



Welcome to Immigrant Food+, a restaurant dedicated to the fusion of gastronomy, passionate advocacy, and a strong sense of community. Our menu highlights a world of delicious ingredients, spices and flavors by our award-winning chef Enrique Limardo.

SEASONAL DRINKS

- Pineapple Matcha 6 Home-made fusion of matcha, camomile & pineapple.
- Café Calma 6 Rich latte with oatmylk, dates, and Peruvian coffee. A favorite!
- Agua de Jamaica 6 Hibiscus flower-infused water. Popular in Latin America!

APPETIZERS/SNACKS

- TAJ MAHAL CHICKEN SLIDERS 11
Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.
- HARISSA HUMMUS 11
Chef Enrique's special harissa-spiced hummus. Dig it up with warm na'an.
- MEZZE DIP TRIO 14
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.
- DIPPING TEQUEÑOS 13
A traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce

FUSION SANDWICHES

- OLD SAIGON 14
Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!
- HAVANA SANDWICH 14
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with a pineapple pickle.
- CLASSIQUE GRILLED CHEESE 11
The toasted French classic with Swiss & ham. On na'an +1 | Cherry tomatoes +1 | Bacon +2 |

Most bowls can be made vegetarian with our Bean-shroom substitution!

Gluten-free (please note that food is prepared in a kitchen shared with wheat and cross-contamination could occur).

FUSION BOWLS & SALADS

- MADAM VP'S HERITAGE BOWL 15
A tribute to VP Kamala Harris' Indian & Jamaican heritage. Coconut-curried chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapples.
- VIET VIBES 15
A play of Vietnamese flavors with adobo chicken, rice noodles, veggies on a Pho dressing. Contains peanuts. It's our most popular bowl!
- MUMBAI MARIACHI 15
Spiced steak on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.
- ASIAN SALMON & NAPA 16
Miso oven-glazed salmon on mixed greens, roasted Napa cabbage with crunchy almonds, blueberries with a lemon vinaigrette.

FEATURED BOWLS

- WEST AFRICAN GUMBO 15
A delight from Senegal to Cameroon. Shrimp and chicken gumbo, turmeric rice with plantains, greens topped with a garlic shrimp sauce.
Chef Williams Bacon • IVORY COAST
- PERSIAN PLANTS AND PEAS 15
A delicious fusion of traditional Iranian flavors – chicken, split peas, crackle rice, goji berries, kalamata olive dressing and fresh mint.
Chef Taraneh Salehi • IRAN

These bowls were created by chef Enrique in partnership with chefs from Tables Without Borders, a nonprofit that works with recently arrived immigrants, helping refugee and asylee chefs find work in the restaurant industry.

DESSERT

LATIN FLAN



6

Quesillo is the perfect way to end your meal with us on a sweet note.

ALFAJORES

5

Four of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche.

COFFEE + TEAS

AMERICANO

4

ESPRESSO

3

CAPPUCCINO

5

HOT TEA

4

Ask your server for our selection of hot teas!



Immigrant Food engages and educates on immigration issues.

Subscribe to our monthly digital magazine,
The Think Table.

IMMIGRANT FOOD

WHAT'S IMMIGRANT FOOD?

At iFood, we eat the way the world eats. Our fresh, creative dishes reflect how we see America at its core, and at its best – diverse, nourishing and welcoming.

Chef Enrique Limardo's inspirations are culinary representations of that immigrant diversity. Our bowls, salads and sandwiches are fusions and mixes; they're fun, healthy, and deliciously unique. We also have a selection of wines and beers from interesting and unique regions of the world.

Restaurants have been the place where immigrants made a living and showed off their heritage. We're taking it a step further and also making this a platform to advocate, hold events and educate about immigration. We call it *gastro-advocacy*.

OUR NGO PARTNERS

Our NGO partners are the leading immigration service organization in the DMV. We're proud to share our cause, our space and our customers' energy with them.



TRY OUR SEASONAL SPECIAL DRINKS!

RED HELADA

11
Chef Enrique's special chilled sangria helada.

PFANNER HOT CIDER

8
Fruity & crisp— Austrian Hard Apple Cider brewed with classic mulled spices.

WINES

ASK YOUR SERVER

ABOUT OUR WINE LIST!

MIMOSAS

PINEAPPLE	11
ORANGE	11
MANGO	11

BEERS

POLAR (VENEZUELA)	7
EFES (TURKEY)	7
VALJEVSKO (SERBIA)	7
PFANNER CIDER (AUSTRIA)	6

SODAS/WATERS

JARRITOS/COCA-COLA	3
SPARKLING/FLAVORED	3



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Learn more about them by scanning the QR code – just open your camera app!

