Location. Location. Location. It's a mantra in the restaurant business but as avid food-lovers know sometimes the most extraordinary food can be found in the most unexpected places, like Burlington Mall. This week we had a sneak preview of Besito Mexican and, believe us, the food is spot on, maybe the best Mexican we’ve had since we were in, well, Mexico. We started off the night with the Sangria de Besito, a blend of white wine, Cointreau, peach liquor, fresh fruit and juices. Fruity, cold and refreshing without being overly sweet, it was the best light Sangria we've ever had.
It wasn't long before a basket of chips arrived (still warm) with the house salsa, again a nice traditional blend and very much just like all the corn chips and salsas we tasted south of the border.

The Guacamole en Molcajete is made in fresh batches tableside and not to be missed. Not a pureed, old green mess as some places serve. This was as fresh as possible, chunky and flavorful with the tomato chunks included and a brilliant green guacamole. Just the Sangria and this could be a light meal alone and totally satisfying.
Tosquitos de Camarones: Crispy chrimp, shredded organic romaine lettuce, pico de gallo, chipotle cream salsa, cilantro and queso fresco. The crunchy shrimp with the fresh greens and creamy sauce were enough to get our gastric juices flowing.

Ceviche del Dia: Fresh ceviche with plantains. Beautiful to look at and flavorful.
Sopa de Tortilla: Tortilla soup, avocado, pulled chicken, chopped cilantro, toasted pastilla chile, crema and onion. I was so anxious for this that I forgot to snap a pic until I was half way through. A thick, rich flavorful broth, meaty chicken bites and the unmistakable lace of cilantro. Absolutely delicious, one of the highlights of our dinner.

Ensalada de Salmon: Pistachio crusted pan seared fillet of salmon, organic mixed greens, cherry tomatoes, roasted corn, avocado, queso fresco and chipotle cream dressing. I love my salmon served over a bed of healthy greens and this did not disappoint in any way.
Costillas de Piquin: Boneless beef short ribs, rajas, crema and tomatillo-chile piquin salsa. As dark and rich as it looks, truly melting in the mouth into a buttery, rich meat flavor.

Owner John Tunney stopped by our table and insisted we try the Tamale de Elote, a fresh corn tamale with chipotle chile cream, onion, cilantro and queso fresco. A big hit! The little ring of onion sitting like a halo atop this plate was fitting. The dense stuffing of sweet, creamy corn, sauce, spices, everything just perfect.
As stuffed as we were we could not resist a taste of the Devil's Food Cake dessert served with a fresh whipped cream filling and cream sauce with raspberries. Exceptionally light yet as flavorful as any chocolate cake can be.

The restaurant opens to the public on June 17th and if you like well-made, traditional Mexican cuisine you will not be disappointed. It is the fourth restaurant in a small chain but the decor and ambiance does not betray the very authentic experience. Congratulations! This was one of the finest restaurant openings we've been a part of in a long time.

Besito Mexican (A Small Kiss of Mexico)
75 Middlesex Turnpike
Burlington, MA 01803

Posted by The Boston Foodie at 8:45 PM  Recommend this on Google
Labels: Besito Mexican, Burlington Mall, John Tunney

No comments:
Post a Comment
LABELS

#Arts (1)
#beer (1)
#bodybutter (1)
#Boston (1)
#Boston Food (1)
#Bostondining (1)
#burgers (1)
#cucumberchallenge (1)
#flyingcucumber (1)
#Free (1)
#Free Events (1)
#guinness (1)
#hendricksgin (1)
#HOCR50 (1)
#hotpot (1)
#icedlandnatural (1)
#New England (1)
#NOW2013 (1)
#patchouli (1)
#PicturePerfectBOS (1)
#postroadsoapco (1)
#Summer (1)
#sunwinefest (2)
#vanessamascaro (1)
#winefest (1)

2010 Santa Speedo Run Boston
2011 Fireworks Video Boston USA Fan Pier
Extreme Sailing Grey Goose Gold Chrysanthemum shooters (1)
2012 Boston Wine Expo
2013 (1)
Batch 19 (1)  
Bay Scallop Chowder Brooke Vosika Four Seasons Hotel Boston Cooking Classes  
BB King and Ruth Brown Nobody’s Bizness (1)  
BCAE TV Diner Jenny-Joe Winer Charles Draghi Ros Erbaluce Towne Stove and Spirits Met Back Bay (1)  
Beachmere Inn Ogunquit Picnic Lunch Beam Inc (1)  
Beat Hotel (1)  
Beaver Beer (1)  
Bee’s Knees (2)  
Beef Wellington (1)  
Bellevue Avenue (1)  
bellini (1)  
Bellvue Ave (1)  
Ben and Jerry alfresco dinner Street (1)  
Benjamin Glassner (1)  
Benson Kelsey Jackie Chelsea Francona (1)  
Berlin Culture Art Celebrations Has Der Kulturen Der Welt (1)  
Besito Mexican (1)  
Best Baguette Paris 2010 bestsellers (1)  
Bestsellers Cafe (2)  
Beverly Airport (1)  
Bianca Garcia (3)  
Bianca Garcia 3 Musketeers bibhu mohapatra ben glassner W hotel Boston Spring 2012 Fashion (1)  
Big Easy Breakfast casserole Big Hammock Barraza Boston Tourism Bill Brett (1)  
Bill lyons (1)  
Bill Winter (1)  
Bill Yosses Harvard (1)  
Billy Costa (2)  
Bina Alimentari and Osteria Bina Alimentari Downtown Crossing Binliff’s Ogunquit restaurant review brunch Biscotti Babies Mat Hauck Bistro 5 (1)  
Bizzy social media mobile black falcon cruise terminal Black Ink Wine (1)  
Black Lava Sea Salt Caramels Blogger Festival Merus Winery Napa Valley blogging (1)  
Blue Crab Grits (1)  
blue dragon (2)  
Blue Moon Ale (1)  
Blue Ox (1)  
Blueberry Cooler (1)  
Blueberry Muffins With Streusel Topping Blumie CSN (1)  
Bob Botchie (1)  
Bob’s Clam Hut (1)  
Bobby Flay (2)  
Bobby Flay’s Burgers (1)  
Bobby’s Burger Palace (1)
Casino Of The Sky
Casting Call Worst Cooks
Castle Hill Inn
Castles Palaces Europe
Casual Dining
Catalyst
Catalyst Restaurant
Catalyst William Kovell
Catherine Stanton Schiff
Celebrity Chef Series Fall Duarte Food Ink
celebrity chefs
Celebrity Chefs Culinary Martignetti Company
Celtics Lakers Boston Champions
char crust dry rub product test
charcuterie
Charles Hotel
Charles Regatta
Charles Regatta Boston Copley Harvard Square
charles regatta lobster crown
Charlie Gaeta
Charlotte Le Bon
Chart House
cheddar parmesan cheese
cheese Gloucester U.K. Modern Pastry arancini
Cheese Rolling Champion Anderson Shane Beard
cheese wine beer cranberry cheddar
Cheeseboy Boston South Station
Cheeseboy Prudential Krushelynski Rick
Middleton Cedric Maxwell
Chef Brooke Vosika Four Seasons Boston Dry Aged Beef
Chef Brooke Vosika Four Seasons Boston Spoonful Of Ginger elegant Boston
Chef Chris Gould
Chef Corey Comeau Stephanie's On Newbury Scallops
Chef David Crinieri
Chef Jason Hutchinson
Chef Jason Santos blue ink
Chef Jose Andres minibar Harvard Science and Food gelification
Chef Nicole Coady
Chef Patricia Yeo OM restaurant Boston Wine Expo 2012
Chef Rachel Klein Boston Wine Expo 2010
Chef Rich Silvia
Chef Stephen Coe
Chef Vittorio Ettore
Chefs Collaborative Sustainability Awards 2010
Future Chefs Bubker Hill Community College Allandale Farm
Chefs Cooking For Hope 2011
Chefs Cooking For Hope 2011 Harvest Mary Dumont Duarte Taranta Poe Rattlesnake
Chefs In Shorts 2011 Greater Boston Food Bank
Brian Poe Ranveer Brar Jarrod Moiles Chris Douglass Nuno Alves Mi Tavolo Bokx 109 Poes Kitchen
Marble House (2)
Marilyn Riseman (1)
Mario Batali (1)
Mariposa Agave Nectar Liqueur (1)
Mariposa Mule (1)
Mark Dixon (1)
Mark Stoddard (1)
Market by Jean Georges (1)
Chris Damskey (1)
MARKET by Jean-Georges (1)
Market Street (1)
marketing and social media (1)
marketing social media (1)
Marshall Bluff (1)
Marshmallow Fluff (1)
Martha Stewart (3)
Martin Reed (1)
Marty Walsh (1)
Mary Ann Esposito (1)
Mary Ann Esposito Ciao (1)
Mary Dumont (2)
Mass General General Store (1)
Matt Cunningham (1)
matt cunningham (2)
Matt O'Neil (1)
Matthew and Heather Li (1)
Matthew Brady (1)
Matthew Gaudet (1)
Matthew Lishansky (1)
Mary Ann Esposito (1)
Maui (1)
max and dylans city square (1)
Max Berman (1)
Max Brenner's chocolate (1)
Maxwell Thomas Bon Appetit Magazine (1)
May 4 to 6 2012 (1)
Mayflower (1)
McAdoo Dairy Green Acres (1)
William. A. McAdoo Port Wine (1)
McCrea's Candies (1)
McGladrey Lydia Shire (1)
Demagistris Jordan Rich (1)
Chris Damian Jeff Nace (1)
meal preparation (1)
medford (5)
Medford Square (2)
Mediterranean (1)
Melanoma Foundation of New England (1)
menotomy grill (1)
Merry Christmas Jingles (1)
history tradition (1)
stonewall kitchen (1)
Maine (1)
Metrowest (1)
Mexican (1)
Mexican food (1)
mezcal (1)
Mezcarita (1)
MFA Chihuly Glass Artist (1)
Mia wines (1)
Michael Chapman (1)
Michael Landgarten (1)
Michael Leviton (1)
<table>
<thead>
<tr>
<th>Term</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harvard Square Happy</td>
<td></td>
</tr>
<tr>
<td>Prosecco</td>
<td></td>
</tr>
<tr>
<td>Ruffino Prosecco</td>
<td>1</td>
</tr>
<tr>
<td>Russell French</td>
<td></td>
</tr>
<tr>
<td>Ryan Millian</td>
<td></td>
</tr>
<tr>
<td>Salem</td>
<td></td>
</tr>
<tr>
<td>Salem NH</td>
<td></td>
</tr>
<tr>
<td>salmon and risotto</td>
<td></td>
</tr>
<tr>
<td>Salmon made easy</td>
<td></td>
</tr>
<tr>
<td>Kikkoman Ponzo</td>
<td></td>
</tr>
<tr>
<td>Salon</td>
<td></td>
</tr>
<tr>
<td>Saloon</td>
<td></td>
</tr>
<tr>
<td>salt</td>
<td></td>
</tr>
<tr>
<td>Salvatore's</td>
<td></td>
</tr>
<tr>
<td>Sameer and Divya Sharm</td>
<td></td>
</tr>
<tr>
<td>Costa Concordia</td>
<td>1</td>
</tr>
<tr>
<td>Sams at Louis Boston</td>
<td></td>
</tr>
<tr>
<td>W. Li Chef Asia Mei</td>
<td></td>
</tr>
<tr>
<td>Sams Louis Waterfront</td>
<td></td>
</tr>
<tr>
<td>Samsung Galaxy Note</td>
<td>1</td>
</tr>
<tr>
<td>Sandrine's Bistro Car Tali</td>
<td></td>
</tr>
<tr>
<td>Sandrine's Bistro Elegant Cuisine</td>
<td></td>
</tr>
<tr>
<td>Alsation Cuisine</td>
<td></td>
</tr>
<tr>
<td>Sandwiches</td>
<td></td>
</tr>
<tr>
<td>santa speedos race</td>
<td></td>
</tr>
<tr>
<td>Bosto crossroads4kids.org</td>
<td>1</td>
</tr>
<tr>
<td>Sara Moulton</td>
<td>1</td>
</tr>
<tr>
<td>Sara Moulton chowhound</td>
<td></td>
</tr>
<tr>
<td>Sassy Bitch Wine</td>
<td></td>
</tr>
<tr>
<td>Sauce Meurette recipe</td>
<td></td>
</tr>
<tr>
<td>Saus salt</td>
<td></td>
</tr>
<tr>
<td>Tin</td>
<td></td>
</tr>
<tr>
<td>Scallops in Peppery Butter</td>
<td></td>
</tr>
<tr>
<td>Schnitzel Burger</td>
<td></td>
</tr>
<tr>
<td>school cafeterias</td>
<td></td>
</tr>
<tr>
<td>Science and Cooking</td>
<td></td>
</tr>
<tr>
<td>Science and Cooking Ha</td>
<td></td>
</tr>
<tr>
<td>garde cooking</td>
<td></td>
</tr>
<tr>
<td>Scotland boycott</td>
<td></td>
</tr>
<tr>
<td>FOBH</td>
<td></td>
</tr>
<tr>
<td>Scott Jensen</td>
<td></td>
</tr>
<tr>
<td>Scott Kearnan</td>
<td></td>
</tr>
<tr>
<td>scup</td>
<td></td>
</tr>
<tr>
<td>SCVNGR</td>
<td>1</td>
</tr>
<tr>
<td>SCVNGR The Blue Room</td>
<td></td>
</tr>
<tr>
<td>Gerritsen</td>
<td></td>
</tr>
<tr>
<td>seafood</td>
<td>3</td>
</tr>
<tr>
<td>Seafood Depot 606 Cong</td>
<td></td>
</tr>
<tr>
<td>Doughnuts</td>
<td></td>
</tr>
<tr>
<td>Seafood Depot West Medford</td>
<td></td>
</tr>
<tr>
<td>Seaport Boston film stars</td>
<td></td>
</tr>
<tr>
<td>Seaport Convention Cen</td>
<td></td>
</tr>
<tr>
<td>Seaport District</td>
<td>1</td>
</tr>
<tr>
<td>Seaport Hotel</td>
<td></td>
</tr>
<tr>
<td>SEAS</td>
<td></td>
</tr>
<tr>
<td>Seasonal Dining</td>
<td></td>
</tr>
<tr>
<td>Second Anniversary</td>
<td></td>
</tr>
<tr>
<td>second glass</td>
<td></td>
</tr>
<tr>
<td>Secrets of Success with M</td>
<td></td>
</tr>
<tr>
<td>Serious Eats</td>
<td></td>
</tr>
<tr>
<td>Shabumaru</td>
<td></td>
</tr>
<tr>
<td>shallot vinaigrette</td>
<td></td>
</tr>
<tr>
<td>share our strength</td>
<td></td>
</tr>
<tr>
<td>Shaun Golan</td>
<td>1</td>
</tr>
<tr>
<td>shiner beer</td>
<td></td>
</tr>
<tr>
<td>Shock Top</td>
<td>1</td>
</tr>
</tbody>
</table>
Our Strength (1)
taste of the nation Boston (1)
Taste Of The South End 2013 (1)
Taste of The South End 2011 Committee Luis Colon (1)
Joanne Chang Andrew Rimas (1)
Aquitaine South End Buttery (1)
Taste Of The South End (1)
Taste of the South End Boston Seafood Expo (1)
TasteTV and Taza Chocolate (1)
Tatte Cambridge (1)
Tavolo (1)
Tavolo Chris Douglass NS (1)
Takila MOS Jason Santos (1)
Tavolo Cooking Classes Italian holidays (1)
tavolo restaraunt boston Douglass (1)
taza chocolate factory tour (1)
TBF Notebooks Restaurant Week Boston (1)
TBF On Display Green Tomato II Somerville (1)
tbf the boston foodie rest. downtown crossing (1)
Tea St. James Fortnum & Mason London Royal Wedding (1)
Team Impact (1)
Technique Restaurant Boston (1)
techno emotional comfort food process of food ideas (1)
techno emotional cooking (1)
Technology and Food MIT Clover Food Lab (1)
TED on Augmented Reality (1)
Teenage Suicide (1)
temple bar restaurant review cambridge (1)
Tennis Hall Of Fame (1)
test baking and breakfast (1)
thanksgiving fruit compute recipe (1)
Thanksgiving holidays hannah montana pastry (1)
Thanksgiving leftover ideas. (1)
The Adonis (1)
The Agenda Week of March 28 2011 (1)
The Blue Room Kendall Square Mediterranean Cambridge (1)
the boston foodie (1)
The Boston Foodie helping small business owners (1)
The Boston Shaker Russel House (1)
The Breakers (1)
The Cupcake Diaries (1)
The Day of Saint Valentine (1)
The F Factor Social Media (1)
The Food Blogger's Way (1)
The Glenville Stops (1)
The Grill Master Steven Raichlen in Boston Charlestown Navy Yard (1)
The Hundred Foot Journey (1)
The Huntington Westin (1)
The Lincoln Inn (1)
The London West Hollywood Kate Hamm Gordon Ramsey (1)
The Meat House local butcher (1)
The Mooring (1)
The Naked Grape Hillary Stevens Henrietta's Table Chef Peter Davis (1)
Welcome Katherine Elizabeth Wells Maine (1)
Wells Maine sea (1)
Wendys HotnJuicy Free Food Boston (1)
West Bridge (2)
West Bridge Cambridge (1)
Westin Copley (1)
Westin Copley Place (1)
WFSB (1)
What The Fluff Somerville (1)
When To Eat What Heidi McIndoo (1)
Where Traveler (1)
Whiskey Cocktail Lab Lil Perez Jackson Cannon W Stankovich (1)
Whisky Boston Single Malt White Horse (1)
white truffle oil simple gourmet boston (1)
Will Gilson (2)
William Dean chocolates (1)
William Kovel (2)
William Kovell (1)
Windsor Castle England tour (1)
Wine and Beer Lovers Grapevine (1)
wine Chuck Charles Shaw (1)
wine expo winner (1)
wine fest (1)
wine of the week (1)
Wine Of The Week Morrow Bay Sauvignon Blanc (1)
wine tasting Medford (1)
wine fest winner (1)
wine fest (1)
Winefest (1)
Winter White Cosmo (1)
wireless phone recharging (1)
Wolf Den (1)
wolfden (1)
Woodstock (1)
woodward at ames cocktails (1)
World Burger Tour (1)
wow barbecue (1)
Wyatt Maguire (1)
Wylie Dufresne at Harvard video (1)
Yankee Magazine (1)
Year In Review (1)
Yelp and Chowhound (1)
Yelp Hates Us (1)
YoCrunch Free Yogurt (1)
your german kitchen (1)
yuengling (1)
Z Square (1)
Zing Pizza Cambridge (1)
Zo Boston Greek food (1)
Zo Boston Greek food lunch (1)
Zo Boston Greek food lunch Government Center (1)
Zocalo Cocina Mexicana (1)
Zombie Walk Boston 2011 (1)
Zombie Walk Boston 2011 pics photos (1)
WHERE IN THE WORLD HAVE YOU BEEN?

View my profile
Create your own travel map or travel blog
Find vacation rentals at TripAdvisor

DISCLAIMER
From time to time, TBF may receive books, food and drink products and samples, invitations and other food related materials featured in our posts. There is never any promise that they will be featured nor given any favorable presentation. All material is copyrighted 2007-2015. No reproduction of any kind may be made without permission. Anonymous comments are not published.

Picture Window template. Powered by Blogger.