BEFORE RESTAURANTEUR John Timney III opened Besito, an upscale authentic Mexican eatery in Huntington, he spent months in Mexico researching every aspect of its cuisine—no detail was overlooked.

The result is a mecca for foodies and tequila lovers alike.

Besito, which means “little kiss” in Spanish, romances you like a foreign country, tantalizing all your senses with a little bit of Mexican flair. The vibe is festive inside the stucco-inspired, grotto-like interior, where candles, striped earth-toned furniture, wrought-iron chandeliers, and music set the scene. We couldn’t help but join in the fun, so what better way to start off than with a tasty drink? Our waitress suggested the Besito, the restaurant’s signature margarita, made with Patrón tequila and fresh pomegranate-tangerine juice. If the wait staff’s sultry Spanish accents don’t seduce you, the margaritas they serve certainly will.

We paired the drinks with guacamole en molcajete (tableside guac) and taquitos de pescado (fish tacos). The undeniably fresh guacamole, which is prepared to your personal spice-level specifications and served with chips and corn tortillas, was made just as my mother taught me, with large chunks of avocado married with subtle hints of salt, fresh tomato, onion, and cilantro. I’m admittedly a fish taco novice, but the soft, bite-size, lightly fried red snapper tacos didn’t disappoint.

Next came the ceviche of the day—perfectly marinated shrimp in a refreshing orange, mango, and bell pepper sauce served with plantain tortilla chips. The citrus flavors rivaled those of freshly squeezed fruit juice, and, when paired with the meaty shrimp and savory pepper and tortilla, made for a nearly perfect bite of south-of-the-border flavors.

Big decisions loomed ahead: stick with the margaritas, or move on to the freshly made tequila-based mojito? Mojito, please.

Then it was on to the entrées. Carnivore that I am, I ordered the carne asada al piquín (boneless beef short ribs), while my dining partner opted for the enchilada especial of mixed seafood (scallops, shrimp, and tilapia). The short ribs were tender and mildly smoked, topped with roasted onions and chile piquín salsa, while the enchilada’s fresh saltwater fare blended with the undertones of tomatillo and chile. Served with family-style rice and beans, the platos principales at Besito were well rounded, embracing indigenous ingredients with artful presentations true to a celebratory Mexican fiesta.

We decided to conclude the evening with a chocolate pudding served with a heap of whipped cream and topped with a generous dusting of cinnamon and a fried tortilla—touche that turned this ordinary dessert into an extraordinary treat.

From its décor to its drinks to its dishes, Besito is one hot tamales. Besito, 402 New York Avenue, Huntington, 631-549-0100; bestonex.com.