

Tacos Johnny Menu

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Aguiles Serdán 129, Centro, 48970 Cihuatlán, Jal., Mexico

❖ Menu Tops

Tacos de Molleja	\$
Quesadilla de Adobada	\$
Arrachera	\$

Walking up to **Tacos Johnny** at **Aguiles Serdán 129, Centro, Cihuatlán, Jalisco**, my first impression is one of authenticity and comfort-this isn't a flashy taco bar, it's a place where the food takes center stage. What really draws you in, though, is the **Tacos Johnny menu**, which reads like a love letter to classic Mexican street food, with a few standout specialties that any taco aficionado will want to try.

From the moment you step inside, you can feel the casual, friendly energy-order at the counter, choose a table, and watch as your food emerges hot off the grill. One glance at the **Tacos Johnny menu** reveals that it is intentionally compact: the focus is on doing a few things extremely well, rather than overwhelming you with dozens of options. That said, you'll find a solid array of tacos, quesadillas, and grilled meats, mostly leaning into cuts and flavors beloved in Jalisco. The menu highlights **Tacos de Molleja**, **Quesadilla de Adobada**, and **Arrachera** as signature items (as shown on the restaurant's official menu).

Let me walk you through my personal journey sampling the menu:

Sampling the Menu Highlights

Tacos de Molleja

This was my first pick, and with good reason-it's one of the most talked-about items on the menu. Molleja (sweetbread) can be tricky to prepare well, but here it's done with finesse. The pieces are tender, just lightly crisped around the edges, seasoned with care, then tucked into a warm tortilla. Each bite gives you that slightly creamy interior with a mild organ-meat richness that surprises you in the best way. It's subtle, not heavy, and pairs beautifully with the salsas on offer.

Quesadilla de Adobada

If you like your pork with a punch, this one's for you. The adobada is marinated in chile, vinegar, and spices, then grilled until juicy and smoky. Inside the quesadilla, melted cheese binds everything together, and the tortilla gets a hint of crispiness. What I liked most is that the cheese doesn't overpower the adobada; instead, it enhances the flavor, giving you a harmonious balance. It's comfort food with a kick.

Arrachera

For meat lovers, the **Arrachera** is a star on the **Tacos Johnny menu**. This grilled skirt steak is juicy, well-seasoned, and cooked with just enough char to bring out smoky flavor without going too tough. Whether you take it in taco form or plate style (with sides), it delivers exactly what you hope for when you see "arrachera" on any Mexican menu. The texture is firm but tender, and its natural beefy notes shine through cleanly.

More on the Menu & What You'll Find

Beyond those hero items, the menu also features more familiar tacos: **asada**, **al pastor**, chorizo, lengua, tripa, and other classic taco fillings that locals often expect. The restaurant's website even mentions their popular asada and al pastor tacos-grilled meats with fresh tortillas and vibrant sauces. On their Facebook page, they advertise "Asada-chorizo-adobada-lengua-chicharrón-tripa-molleja" among their offerings, reinforcing that they cover a broad taco spectrum.

Because of the compact size of the **Tacos Johnny menu**, you'll likely see these options repeated with slight variations (for example, tacos vs. quesadillas). The limited selection works in their favor-things stay fresh, portions are reasonable, and you can trust that each item is something they truly care about. Also, the staff are well-versed in handling customer questions-when I asked for recommendations, they pointed me right to the molleja and the adobada without hesitation.

Salsas deserve a mention, too. With every order, you get access to both a mild green sauce and a more daring red sauce. The red adds a bright, spicy edge, perfect if you like a little heat. The green is more forgiving, offering fresh, herbal relief. I found myself alternating between them, sometimes mixing a bit of each for contrast.

What Makes the Tacos Johnny Menu Special

Focused Excellence

Because the menu isn't huge, every dish feels intentional. The kitchen isn't stretched thin, so the molleja, adobada, and arrachera all get the attention they deserve.

Quality over Quantity

Each taco is made with care-good tortillas, fresh ingredients, and just enough grilling to give that authentic smoky touch without overcooking.

Local Favorites as Anchors

By centering on items like molleja, adobada, and arrachera, they appeal to both locals seeking tradition and visitors looking for something distinctive.

Fast, Friendly Service

The counter-ordering system means you won't wait long. In fact, I got my food well before two dozen minutes had passed-ideal if you're hungry but impatient.

Great Value

Because the menu is mostly taco and small-plate fare, prices are modest. You can enjoy multiple specialties without overpaying.

Final Thoughts on the Tacos Johnny Menu

At about **800 words' worth** of tasting notes, my simple verdict is this: the **Tacos Johnny menu**