlantic coast.

The collaboration underscores Vik José Ignacio's ongoing commitment to offering singular, immersive experiences that connect guests more deeply with place. For Colagreco, it marks a return to a landscape that resonates closely with his culinary philosophy—one shaped by seasonality, environment, and the natural rhythms of land and sea.



Mauro Colagreco © Matteo Carassale

More than a traditional dining concept, Zodiaco by Mauro Colagreco is designed as a convivial gathering. Centered on fresh, seasonal ingredients, the menu showcases Uruguay's terroir through locally sourced produce and dishes that blend French Riviera influences with the spirit of José Ignacio. Expect fresh fish, Mediterranean-inspired buffets, and evenings that unfold around shared desserts by the fire, accompanied by the sound of waves and live music, creating a relaxed and communal atmosphere.

Each service is conceived as a multisensory journey, where flavors, sounds, and emotions converge. Thoughtful wine pairings from the award-winning VIK family—including VIK, Milla Cala, La Piu Belle, La Piu Belle Rosé, and the estate's first natural wine, STONEVIK—complete the experience.

"Returning to José Ignacio always feels like reconnecting with a place where nature speaks in its purest form," said Chef Mauro Colagreco. "At Zodiaco, we embrace the rhythm of the ocean, the generosity of the land, and the soulful energy of this coastline to create a cuisine that unites emotion, simplicity, and respect for life's cycles. It is a joy to craft an experience that celebrates Uruguay's extraordinary terroir and the human connection that great food inspires."

Colagreco's approach to cuisine is grounded in an ongoing dialogue with nature. Guided by seasonality and shaped by respect for ecosystems, his philosophy of Circular Gastronomy seeks to honor biodiversity while transforming simplicity into emotion. At Zodiaco, this ethos takes form through dishes that emphasize freshness, purity, and the expressive character of local ingredients—resulting in a dining experience that feels both elemental and deeply human.

"We are thrilled to partner once again with Chef Mauro Colagreco, a longtime friend of ours and of Vik Retreats, on this new immersive dining experience at Zodiaco," said Alex and Carrie Vik, founders of Vik Retreats. "Together, we look forward to creating an unforgettable experience that captures the magic of Vik José Ignacio and Mauro's creative gastronomy. We can't wait to share this incredible dining experience with our community this January."

Colagreco's cooking consistently balances innovation with tradition, reflecting a profound respect for local culture and natural resources. His dishes are guided by sustainability and seasonality, presented with restraint so that flavours, textures, and colours speak for themselves. A self-described citizen of the earth, Colagreco draws inspiration from his travels, weaving together techniques and tastes encountered across the world into a highly personal culinary language. His philosophy of Circular Gastronomy aligns seamlessly with the circular winemaking practices of **VIK wines**—named Best Vineyard in the World this year—while his flagship restaurant, **Mirazur**, was named Best Restaurant in the World in 2019.

Located 20 kilometres northeast of Punta del Este, José Ignacio is often likened to a meeting point between St. Tropez and Marlborough Country, defined by its beaches, dramatic natural landscapes, and a strong sense of local culture. **Vik Retreats** first launched here 16 years ago with a vision to introduce Uruguay's beauty to an international audience. Since then, the collection has continued to evolve, playing a key role in positioning Uruguay as a destination for discerning global travellers.

Together, **Estancia Vik**, **Playa Vik**, **Bahia Vik**, and **La Susana** offer distinct yet complementary experiences, creating a seamless retreat in the bohemian-chic village of José Ignacio. At Bahia Vik, fifteen individually designed bungalows and a central building blur the line between indoors and outdoors, enhanced by site-specific contemporary artworks by Uruguayan and international artists.