Besito Mexican is a restaurant that recently expanded to Chestnut Hill in Newton. Founder and owner, John Tunney III, spent years in Mexico to learn the culture and cuisine and now brings exceptional Mexican food to his restaurant. The first location opened in 2006 and the restaurant is quickly growing throughout the east coast.
Besito, meaning “little kiss,” considers that each location is a unique extension of the original vision, spreading their passion for extraordinary Mexican food and warm hosting. We were invited to dine at Besito’s newest and second installment in Massachusetts
located within the Chestnut Hill mall.
Although fairly a newcomer, Besito’s inventive and upscale Mexican cuisine is easily becoming a dining attraction in Chestnut Hill. The venue inside is softly lit for a romantic and cozy ambiance. A stucco wall with nicho nooks lines one end of the dining room while paintings of the west and iron mask wall lamps add a rustic glow.
The covered patio is small but beautiful and inviting with fresh greenery and garden decor. It even has a decorated fireplace at one end of the patio.
The menu features a mix of classics, such as tacos and enchiladas, as well as inventive dishes with authentic Mexican flavors. The table-side guacamole bowl is made fresh and can be made extra spicy with added jalapeños. I loved the big chunks of avocado of the guacamole. It was served with warm tortilla chips and fresh salsa.

Fish Tacos

The fish tacos were delightful and tangy. I picked out a fish from the taco and found it mildly seasoned but cooked to a delicious flake. The pickled red onion and salsa vastly enhanced the fish, a joy with every bite. This taco was certainly not meant to be picked apart.
The "mixtos skillet tacos" were served like fajitas. A trio of steak, chicken, and chorizo arrived sizzling on an iron skillet with melted cheese paired with a basket of corn tortillas. Nopales salad was served with the tacos along with avocado salsa verde and chile de arbol salsa for toppings. I favored the chorizo sausage as it was spicy and full of earthy flavor.
The “pescado con pipian y atole” was a mahi-mahi crusted with blue corn and crab. It rested on a bed of vegetables and a sauce pair of sweet corn atole and a tangy green pipian. The two sauces were delightful. The fish was cooked well, flakey and full of flavor. It was fun to swirl every fish bite between the two sauces.

Two sides accompany each entrée chosen from a list including beans, rice, pico de gallo and other Mexican favorites.
The rice here at Besito was cooked with pepitas, which we both preferred over the tomato based rice that is usually served at other Mexican restaurants.
I loved the plantains. They were fried until soft and topped with Chihuahua cheese chunks and sauce, a topping akin to sweet cream. The plantains were so ripe and naturally sweet they were almost like a dessert.
The full-service bar has an extensive list of tequila and mezcal, and margaritas. The house margarita called the “Besito,” comes with Patrón Reposado tequila, Cointreau, pomegranate-tangerine juice, and fresh lime. It was a lovely medium between sweet and sour.
Throughout the meal, the staff was warm and very attentive. We didn’t order from the dessert menu since we were so full from the dinner, but they packed us churros to take home. Freshly fried, I felt the heat of the churros through the white paper bag. I couldn’t resist the sugary scent and took a churro out for a bite. Heavenly sticks of dough!
No worries!
As a farewell present, Besito gave us a tiny doll made of thread. The “worry doll” was meant to be placed under your pillow to ward off distress during sleep. Though, the incredible meal alone was enough to melt off my worries. Although Besito is quite away from my neighborhood, the dining experience, and exceptional Mexican food are more than enough to attract me to Chestnut Hill.

Disclaimer: This dinner was provided complimentary, my opinions are my own.

Besito Mexican
199 Boylston Street
Chestnut Hill, MA 02467
Bianca @ Confessions of a Chocoholic says
June 23, 2015 at 10:50 am

I’ve heard many good things about Besito, I should check it out soon! Lovely photos.
Sharon says  
_June 24, 2015 at 9:33 am_  
Thank you, Bianca! I think you’ll like it! 😊

Maureen says  
_June 26, 2015 at 10:30 pm_  
Besito sounds like a very interesting place. The pescado con pipian y atole got my attention. It looks really flavorful and tasty! 😊

Sharon says  
_June 28, 2015 at 10:38 am_  
Oh it was great! An awesome way to have mahi! 😊
Hey there! I'm Sharon, the creator of this Boston-based lifestyle and food blog! I develop recipes, write about restaurants, and document my travels. Read More...
SEPT 4-7
TAKE AN EXTRA 25% OFF ALL RED-TAG CLEARANCE.*

NORDSTROM RACK

MODE VIDEO
Seasoned with a variety of herbs & spices for great taste

CLICK FOR MORE INFO
Seasoned with a variety of herbs & spices for great taste

CLICK FOR MORE INFO
INSTAGRAM
I'm glad you're here! I hope you found something you have enjoyed and will stick around for more!

Talk to me...