

# Tacos Manolo Menu

**Address:**

Luz Saviñon 1305, Narvarte Poniente, Benito Juárez,  
03020 Ciudad de México, CDMX, Mexico

**Phone:** +52 55 7095 8071

**Opening times:**

03:30 PM - 12:30 AM

Sopas

Frijoles Charros	MX\$76.00
Sopa Azteca	MX\$79.00

Tortas

Torta De Milanesa	MX\$159.00
Torta De Suadero	MX\$159.00
Torta De Costilla	MX\$256.00
Torta De Arrachera	MX\$305.00
Torta De Pollo	MX\$159.00

Extras

Nopal	MX\$55.00
Cacahuete	MX\$12.00
Salsa De Guacamole	MX\$12.00
Cebollitas Asadas	MX\$73.00
Roja	MX\$12.00

Tacos

Tacos Campechanos	MX\$159.00
Tostadas	MX\$183.00
Tacos Suadero	MX\$177.00
Tacos Pastor Con Queso	MX\$140.00

Tacos Bistek	MX\$146.00
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Platillos	
Bistec	MX\$240.00
Costilla	MX\$262.00
Pollo	MX\$226.00
Arrachera	MX\$287.00
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Alambres	
Alambre De Costilla	MX\$262.00
Alambre De Arrachera	MX\$293.00
Alambre Bistek	MX\$232.00
Alambre De Pollo	MX\$232.00
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Bebidas	
Agua Fresca (1/2 Litro)	MX\$55.00
Agua De Limón 500 Ml	MX\$43.00
Aguafiel Natural 500 Ml	MX\$31.00
Coca-Cola Original 355 Ml	MX\$55.00
Coca Cola (355 Ml)	MX\$55.00
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Kilos de Carne	
Kilo De Longaniza Con Queso	MX\$795.00
Kilo De Campechano (Suadero Y Longaniza)	MX\$675.00
Kilo De Carne Arabe	MX\$675.00
Kilo De Pastor Con Queso	MX\$795.00
Kilo De Arabe Con Queso	MX\$795.00
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Especialidades Carne Manolo	
Tacos Manolo Con Queso	MX\$183.00
Alambre Manolo	MX\$232.00
Queso Manolo	MX\$226.00
Torta Manolo	MX\$165.00
Tostadas Manolo	MX\$183.00
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Gringas

Gringas De Pastor O Árabe	MX\$153.00
Gringa De Bistec	MX\$177.00
Gringa De Pollo	MX\$177.00
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Antojitos	
Sopes O Huarache De Arrachera	MX\$305.00
Sopes O Huaraches De Costilla	MX\$244.00
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Parrillada	
Parrillada Manolo (3-4 Personas)	MX\$740.00
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Quesos	
Chicharrón De Queso	MX\$226.00
Queso Fundido	MX\$165.00
Champiqueso O Choriqueso	MX\$177.00
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Por Taco	
Taco De Longaniza	MX\$28.00
Taco De Cabeza	MX\$31.00
Taco Campechano	MX\$28.00
Taco De Lengua	MX\$59.00
Taco De Pastor	MX\$28.00
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When you sit down with the **Tacos Manolo Menu** in front of you at Luz Saviñon 1305 in Narvarte Poniente, Mexico City, you immediately get the sense that this is not just a taco shop but a place where flavors, textures, and traditions blend in a satisfying way. The menu may look straightforward at first glance, but each section is crafted to highlight authentic Mexican comfort food while keeping things approachable for both locals and visitors. I found myself exploring each part of the menu, from hearty soups to classic tacos, and realizing that this spot is a true representation of neighborhood dining at its finest.

Starting with the **Sopas**, the restaurant offers comforting bowls like Frijoles Charros and Sopa Azteca. The Frijoles Charros is that earthy, smoky bean soup enriched with bits of bacon or chorizo, a dish that makes you feel right at home with its rustic depth. The Sopa Azteca, often known as tortilla soup, brings out bright tomato flavors layered with crispy tortilla strips, cheese, and avocado. These soups set the tone for the meal-hearty, filling, and unapologetically Mexican. They are perfect for when you want something warm before diving into tacos or tortas.

Moving on to the **Tortas**, the Tacos Manolo Menu gives plenty of reasons to fall in love with Mexican sandwiches. The Torta de Milanesa is a favorite for those who enjoy crispy breaded beef tucked into a fluffy bolillo roll, often

topped with fresh lettuce, tomato, and creamy mayo. The Torta de Suadero offers slow-cooked beef with that juicy, tender bite that only suadero can provide. For meat lovers, the Torta de Costilla or Torta de Arrachera deliver bold flavors-grilled rib meat or flank steak, smoky and full of character. The Torta de Pollo rounds things out for those who prefer a lighter, grilled chicken option. Each sandwich is a complete meal on its own, packed with enough protein and toppings to keep you satisfied for hours.

The **Extras** are not to be overlooked, because they enhance the main dishes beautifully. I enjoyed the Nopal, which brings that tangy, slightly citrusy note from grilled cactus paddles, and the crunch of Cacahuete (peanuts) makes for a fun, nutty addition on the side. Salsas are a must here, and the Salsa de Guacamole delivers creaminess with a touch of spice, while the Cebollitas Asadas-grilled green onions-add smoky sweetness to every bite. The Roja salsa is perfect for those who like a fiery kick, and I found it hard to resist drizzling it on everything from tacos to bistec plates.

Now, onto the heart of the **Tacos Manolo Menu**-the tacos themselves. If you want to taste what makes this spot special, this is where you should start. The Tacos Campechanos are a delightful mix of meats, usually blending chorizo and steak for a flavorful combination of spice and richness. The Tacos Suadero are tender, juicy, and one of the most popular choices, highlighting the slow-cooked beef that practically melts in your mouth. If you want to level it up, the Tacos Pastor con Queso bring that iconic marinated pork shaved off the spit, topped with gooey melted cheese-it's indulgent and satisfying. For something simple but delicious, the Tacos Bistek showcase grilled beef with just the right seasoning, letting the meat shine. The Tostadas also make a nice change of pace with their crisp base topped with beans, meat, and fresh garnishes.

If you're in the mood for a larger plate, the **Platillos** section offers dishes that highlight the quality of the grilled meats. The Bistec is a straightforward beef steak, seasoned and grilled to perfection, while the Costilla is a juicy rib plate that's smoky and robust. The Pollo is a solid option for chicken lovers, prepared simply yet full of flavor. The Arrachera steals the show, though, with its tender and juicy marinated flank steak-perfectly charred on the outside while staying juicy inside. These plates often come with sides like rice, beans, or grilled vegetables, making them filling meals for when you want more than just handheld bites.

What I appreciate most about the **Tacos Manolo Menu** is how it balances tradition with comfort. The offerings don't try to be fancy or overcomplicated. Instead, they focus on getting the basics right-quality meats, fresh tortillas, flavorful toppings, and those little extras that elevate the experience. Whether you're craving a comforting soup, a stacked torta, or a plate of smoky grilled meat, the menu has something to satisfy. The tacos, of course, are the star, but the supporting dishes make sure every diner, no matter their preference, finds a favorite.

Dining here feels casual yet memorable, the kind of place where you can stop by after work, meet up with friends, or bring the family for a laid-back dinner. Everything from the salsas to the sides makes you feel like you're getting a complete taste of Mexico City's food culture in one place. For me, the highlight was the Tacos Pastor con Queso paired with a side of cebollitas asadas and a splash of roja salsa-a combination that truly captures the essence of what Tacos Manolo does best. If you're in Benito Juárez and craving authentic flavors, this menu will not disappoint. It's comforting, bold, and unforgettable-everything you want in a taco shop.