

3 places to put on your dining list for Cinco de Mayo

[LaTria Garnigan](#) May 5, 2017

Well TGIF and happy Cinco de Mayo! Could this not fall on a better day?

I've had my share of tasty tacos around the metro Atlanta area, and here's a small guide of where you might find some great options when you're out celebrating today.

Guaco Joe's

2950 New Paces Ferry Road, SE, Atlanta (*Vinings*)

www.guacojoes.com | 770-801-0020

Situated right in the heart of the Vinings Jubilee plaza, adjacent to Mellow Mushroom, the Mexican grill has a vast menu of dishes worth a try. I love a good fish taco and the one at Guaco Joe's did not prove me wrong.

Along with a flavorful piece of Mahi Mahi, it also had jicama slaw, chipotle tartar sauce, fresh cilantro in a flour tortilla. To try something new, I also ordered the fried avocado taco with fresh avocado in Dos Equis tempura batter, fried jalapeno, pickled cherry pepper chutney, onion, cilantro chipotle tartar sauce in a soft corn tortilla.

The tacos were full of flavor and perfectly topped off with the chipotle tartar sauce. Even if what you order doesn't come with the sauce, you should ask for some on the side. A welcoming and cozy atmosphere also make this place a great restaurant to visit after work or for a special celebration.

Taco Cowboy

1000 Virginia Ave., NE, Atlanta

www.facebook.com/tacocowboy

Don't let Tom Catherall's Taco Cowboy slip from your grasp, either. This Virginia Highlands-located eatery does something truly intriguing with taco offerings. There are 11 varieties on the menu and my personal favorites being the Grilled Marinated Steak (with jack cheese, fajita peppers, and onions) and the Nashville (made with a slice of white bread for the 'shell', hot fried chicken, shredded lettuce, pickles and ranch).

The beef on the steak taco was cooked to perfection and I didn't even want to sample the others, but the Nashville one most definitely caught my attention. I mean, how many times can you say you ate a taco on a rolled up slice of white bread? To my delight, it wasn't that spicy — as I have heard some stories about the famous Nashville Hot Chicken. And if for some reason you're not too fond of beef, pork or chicken there are a few seafood taco options.

You're probably wondering what to wash down this yummy goodness with and that would be a personal pitcher of Tom's House Margarita, made with Karma tequila. For \$12 it's a steal! You can, of course, share this with someone else (as the pitcher is equal to about three glasses) or you can be adventurous and drink it all yourself. Either way, just make sure Uber or a designated driver is within arm's reach.

Teela Taqueria

227 Sandy Springs Place, Sandy Springs

www.teelataqueria.com | 404-459-0477

Who can turn down the opportunity to sample tacos and drinks? Not many. The menu at Teela Taqueria in Sandy Springs is chock full of goodness.

Owned by brother and sister team Artemis “Arte” Antoniadis and Nikitas “Nik” Panagopoulos, the restaurant’s cuisine marries a flavorful, robust menu with colorful décor and vibrant ambiance. On my visit, I had my eyes and taste buds set on quite a few selections under the ‘Tacos with a Twist’ (\$3.95 each) portion of the menu when I pulled into the City Walk shopping center. And even with an expansive menu, I stayed on task.

The Southern BLT taco intrigued me, sheerly because I wanted to know how this classic sandwich would translate stuffed into a folded tortilla. Almost immediately I was struck by the two, large slices of bacon that were placed crisscross on top of the taco. And they didn’t just serve any tomato, but a fried green tomato at that. Other ingredients include mixed greens, feta cheese, and a creamy, smoked chili aioli. In other words, this was worth it!

The Seafood Medley was hands down my favorite out of the trio I tried. Stuffed with fried calamari, shrimp, baby scallops, Parmesan cheese, shredded lettuce and a lime tartar sauce — this taco was full of great flavor. You can never go wrong with calamari and shrimp and the sauce really put the taste over the top.

Probably one of the most adventurous was the Greek Gyro taco. Again, this was another home run stuffed with lamb gyro, tzatziki yogurt sauce, lettuce, and tomato. And if you love gyros, then you’ll definitely salivate over the taste of this taco. And of course, I had to have something to wash everything down with. With a separate menu full of beer, wine, and specialty cocktails, I picked the Passion Georgia. A delicious mix of Epic peach vodka, passion fruit pulp, muddled oranges, and Sprite. It was a sweet concoction that doesn’t have too strong a taste of liquor, which I like but is one to pace yourself on.