ZODIACO RISES: MAURO COLAGRECO DINES THE STARS AT BAHIA VIK

Posted by Nichapa Ratchanathammachai | Dec 27, 2025 | Movers & Shakers | 0 | ★★★★★

Vik Retreats, the premier collection of luxury properties including Bahia Vik, Estancia Vik, Playa Vik, and La Susana in José Ignacio, Uruguay, is delighted to announce a pop-up with three-Michelin-starred Chef Mauro Colagreco, of restaurant Mirazur fame, welcoming him back for a second consecutive year. From January 7th to 18th, 2026, Zodiaco, Bahia Vik's spacious lounge restaurant, will host Zodiaco by Mauro Colagreco, a vibrant celebration of gastronomy, music, and nature designed to create unforgettable moments by the Southern Atlantic coast. The collaboration reflects Vik José Ignacio's ongoing commitment to delivering extraordinary, one-of-a-kind experiences in José Ignacio.

Vik José Ignacio offers guests the rare opportunity to experience Chef Colagreco's innovative approach to cuisine. Zodiaco by Mauro Colagreco is more than a dining experience; it is a joyful gathering centered on fresh, seasonal ingredients, where the bounty of land and ocean is presented with Mauro's famous circular gastronomy beachside at Zodiaco. The menu will highlight the richness of Uruguay's terroir with locally sourced produce, traditional French Riviera–meets–José Ignacio dishes such as fresh fish, and Mediterranean-inspired buffets. Evenings will conclude with indulgent desserts shared around the fire with the sound of the waves crashing, creating a warm and convivial atmosphere. Each service is a sensory journey, blending flavors, sounds, and emotions, complemented by exceptional wine pairings from the award-winning VIK family of wines, including VIK, Milla Cala, La Piu Belle, La Piu Belle Rosé, and their first natural wine, STONEVIK

“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.”

Chef Mauro Colagreco’s culinary philosophy is rooted in a profound dialogue with nature — a cuisine guided by the rhythms of the land and sea, shaped by seasonality, and elevated through a deep respect for ingredients. His approach embodies the principles of Circular Gastronomy, honoring ecosystems, celebrating biodiversity, and transforming simplicity into emotion. At Zodiaco, this philosophy comes to life through preparations that foreground freshness, purity, and the expressive character of Uruguay’s terroir, creating an experience that is 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, the visionaries behind 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.”

Mauro Colagreco’s cuisine honors local culture and the natural richness of the land; where innovation meets tradition. Each dish reflects a deep respect for seasonality, sustainability, and the essence of the ingredients, presented with a minimalist approach that lets flavors, colors, and textures speak for themselves. Colagreco is a citizen of the earth whose philosophy of travel is reflected in his syncretic cuisine. Drawing inspiration from his travels, he appropriates the tastes and techniques he discovers, delivering highly personal expressions. His philosophy of Circular Gastronomy reconnects deeply with nature, reconciling cuisine with a genuine commitment to society and aligns seamlessly with the circular winemaking philosophy of VIK wines. VIK, this year, was voted Best Vineyard in the World; Mirazur, Mauro’s creation in Menton, France, was voted Best Restaurant in the World in 2019.

Located 20 kilometers northeast of Punta del Este, José Ignacio is often described as a place where St. Tropez meets Marlborough Country because of the picturesque beaches, spectacular natural landscapes, and rich local culture. Vik Retreats first debuted 16 years ago with the vision of showcasing the beauty of Uruguay to the rest of the world. Since then, they have grown and evolved, consistently staying at the forefront of luxury hospitality. Vik Retreats have helped put Uruguay on the map, steadily drawing discerning travelers from around the world to enjoy an authentic experience that offers a unique immersion into Uruguay. Estancia Vik, Playa Vik, Bahia Vik and La Susana each offer distinct experiences while working in tandem to provide guests with an unmatched getaway in the bohemian-chic village of José Ignacio. At Bahia Vik, fifteen individually designed bungalows and a central building create a seamless flow between indoors and outdoors, complemented by contemporary site-specific art installations by Uruguayan and international artists.