



BESITO TAMPA



VOTED #1 BEST MEXICAN RESTAURANT AND BEST TACOS IN TAMPA
BY TAMPA MAGAZINE

APPETIZERS

TABLE SIDE GUACAMOLE 4 BEST IN THE NATION AND #1 IN TAMPA RATED BY YELP   \$14.50

En Molcajete, Onion, Tomatoes, Cilantro, Jalapeño & Avocado. Served with Warm Homemade Tortilla Chips and Salsa de Mesa . Half order \$9 | Sub Jicama Sticks \$3.95.

SALSA TRIO   \$8.50

Our Famous Queso Dip, Pico de Gallo & Tomatillo Green Chili Sauce. Served with Homemade Tortilla Chips and Salsa de Mesa.

INDESTRUCTIBLE NACHOS   \$14.95

Homemade Tortilla Chips, Beans, Queso Dip, Pico de Gallo, Salsa Verde. Add: Chicken \$5 | Steak \$6 | Chorizo \$5 | Barbacoa \$9.

FLAUTAS DE POLLO \$10.95

Dos (2) Crispy Rolled Tacos Filled with Shredded Chicken Tinga, Served with Salsa Verde and Salsa Guajillo, Topped with Shredded Cabbage, Onion, Crema, Queso Fresco and Cilantro.

OAXACA RIBS \$13.95

Slow-Cooked Baby Back With Chipotle BBQ Sauce. Served with Yucca Fries.

QUESO FUNDIDO  \$10.95

Sizzling Skillet with Sauteed Rajas with Baked Queso Chihuahua and Topped with Diced Onion and Cilantro Add: Chorizo \$3 | Mushrooms \$3 | Blackened Shrimp \$6.

QUESADILLA \$10.50

Queso Chihuahua Grilled in a Flour Tortilla. Served with a side of Salsa Verde, Pico de Gallo and Crema. Add: Chicken \$5 | Steak \$6 | Shrimp \$6 | Veggies \$4.

SHRIMP EMPANADAS (3pc) \$13.95

Homemade Corn Guajillo Masa, Filled with Shrimp and Jalapeno. Served with Avocado Remoulade and Salsa Muerta.

TRIO CEVICHE   \$14.95

Three Different Types of Ceviche: Shrimp, Fish and Mushrooms. Topped with Fried Plantains. Each one with Their Own Sauce.

OUR FAVORITE COCKTAILS

BESITO DON JULIO \$15.00

Don Julio Blanco Tequila, Orange Liqueur, Pomegranate-Tangerine Juice, Fresh Squeezed Lime. Pitcher \$75.

LA UNICA SKINNY MARGARITA \$14.00

Altos Tequila Blanco, Agave Nectar and Fresh Squeezed Lime. Pitcher \$70 | Add Flavor \$5 Mango, Passion , Fresa.

MEXICOLADA \$14.00

Coconut Malibu Rum, Absolut Vodka, Coconut Cream, Fresh Squeezed Lime and Pineapple Juice with Brown Sugar Coconut Rim.

SPICE SPICE BABY \$14.00

Altos Reposado Tequila, Agave Nectar, Cilantro, Jalapeño, Pineapple Juice, Fresh Squeezed Lime, Piquin Rim Salt. Pitcher \$70.

CALL ME AN UBER \$15.00

Patron Reposado Tequila, Mezcal, Passion Fruit Purée, Fresh Squeezed Lime, House Made Chipotle Simple Syrup & Tajin Rim. Pitcher \$75.

TAMPA VICE \$14.00

Altos Reposado Tequila, Fresh Squeezed Lime, Strawberry and Passion Fruit Puree with a Brown Sugar Coconut Rim.

NO MAMES \$14.00

Cazadores Reposado Tequila, Soaked Strawberries with St Germain Elderflower Liqueur, Fresh Lime Juice & Champagne Floater in Flamingo Drink Holder.

MANGONADA \$13.00

Pomegranate and Mango Puree with Chamoy, Tajin and Tamarindo Candy Straw. Served Frozen.

TAMARINDO \$14.00

Cazadores Blanco Tequila, Fresh Tamarindo Purée, Orange Liqueur, Fresh Lime Juice and Tajin Rim.

ADD TO MARGARITAS:
CORONITA BEER \$4
GRAND MARNIER FLOATER \$3
MAKE IT SPICY \$1.5

PLATOS FUERTES

SERVED WITH FRIJOLES NEGROS AND HOUSE WHITE RICE

SURF & TURF DUO PINCHOS

Mixed Marinated Skewers with Steak, Chorizo & Shrimp, Topped With Tomatillo Oregano Sauce.

\$25.95 

PESCADO OR SALMON

Grilled Salmon or Sea Bass Fish over veggie Aguachile Sauce and Roasted Sweet Potatoes. Served with Yellow Rice and Black Beans.

\$27.95

COCONUT STRIPED BASS

Farm- Raised Striped Bass, Battered in Coconut Flakes. Topped with a Citrus Glaze Sauce. Served with Elote and Spinach.

\$25.95

BOURBON MEZCAL FILET MIGNON

Grilled Filet Mignon, Over Bourbon Mezcal Mushrooms Sauce. Served with Nopales Veggie Salad.

\$30.95 

TAMPIQUEÑA CARNE ASADA

Charbroiled Skirt Steak, Cheese Enchilada with a side of Crema, Rajas & Guacamole. Served with Yellow Fiesta Rice and Black Beans.

\$29.95

FILETE DE RES AL CHIPOTLE

Dos (2) 4oz. Filet Mignon Marinated in Modelo Negra, Chipotle Quemado Salsa, Queso Chihuahua, Nopales, Plantains, Queso Fresco and Cilantro.

\$30.95

IRON SKILLET TACOS

SIZZLING SKILLET FILLED WITH MEAT, CHEESE AND TOPPINGS WITH CORN TORTILLAS ON THE SIDE FOR YOU TO CREATE YOUR OWN TACOS.
SERVED WITH FRIJOLES NEGROS AND HOUSE WHITE RICE

MIXTO 

Grilled Steak, Chorizo, Chicken Breast, Melted Queso Chihuahua and Rajas. Served in a Sizzling Skillet, Topped with a Nopales Salad, Queso Fresco and Pico de Gallo on a Bed of Chipotle Cream Sauce. Add Shrimp \$6.

\$30.95

CLASICO 

Melted Queso Chihuahua Served in a Sizzling Skillet Topped with Fresh Pico de Gallo. Chicken \$20 | Carnitas \$21 | Veggies \$19.5 | Carne Asada 24.95 | Fish or Shrimp \$25.95.

\$18.95

VEGETALES 

Baby Spinach, Mushrooms, Roasted Corn and Salsa Verde, Served in a Sizzling Skillet and Topped with Fresh Avocado and Queso Fresco. Chicken \$20 | Carnitas \$21 | Veggies \$19.5 | Carne Asada 24.95 | Fish or Shrimp \$25.95.

\$18.95

20 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. UP TO THREE DIFFERENT PAYMENT METHODS ARE ACCEPTED
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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STREET TACOS

SERVED ON TRES (3) WARM CORN TORTILLAS. SUB FOR LETTUCE WRAPS \$ 1
SUB FOR CRISPY CORN TORTILLAS (3PC) // \$ 2

- BARBACOA CRISPY

\$22.95

Slowly Cooked Shredded Beef Barbacoa, Melted Chihuahua Cheese, Pickled Onions and Cilantro with a side of our Oaxaca Ají Verde Sauce. Served in a Homemade Crispy Corn Tortillas (3pc).
- AL PASTOR

\$17.95

Braised Pulled Pork, Diced Sweet Plantains, Grilled Pineapple, Onions and Cilantro.
- CARNE ASADA

\$16.95

Marinated Steak in Chipotle Adobo, Salsa de Arbol, Pico de Gallo, Queso Fresco and Cilantro.
- BAJA FISH OR CAMARONES

\$17.95

Tempura Battered Fish or Camarones, House Made Slaw, Queso Fresco, Cilantro. Topped with Chipotle Crema. Served on Flour Tortilla.
- POLLO TINGA

\$14.95

Chicken Tinga, House Made Slaw, Queso Chihuahua, Cilantro and Crema.
- BIRRIA

\$20.95

Chipotle Braised Pulled Short Ribs with Melted Cheeses, Consomé Dipping Sauce. Topped with Onions and Cilantro.
- VEGGIE NOPALES

\$15.95

Sauteed Swiss Chard, Rajas Nopales, Lime Juice and Oaxaca Ají Verde Sauce

ENCHILADAS

MEAT OR VEGETABLE FILLED TORTILLA TOPPED WITH A RICH FLAVORFUL SALSA, SERVED WITH FRIJOLES NEGROS AND HOUSE WHITE RICE. (2) ENCHILADAS

- MIXTA

\$25.95

Steak, Grilled Chicken and Chorizo Wrapped in Corn Tortillas. Baked in a Guajillo Cream Salsa, Topped with Sweet Plantains, Diced Onions, Queso Fresco, Cilantro and a Crema Drizzle.
- CHICKEN

\$20.95

Shredded Chicken Wrapped in Corn Tortillas. Topped with Queso Chihuahua, Pickled Onions and Cilantro Choose your Sauce: Suiza - Mole - Ranchera- Add Queso Dip \$3.50.
- SEAFOOD ENCHILADAS

\$24.95

Flour Tortillas Stuffed with Sea Bass Fish and Shrimp. Baked in a Smokey Tomato Sauce With Melted Cheese, Citrus Cabbage and Pineapple. Served with Yellow Fiesta Rice.
- VEGETALES

\$19.95

Onion, Spinach, Mushrooms and Roasted Corn Wrapped in Corn Tortillas and Baked in Salsa Verde. Topped with Cheese, Diced Onions and Cilantro.
- STEAK OR BEEF BARBACOA

\$23.95

Adobo Marinated Steak Or Beef Barbacoa Wrapped in Corn Tortillas. Topped with Queso Chihuahua, Pickled Onions And Cilantro. Baked in your Choice of Sauce: Mole - Chipotle Cream - Guajillo - Add Queso Dip \$3.50.

MONDAY TO FRIDAY

COMBO TACO MIX AND MATCH

Two Tacos with Your Choice of Carne Asada, Pollo Tinga or Veggies. Served with Choice of 1/2 Salad or Cup of Tortilla Soup. Sub for Birria or Barbacoa \$4.

\$15.95

ENCHILADA MIX AND MATCH

Single Enchilada with Your Choice of Chicken, Steak or Veggie. Baked with your choice of sauce: Suiza - Mole - Ranchera- Add Queso Dip \$3.50.

\$16.95

LUNCH SPECIALS

TIJUANA BOWL

Two Fried Eggs, Black Beans, Rice, Avocado, Roasted Corn, Pico de Gallo, Pickled Red Onion with a Drizzle of Jalapeno Ranch Dressing. Add Chicken \$5 | Add Shrimp \$6 | Add Steak \$6 | Add Veggies \$4.

\$14.95

CHICKEN AVOCADO TORTA

Blackened Chicken with Guacamole, Pico de Gallo, Chihuahua Cheese and Herb Mayo. Served on a Mexican Telera Bread. Choice of 1/2 Salad or Cup of Tortilla Soup.

\$16.50

11:30 AM TO 3:00 PM

STEAK AVOCADO SALAD

Chopped Grilled Steak, Romaine Lettuce and Spring Mix, Red Pepper, Avocado, Black Beans, Hard Boiled Eggs and Pico de Gallo. Served with Avocado Ranch Dressing. Sub Shrimp \$6.

\$17.95

CHURRASCO BURGER

Blend of Churrasco Steak and Jalapeno. Topped with Chipotle Mayo, Avocado, Pickled Onions, Chihuahua Cheese, Lettuce , Tomato and Bacon. Choice of 1/2 Salad or Cup of Tortilla Soup.

\$17.95

ACOMPAÑANTES

ELOTES ON THE COB (2PC)

Roasted Mexican Street Corn Topped with Chipotle Molido and Queso Fresco. Served with a Lime Wedge.

\$7.00

NOPALES SALAD

Sautéed Swiss Chard, Rajas, Nopales, Lime Juice and Cilantro.

\$6.00

PLATANOS CON CREMA

Fried Sweet Plantains Topped with a Crema Drizzle and Queso Fresco.

\$6.00

RICE & BEANS

White or Yellow Rice with Beans.

\$6.00

TAMAL DE ELOTE

Fresh Corn Tamale. Topped with a Chipotle Chile Cream, Diced Onion, Cilantro and Queso Fresco.

\$6.00

YUCCA FRITAS

Served with Chipotle Aioli.

\$6.00

OUR FAVORITE DESSERTS

ASK YOUR SERVER FOR GLUTEN-FREE OPTIONS

BESITO FAMILY PLATTER

Perfect for Parties of Ten (10) or More. Tres Leches Cake, Coconut Flan, Chocolate Cake And Our Doughnuts. Add Bottle of our House Champagne \$15.

\$35.00

COCONUT FLAN

Coconut Custard with a Layer of Caramel Sauce, Whipped cream and Fresh Strawberries.

\$8.00

TRES LECHEs CAKE

Vanilla Sponge Cake, Soaked in Tres Leches Sauce. Topped with Homemade Whiopped Cream, Garnished with Fresh Strawberries and Fresh Mint Spring.

\$8.00

PASTEL DE CHOCOLATE

Warm Devils Food Cake in a Bed of Tres Leches Sauce. Topped with Homemade Whipped Cream, Fresh Mint Spring and Drizzled with a Malbec Pomegranate Sauce.

\$8.00

MEXICAN DOUGHNUTS

Served with Cinnamon Sugar. Coating and Raspberry Cream Sauce. 4 pcs.

\$8.00

SAMPLE PLATTER

A Trio Version of Our Most Popular Desserts. Tres Leches Cake, Coconut Flan And Chocolate Devil's Cake.

\$15.00