

Brunch Menu



Available Sat & Sun
11am-3pm

Shareable Plates

- BELGIAN TRUFFLE FRIES**  14
Perfectly cut fries, sprinkled with parmesan cheese, and finished with a double dose of truffle savory deliciousness.
- GUACAMOLE CON TOSTONES**  18
Traditional Mexican guacamole served with freshly made green plantain fritters.
- FETA CORN CROQUETTES** 16
Corn croquettes, crumbled bacon, cane sugar syrup, cilantro sauce.
- DIPPING TEQUEÑOS**  15
A traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce.

Duos

- COCHINITA PIBIL BAO** 14
Traditional Yucatán Peninsula slow-cooked pulled-pork dish served in an Asian steamed roll with pickled onion, chili mayo and cilantro.
- BLEU BURGER** 24
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in airy Brioche. Need we say more? ADD EGG +2
- TOUM AVOCADO TOAST**  17
Latin guacamole, candied beets, carrots, with a Lebanese garlic sauce drizzle.

Something Savory

- GAMBAS AL AJILLO Y AREPAS** 23
Madrid meets Maracaibo as Spain's crowning garlic shrimp dish is served with traditional arepas.
- ALMOND RICOTTA SALAD**  23
A no-dairy, creamy, tangy, sweet, peppery, savory and satisfying combination of flavors.
- SWORDFISH CARPACCIO** 24
Paper-thin sliced house-cured swordfish, drizzled with chive oil, and finished with a Mediterranean inspired touch.
- SHAKSHUKA & NA'AN**  18
The Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!

Something Sweet

- PERSIAN PISTACCHIO BUN**  14
The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze.
- TIRAMISU CHURROS**  16
A fancier fusion version of two favorites, lightly sweetened coffee-chocolate pick-me up bites.



Vegetarian  Vegan



immigrantfood.com



202.888.0760



@immigrantfood

Immigrant Food +
925 13th St NW
Washington, D.C. 20005

Brunch Cocktails

MARGARITA 16

Tequila, Dry Curacao, Lime, Strawberry

DAIQUIRI 14

Organic Butterfly Pea Flower Infused Barbados Rum,

Freshly Squeezed Citrus Juices, Sugar

CAIPIRINHA 15

Cachaça, Lime, Sugar

GRAPES, GRAPEFRUIT & GINGER 14

Tarragon Infused Georgian Chacha, Freshly Squeezed

Winter Grapefruit, Ginger Purée

MANGO-SPICED APPLE RUM PUNCH 15

Barbados Rum, Mango Purée, Cherry Liqueur, Spiced

Austrian Apple Hard Cider

BAMBOO COCKTAIL 13

Manzanilla Sherry, Vermouth Blanco, Peychaud Bitters,

Orange Bitters, Lemon Twist

 KYIV MULE

Ukrainian Vodka, Ginger Beer, Limes

25% of all proceeds will be donated to aid Ukrainian refugees through Lutheran Immigration and Refugee Service. LIRS is helping resettle

Ukrainian refugees in the DMV area.

CHILLED CARAJILLO

Spanish Brandy Liqueur, Espresso

CAFÉ CALMA 6

AMERICANO 4

FLAT WHITE 5

ESPRESSO 3

HOT TEA 4

Coffee & Teas

Classic Cocktails

MIMOSA 11

Orange, Pineapple, Mango

RED HELADA 11

Chef Enrique's special chilled sangria helada

Specialty Drinks

PINEAPPLE MATCHA 6

AGUA DE JAMAICA 6

Beers

POLAR PILSNER (VENEZUELA) 7

PFANNER HARD CIDER (AUSTRIA) 7

LEO LAGER (THAILAND) 7

MAHOU (SPAIN) 8

BIRA (INDIA) 9

ASAHI (JAPAN) 9

DESCHUTES (OR, USA) 9

BLACK BUTTE PORTER 9

FRESH SQUEEZED IPA 9