

## Why Diners Should Be Excited About New Resto, Besito Mexican

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John Tunney, owner of [Besito Mexican](#), dishes about his new restaurant, the secret behind its famous guacamole, and which dishes are a must-have.



Fresh guacamole is made tableside at Besito Mexican.

### What is the restaurant about?

Our food derives from authentic old-world grandma recipes from Mexico, using quality, fresh ingredients. Main dishes include tacos, enchiladas, and a wide range of seafood options,

expertly prepared using traditional recipes with a focus on fresh and house-made ingredients.

### **What's a standout dish?**

Our guacamole is prepared fresh tableside en molcajete (with spiciness to order) by a specially trained server on a rolling cart piled high with ripe avocados, bowls of onions, tomatoes, and cilantro.

### **Describe the vibe.**

The restaurant offers the ambiance of a “rockin’ hacienda,” with a dramatic candle wall, hand-selected Mexican artifacts dotted throughout, and a warm, sexy atmosphere.

### **Where did the name Besito come from?**

When translated Besito means “little kiss,” and guests are courted by both the food and the culture of Mexico from the second they step through our doors. The feel of the restaurant is reminiscent of a decadent upscale Mexican vacation—sophisticated good looks blended with rustic Old Mexico. *105 Coulter Ave., 484-417-6825*

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