

LA BARRA 520

MENU

ADDRESS: Av Costera Miguel Alemán 186, Fracc Magallanes, Magallanes,
39670 Acapulco de Juárez, Gro., Mexico

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MENU TOPS

PASTEL DE MANZANA	\$
CÓCTEL DE CAMARONES	\$
PIZZA DE MARISCOS	\$
ENCHILADAS ROJAS CON HUEVO AL GUSTO DESAYUNOS	\$
CALDO DE CAMARÓN	\$
HAMBURGUESA DE ARRACHERA	\$
HUEVOS DIVORCIADOS	\$
ENCHILADAS SUIZAS	\$
FILETE DE PESCADO SARANDEADO COCINADO AL HORNO DE LEÑA	\$
FILETE ZARANDEADO	\$
TACOS GOBERNADOR	\$
BOTANA PARA POZOLE	\$
PULPO ENAMORADO ACAPULQUEÑO	\$
TOSTADAS DE CAMARÓN	\$
PESCADILLAS	\$
PESCADO RELLENO ESPECIAL	\$
QUESADILLA DE CAMARÓN	\$
FILETE DE LA BARRA	\$
JUGO VERDE	\$
CAFÉ AMERICANO	\$

La Barra 520, located at Av Costera Miguel Alemán 186 in Acapulco de Juárez, Guerrero, Mexico, offers a delightful culinary experience that combines traditional Guerrero flavors with a unique twist. Known for its wood-fired seafood dishes and artisanal pizzas, the restaurant provides a diverse menu that caters to various tastes.

Wood-Fired Seafood Delights

At the heart of La Barra 520's menu are its wood-fired seafood specialties. Dishes like the Filete Zarandeado and Filete de Pescado Sarandeado Cocinado Al Horno de Leña showcase the rich flavors of Guerrero's coastal cuisine. These dishes are prepared with fresh fish, seasoned with local spices, and cooked over an open flame, imparting a smoky depth that enhances the natural taste of the seafood.

Artisanal Pizzas

For pizza enthusiasts, La Barra 520 offers a selection of artisanal pizzas crafted with Italian flour and the finest ingredients. Baked slowly in a wood-fired oven, these pizzas feature a crispy crust and a variety of toppings, including classic options like Margarita and Pepperoni, as well as unique creations that reflect the local palate.

Traditional Guerrero Dishes

The menu also features traditional Guerrero dishes that provide a taste of the region's culinary heritage. Pozole, a hearty soup made with hominy and meat, is a staple, especially enjoyed during the Thursday Pozole tradition. Enchiladas Rojas Con Huevo Al Gusto Desayunos and Enchiladas Suizas offer a flavorful start to the day, while Huevos Divorciados provides a satisfying breakfast option.

Seafood Cocktails and Tostadas

For lighter fare, the restaurant serves a variety of seafood cocktails and tostadas. The Cóctel de Camarones and Cóctel Campechano are popular choices, offering a refreshing mix of shrimp, octopus, and other seafood, marinated in tangy sauces. The Tostadas de Camarón and Tostadas de Ceviche are perfect for those seeking a quick and flavorful bite.

Grilled Meats and Burgers

Meat lovers can indulge in dishes like the Hamburguesa de Arrachera, a juicy skirt steak burger, or the Hamburguesa de Camarón, which combines the sweetness of shrimp with savory seasonings. The Brocheta Mar y Tierra, a skewer featuring shrimp, beef, bacon, bell peppers, and onions, offers a delightful combination of land and sea flavors.

Soups and Stews

The menu also includes comforting soups and stews such as Caldo de Camarón, a shrimp broth infused with vegetables and spices, and Cazuela de Mariscos, a seafood casserole that showcases the bounty of the ocean. These dishes are perfect for those seeking a warm and hearty meal.

Breakfast Specials

Starting the day at La Barra 520 is a treat with their breakfast specials. Options like Molletes Naturales, Sándwich de Jamón con Queso, and Club Sándwich provide a satisfying start. For a more traditional Mexican breakfast, dishes like Chilaquiles and Huevos al Gusto are available, allowing guests to customize their meal to their liking.

Fresh Juices and Beverages

To complement the meals, La Barra 520 offers a selection of fresh juices and beverages. Choices include classic options like Jugo de Naranja and Jugo de Zanahoria, as well as combined juices such as Papaya con Naranja and Zanahoria con Naranja. For those seeking a creamy treat, the Licuados Combinados are blended with yogurt, oatmeal, and honey.

Desserts

No meal is complete without dessert, and La Barra 520 does not disappoint. Sweet options like Flan, Arroz con Leche, and Pastel de Elote offer a delightful end to the dining experience. For a more indulgent treat, the Plátanos Flamangos and Crepas Flameadas are sure to satisfy any sweet tooth.

Conclusion

La Barra 520's menu is a celebration of Guerrero's rich culinary traditions, offering a diverse array of dishes that cater to various tastes. Whether you're in the mood for wood-fired seafood, artisanal pizzas, traditional Mexican breakfasts, or refreshing cocktails, the restaurant provides a dining experience that is both authentic and satisfying. With its commitment to quality ingredients and traditional cooking methods, La Barra 520 stands out as a must-visit destination for food enthusiasts in Acapulco.