

Los Buzos Menu

Address:

C. Cristobal Colon 34, Fracc Magallanes, Magallanes,
39670 Acapulco de Juárez, Gro., Mexico

Phone: +52 744 347 0527

Opening times:

09:00 AM - 07:00 PM

Menu Tops

Cóctel de Pulpo Y Camarón	\$
Molcajete de Mariscos Gratinado	\$
Torre de Mariscos	\$
Arroz Con Mariscos	\$
Camarones Al Coco	\$
Caldo de Camarón	\$
Ostiones En Su Concha	\$
Pulpo Enamorado	\$
Pulpo A Los Tres Chiles	\$
Camaronillas	\$
Camarones Arropados de Restauran Buzos	\$
Camarones Al Mojo de Ajo	\$
Sopa de Mariscos	\$
Filete A la Talla	\$
Camarones A la Talla	\$
Spaguetti Con Mariscos	\$
Pulpo Zarandeado	\$
Campechana	\$
Paella Buzo's	\$
Almejas	\$

Located in the heart of Acapulco, **Los Buzos** offers a dining experience that is rich in flavor, tradition, and the essence of coastal Mexican cuisine. Situated at **C. Cristobal Colon 34, Fracc Magallanes, Magallanes, 39670 Acapulco de Juárez, Gro., Mexico**, the restaurant is a must-visit destination for seafood lovers. Whether you are a local or a traveler, **Los Buzos's** menu promises a delightful journey through the freshest seafood and vibrant flavors of the

Mexican coast.

A Feast for the Senses

One of the standout features of **Los Buzos Menu** is its dedication to serving high-quality, freshly prepared seafood. The restaurant brings the very best of Acapulco's coastal offerings to your plate, with a wide range of dishes that showcase both traditional and innovative takes on seafood classics. With an emphasis on authenticity and taste, every bite is a reflection of the rich culinary culture that has made this region famous.

From the moment you step into **Los Buzos**, you are greeted by an atmosphere that exudes warmth and hospitality. The staff is attentive, and the restaurant's layout feels cozy yet vibrant-just like the cuisine. And speaking of the cuisine, **Los Buzos** excels at bringing together a variety of textures, colors, and bold flavors that highlight the diversity of seafood available in the region.

Signature Dishes to Try at Los Buzos

While the full menu at **Los Buzos** offers plenty of options to choose from, a few dishes stand out as absolute must-tries, and here's why:

Cóctel de Pulpo Y Camarón: This is a seafood cocktail that combines tender octopus and shrimp, chilled in a tangy tomato-based sauce with zesty citrus notes. It's the perfect start to any meal, refreshing and packed with flavor.

Molcajete de Mariscos Gratinado: A sizzling molcajete (a traditional stone mortar) filled with a variety of seafood, including shrimp, octopus, and scallops, all generously topped with melted cheese. The combination of fresh seafood with the smoky flavors from the molcajete makes this dish truly unforgettable.

Torre de Mariscos: This seafood tower is a visual spectacle as well as a treat for your taste buds. It features a stack of the freshest seafood, including shrimp, oysters, and octopus, beautifully arranged and served with a variety of dipping sauces. This dish is perfect for sharing and a fantastic way to sample different flavors in one sitting.

Arroz Con Mariscos: A comforting and hearty seafood rice dish, filled with shrimp, crab, and other shellfish. The rice is cooked to perfection and absorbs all the savory seafood juices, creating a rich, satisfying meal.

Camarones Al Coco: If you're in the mood for something sweet and savory, this dish is a must. Shrimp coated in a crispy coconut batter are fried to golden perfection, offering a delicious contrast between the sweet coconut and the natural brininess of the shrimp.

Caldo de Camarón: A traditional shrimp soup made with a flavorful broth, vegetables, and, of course, plump, tender shrimp. This dish is perfect for those looking for a light yet satisfying meal that still packs a punch of flavor.

Ostiones En Su Concha: Fresh oysters served in their shells, typically accompanied by a squeeze of lime and a sprinkle of hot sauce. Simple yet utterly delicious, this dish showcases the natural sweetness of the oysters while adding a delightful kick.

Pulpo Enamorado: This dish features octopus prepared to perfection, grilled or cooked in a flavorful marinade. The octopus is tender, with a smokey finish, making it one of the standout options for those looking to indulge in something unique.

Pulpo A Los Tres Chiles: A flavorful dish where octopus is grilled and served with three different types of chilies, giving the dish a beautiful balance of spice and smokiness.

Camarones Arropados de Restauran Buzos: Shrimp wrapped in a delicate batter and deep-fried to perfection. It's a crunchy, savory dish that pairs wonderfully with a fresh, tangy dipping sauce.

Camarones Al Mojo de Ajo: For a dish that is both simple and full of flavor, **Camarones Al Mojo de Ajo** (Shrimp in garlic sauce) is a crowd-pleaser. The shrimp are sautéed with garlic and butter, allowing the natural sweetness of the seafood to shine through.

Sopa de Mariscos: A rich, flavorful seafood soup that combines a variety of shellfish in a savory broth, making it the perfect dish for those who love the depth of flavor that only seafood can provide.

Filete A la Talla: A grilled fish fillet, typically marinated with a special house seasoning, giving it a smoky and flavorful finish. It's a simple yet satisfying dish for those who prefer something a little less complicated.

Pulpo Zarandeado: A grilled octopus dish that is perfectly charred and served with a smoky, tangy marinade. This is a perfect option for anyone who enjoys bold flavors.

Paella Buzo's: The Paella at **Los Buzos** is a showstopper. Packed with shrimp, fish, and clams, it's a hearty, flavorful dish that feels like a celebration of everything seafood.

Almejas: Clams served in various styles, whether grilled or steamed, offering a fresh, briny bite that captures the essence of the ocean.

Final Thoughts on the Los Buzos Menu

Los Buzos has truly carved a niche for itself as one of the best seafood restaurants in Acapulco, offering a menu that satisfies both the casual diner and the connoisseur of fine seafood. Whether you're craving something refreshing like the **Cóctel de Pulpo Y Camarón** or something more filling like the **Molcajete de Mariscos Gratinado**, there's a dish for every craving. The combination of fresh, quality ingredients, expert preparation, and authentic coastal flavors ensures that every visit to **Los Buzos** is an experience worth repeating.