

The Palm Beach Post

DINING

Love tacos? This new Mexican restaurant at Delray Marketplace has you covered!



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Palm Beach Post

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With tasty tacos, chips and salsa, guacamole and more, newly opened Dos Amigos Tacos in Delray Beach is helping usher in a better, brighter 2022. *Dos Amigos Tacos*

What's the one sure way to know that 2022 will be better than 2021?

Tacos.

Better yet, the creative tacos at the new Dos Amigos Tacos restaurant in suburban Delray Beach.

Though they technically opened in late December 2021, this Americanized taco spot inside Delray Marketplace is ready to make all your taco dreams come true.

The brainchild of culinary industry veterans Derek Mazer and Michael Jameson, who formerly worked at Lucille's Bad to the Bone BBQ, this fast-casual restaurant has 18 varieties of handmade, foldable beauties that are set to make your mouth water and your taste buds bust out singing a mash up of "Let's Go Crazy" by Prince and "Don't Stop Me Now" by Queen.

Dos Amigos Tacos menu

Though they have traditional options including chicken, carne asada, Baja shrimp, al pastor and mojo pork, they also cater to slightly more adventurous palates with options like beef tenderloin with wild mushrooms, blue cheese crumble, crispy onions and a balsamic glaze; crispy grouper topped with chipotle aioli, citrus slaw, pico de gallo and avocado and a buffalo chicken taco filled with crispy chicken tenderloin, buffalo sauce, carrot and celery slaw and blue cheese dressing.

Not into the whole meat experience? No problem. There are vegetarian-friendly options including wild mushrooms topped with caramelized onions, cotija cheese, pico de gallo and cilantro; roasted brussels sprouts with caramelized onions, cotija cheese and a balsamic glaze and a buffalo cauliflower taco featuring buffalo sauce, carrot and celery slaw and blue cheese dressing.

These tasty treats feature non-GMO vegetables, ethically raised meats and include no artificial ingredients, according to the team behind the restaurant.

"We strongly believe that great food begins with the most carefully selected and freshest ingredients on the market," said co-founder Michael Jameson.

Located at Delray Marketplace, the restaurant has both indoor and outdoor seating. With a hip and casual atmosphere that is displayed through a blend of chic yet comfortable décor, colorful walls and accents, handpicked art and woven basket light fixtures, they are already becoming a "go-to" destination.

Though "tacos" are in the name, Dos Amigos also features quesadillas, salads, customizable bowls, sides and churros.

Need to wash it down in style? In addition to fountain sodas, bottled Jarritos and iced tea, the eatery features domestic and imported beers including Modelo.

They also have an impressive variety of hand-crafted margaritas.

Made to order, using only fresh ingredients and no mixes, they have their traditional margarita featuring tequila, fresh lime juice and agave; the Blue which adds in Blue Curacao; the Prickly Pear that has real prickly pear juice and the Cadillac featuring top shelf Sauza tequila and Grand Marnier.

If you're looking for something frozen they also serve a frozen margarita as well as a frozen "strawberrita."



Dos Amigos Tacos founders Derek Mazer (left) and Michael Jameson share decades of experience in the food and beverage sector. "We're committed to ensuring excellent standards that consistently deliver outstanding and enjoyable experiences for every customer," says Mazer. *Dos Amigos Tacos*



Featuring traditional, blue, prickly pear or Cadillac, Dos Amigos Tacos makes a tasty margarita. *Dos Amigos Tacos*

Dos Amigos Tacos restaurant

Where: 14917 Lyons Road, Delray Beach

When: 11 a.m. to 9 p.m. Sundays through Thursdays and 11 a.m. to 10 p.m. Fridays and Saturdays

Information: www.dosamigostacos.com; 561-450-7363.

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As if delicious tacos, quesadillas and bowls weren't enough, Dos Amigos Tacos' interior is a feast for the eyes. *[CONTRIBUTED]*