

Besito Mexican Restaurant

While my best friend Nancy was in town this month, we had dinner at Besito, a Mexican restaurant with locations in both Burlington and Chestnut Hill. Mexican has kinda been our thing since...shoot, college! So bringing her to Besito was an easy decision.

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Besito has a big menu, and their drink list is quite impressive. There are a variety of cocktails and margaritas as well as a solid beer & wine list. To start, Nancy had the **Besito Patrón Margarita** with Patrón reposado tequila, cointreau, pomegranate-tangerine juice, and fresh squeezed lime. It was so good. I had a glass of Maipa Valley Chilean cab that our server recommended.

And of course we couldn't resist the **Guacamole En Molcajete** that was made right at our table and served with warm tortilla chips. It was super fresh and nice and chunky, just the way we like it. It had a good amount of cilantro but needed a little more zip of lime, imo. Otherwise it was great. And that salsa was perfect!



For dinner, I chose the Pescado Veracruzana – flounder cooked in a light Veracruz sauce, with tomatoes, sweet peppers, olives, capers, cilantro. This was something unlike anything I've had at a Mexican restaurant but it was so interesting in the best way. My serving was huge too. I loved the saltiness of the olives & capers with the sweetness of the fried plantains it was topped with.



Nancy chose the **Filete de Res al Chipotle** – filet mignon marinated in Negra Modelo, chipotle quemado salsa, queso chihuahua, nopales, plantains, and queso fresco. Filet marinated in beer? How does one say no to that? This was equally delicious.



On the side we shared a **Jicama salad** with fresh lime and chile molido. Our server also recommended the **Elote de la Calle** – roasted Mexican street corn with queso fresco and chile molido. With our entrees, we also got a side of rice and beans for the table. Look at all this food!



We weren't planning on dessert (so much food, such generous servings!) but we were surprised with this **Tres Leches cake**. Literally translated to "three milks" this is a sponge cake that has been soaked three kinds of milk: evaporated milk, condensed milk, and heavy cream. It was super dense and so moist. Such a perfect treat.



Definitely check this place out if you're a local. It is attached to the Burlington Mall, so if you're shopping in the area stop by for a meal. It's very pretty inside and the service is excellent. :)

Sharing is caring!



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