# Native Tongues Taqueria -Victoria Park Menu

Address: 235 12 Ave SW, Calgary, AB T2R 1H7, Canada Phone: +1 403-263-9444

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A.K.a.	Ah	petizer	. 3

A.k.a. Appetizer	${f S}$	
Fries	CA\$16.00	
Antojitos		
Chips Y Guacamole	CA\$17.00 Esquites Mi Amor	CA\$14.00
Tuna Bowl	CA\$21.00 Tuna Contramar	
Chips Y Salsa Tasting		
Papas Nortonas		
Sencillas	CA\$17.00   Al Pastor	CA\$23.00
Carne Asada	CA\$28.00 Esquites Mi Amo	
Hamburguesas	•	
Animal Hamburguesa	CA\$22.00 Hongos Burger	CA\$21.00
Margaritas		

Classic Lime	CA\$9.00 Toasted Coconut	CA\$15.00
Grilled Pineapple	CA\$15.00 Tamarind	CA\$15.00

Margaritas		
Strawberry	CA\$15.00	
Premium Margarit	tas	
Margarita Platino	CA\$23.00 Grand 'Cadillac' Margarita	CA\$25.00
Perfecto Mezo	CA\$25.00   Margarita De Primavera	CA\$70.00
Modern Classics		
Campos De Fresas	CA\$17.00   Paloma	CA\$15.00
Sabor Calles	CA\$16.00   Native Negroni	CA\$17.00
Oaxacan Old Fashioned	CA\$17.00	
Tragos Sobrios		
Pajaro Temprano	CA\$13.00 Chamaco	CA\$13.00
Draft Beer		
Ol' Beautiful Abrazo	Ol' Beautiful Obscura	
Vino		
Bubbles	CA\$15.00   Sangria	CA\$12.00
Micheladas		
Michelada Clásica	CA\$10.00   Michelada Verde	CA\$10.00
Cubana	CA\$10.00 Chelada Gringa	CA\$8.00

### Aguas Y Jugos

Agua Fresca	CA\$4.00 Limonada	CA\$4.00
Jugo Verde	CA\$5.00 Horchata	

#### Refrescos

Suero		Jarritos	
Mexican Gola	CA\$6.00	   Squirt 	CA\$6.00
Topo Chico	CA\$6.00		

### **Bottled Beer**

33 Acres Mezcal Gose		Jasper Crisp Pils	
Cabin Super Saturation	CA\$9.00	Toolshed Late To The Party	CA\$13.00
Annex Lorem Ipsum	CA\$13.00		

## **Mexican Import**

Pacífico		Corona
Modelo Especial		Negra Modelo
Corona Cero	CA\$7.00	

#### **Tacos**

Carnitas	Cochinita Pibil
Frijoles Refritos	Hongos
Carne Asada	

Con Queso			
Gringa Al Pastor Alambre		Rajas Poblanas Quesabirria	
Tortas Y Más			
Torta		Hamburguesa	CA\$18.00
Breakfast Burrito	CA\$18.00		
Entre Amigos			
Birria	CA\$35.00	Barbacoa De Cordero	CA\$40.00
Guarniciones			
Guacamole		Half Avocado	
Mexican Rice	CA\$3.00	Refritos	CA\$3.00
Salsa	CA\$3.00		
Snacks			
Papitas Con Crema	CA\$3.50	Naranja Picante	CA\$5.00
Memela	CA\$6.00	Guacamole And Chapulines	CA\$7.00
Esquites	CA\$5.00		
Others			

**Pork Belly Pastor** 

Hongos 2.0

**Tt Frijoles Refritos** 

Pollo Asado

Carne Asada

Nestled in the lively heart of Victoria Park at 235 12 Ave SW, Calgary, **Native Tongues Taqueria - Victoria Park** offers a dining experience that's as vibrant and flavorful as the city itself. This spot has become a beloved destination for those who crave authentic Mexican street food with a creative, modern twist. The **Native Tongues Taqueria - Victoria Park Menu** is a celebration of color, texture, and bold flavor-a perfect balance between traditional Mexican roots and Calgary's adventurous palate. From the moment you step inside, the scent of sizzling meats and freshly pressed tortillas instantly sets the tone for what's to come: a memorable, satisfying meal that's casual yet full of depth.

Starting with the **Appetizers**, the menu eases you in with a simple yet irresistible option-**Fries**. They may sound ordinary, but they're crisped to perfection and often paired with house-made sauces that showcase the kitchen's flair for flavor. They serve as a comforting, salty prelude to the more adventurous items that follow. But the real excitement begins with the **Antojitos**, a section that perfectly embodies what Native Tongues does best: taking street food classics and turning them into something crave-worthy and unique.

The **Chips Y Guacamole** is a must-try and perhaps one of the best introductions to what the restaurant stands for. The guacamole is fresh and vibrant, with the creamy richness of ripe avocados enhanced by zesty lime and a hint of spice. The chips are warm, golden, and crisp, making every bite a satisfying mix of crunch and creaminess. Another highlight under the Antojitos is the **Esquites Mi Amor**-a modern take on the beloved Mexican street corn salad. It's smoky, tangy, and buttery all at once, topped with cotija cheese and chili for an extra kick that leaves you wanting another spoonful.

For seafood lovers, the **Tuna Bowl** and **Tuna Contramar** stand out as refreshing and light options. The Tuna Bowl blends perfectly seasoned tuna with fresh vegetables and citrus, offering a bright balance to the heavier, meat-forward items on the menu. Meanwhile, the Tuna Contramar brings coastal flavors straight to your plate-fresh, spicy, and perfectly marinated. Each bite feels like a trip to a sunny Mexican beach.

The Chips Y Salsa Tasting is another favorite on the Native Tongues Taqueria - Victoria Park Menu, especially for those who love to sample a variety of flavors. The tasting platter features an assortment of house-made salsas, ranging from mild and tangy to smoky and fiery. It's a great way to test your spice tolerance while appreciating the depth and diversity of Mexican salsas, all crafted in-house with fresh ingredients.

Then come the **Papas Nortonas**, a true comfort-food section that locals adore. The **Sencillas** version is simple yet addictive-crispy potatoes tossed with just the right amount of seasoning. But for those who crave something more indulgent, the **Al Pastor** and **Carne Asada** options elevate the humble potato into a hearty dish. The Al Pastor brings that signature combination of marinated pork, pineapple, and spice, giving a sweet-savory contrast that's irresistible. The Carne Asada, on the other hand, is rich and smoky, with tender grilled beef layered over golden potatoes. The **Esquites Mi Amo** makes another appearance here, showcasing how this dish's flavor versatility can complement different textures and ingredients throughout the menu.

If you think a taqueria can't do burgers justice, think again. The **Hamburguesas** section of the **Native Tongues Taqueria - Victoria Park Menu** proves otherwise. The **Animal Hamburguesa** is a powerhouse of flavor, featuring a juicy patty stacked with all the fixings you'd expect-melty cheese, pickles, and a house-made sauce that ties everything together with a subtle Mexican flair. For something a bit more creative, the **Hongos Burger** (mushroom burger) is an earthy, savory option that caters to vegetarians without compromising on taste. The umami depth of the mushrooms pairs beautifully with the soft bun and tangy accompaniments, making it a

standout choice even for meat lovers.

And of course, no meal at Native Tongues would be complete without diving into their **Margaritas**. These are not your average cocktails-they're crafted with care, using fresh ingredients and inventive flavor combinations. The **Classic Lime Margarita** is refreshingly tart and perfectly balanced, while the **Toasted Coconut Margarita** adds a creamy, tropical twist. For something with a bit more punch, the **Grilled Pineapple** and **Tamarind** variations offer a delightful blend of sweet, smoky, and tangy notes. And if you're in the mood for something fruity, the **Strawberry Margarita** provides just the right amount of sweetness without overpowering the tequila. Each margarita complements the menu beautifully, enhancing the flavors of the food and rounding out the overall dining experience.

What makes the **Native Tongues Taqueria - Victoria Park Menu** truly special is its ability to deliver both authenticity and innovation. Every dish feels familiar yet exciting, rooted in traditional Mexican cooking but elevated by creative twists and top-quality ingredients. Whether you're here for a quick lunch, a casual dinner with friends, or just a drink at the bar, there's something on the menu that will make you want to come back for more. From crispy fries and creamy guacamole to smoky meats and refreshing margaritas, each item tells a storya story of flavor, passion, and culture that Native Tongues captures effortlessly.

In a city filled with dining options, Native Tongues Taqueria stands out not only for its food but for the warmth and energy it brings to the table. The **Native Tongues Taqueria - Victoria Park Menu** is a love letter to Mexican cuisine and an invitation to explore the beauty of simple, bold flavors done right. Whether it's your first visit or your tenth, one thing's for sure-you'll leave full, happy, and already planning your next trip back.