

Mazatlán's Restaurants According to Stay Adventurous

Excerpts from Craig Zabransky's *Stay Adventurous*

Dinner comes with a show at GUSGUS

by Craig Zabransky on February 18, 2011

In the heart of the golden zone, Gus Gus serves more than just fine Mexican food. The restaurant provides the fun, festive atmosphere many come to Mexico for. The Fiesta. From the live music rock band, to the dance floor filled with tequila fueled tourists and the fire show dance troupes work for peso tips, Gus Gus will not just feed you, but also entertain you.



In the Golden Zone, the restaurant does cater to tourists, but you'll find locals. I noticed many

pulmonia (taxi) drivers hanging out enjoying a break pretending to look for a fare. Not unlike us, they enjoy a drink, some live music and the "shows" Gus Gus offers to all in Mazatlán.

Tip: When you are looking for that big night out on the town, Gus Gus in the heart of the Golden Zone, provides the perfect place to begin. It's a great place to start an evening and enjoy a Tequila and cerveza to get things moving forward over dinner.



Alagua in Mazatlán's Golden Zone

by Craig Zabransky on February 17, 2011

Just up from the golden sand beaches of Mazatlán's zona dorada (golden zone) beachgoers can sit down and enjoy the food and cheerful ambiance of Alagua.

Ceviche, oysters, scallops, shrimp and the local huachinango fish fill the menu.

It's seafood, seafood, seafood. And it's delicious. A beach view, fabulous food, refreshing drinks, what else can you ask for?

Tip: Zarandeados. Although not on the menu, it is a blend of spices and steamed in tin foil. Make sure you order fish (or shrimp) prepared in this manner on your trip to Mazatlán.



Lunch at Grandma Tina's

by Craig Zabransky on February 15, 2011

What first appeared to be a place one might avoid, a roadside cafe, actually turned into a place where most everyone finished their plate clean just like Grandma likes.

Here, the “menu del día” or the specials are the menu. It’s essentially, what they could get, what’s fresh. And with an open area kitchen in the back, we were invited to see the cooking in action. We looked upon the fresh cuts of beef, and watched the blue corn tortillas warm on the fire. Once the tortillas came off the fire, I returned to my seat. I was ready to eat.

Two choices existed that afternoon: Molcajete or Carne Asada. I chose the latter. Fresh, thin beef worked perfect with some lime and those tortillas.

Tip: Abuela translates to Grandma. And isn’t Grandma’s cooking always delicious.



Pedro & Lola’s on the Square

by Craig Zabransky on February 14, 2011

In the heart of the revitalized Old Town of Mazatlán, Mexico visitors find Plaza Machado or Machado Square. It’s place lined with cafes and restaurants. A plaza where both locals and tourists come to enjoy the live music and eat.

Pedro and Lola’s, a corner cafe on the square, actually holds the distinction of being the only restaurant I have dined at on three separate occasions in Mazatlán. A well traveled French chef runs the kitchen and delivers across the entire menu. There are many other restaurants on the square.

Tip: After a show at Teatro Angela Peralata, the tables at Pedro & Lola fill up quickly. It’s mostly the theatre goers, but also you’ll also find the stars from the stage too.



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