



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!
- Mint Limonana 6 Mint, lemon, and honey: try this refreshing Middle Eastern drink!
- Agua de Jamaica 6 Hibiscus flower-infused water. Popular in Latin America!

## APPETIZERS / SNACKS

- TAJ MAHAL CHICKEN SLIDERS  12  
Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.
- ASIAN BBQ CHICKEN WINGS  16  
1 lb. of tender chicken wings with a Southeast Asian-BBQ inspired sauce. Contains peanuts!
- MEZZE DIP TRIO  14  
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.
- BELGIAN FRIES  8  
Seasoned + served with homemade aioli.  
Truffle Oil +2 | Parmesan +2
- SUMMER GAZPACHO   7  
Spain's famous summer soup, a blend of tomatoes, cucumber, garlic and red bell pepper topped with olive oil drizzle.

## FUSION SANDWICHES

- OLD SAIGON  15  
Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!
  - HAVANA SANDWICH  15  
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with a pineapple pickle.
  - CLASSIQUE GRILLED CHEESE  13  
The toasted French classic with Swiss & ham.  
On na'an +1 | Cherry tomatoes +1 | Bacon +2 |
- ADD A SIDE OF FRIES +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   16  
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     16  
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 and pistachio.  
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 & walnut dressing, crunchy almonds and fresh mint.

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** 6  
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**.

## TRY OUR SPECIAL SANGRIAS!

**RED HELADA** 11 | 36  
Chef Enrique's special chilled sangria helada.

**WHITE SANGRIA** 11 | 36  
A spice-y sangria infused with cinnamon and cardamom.

## WINES

### BUBBLY

JULES LOREN (FRANCE) 12 | 41

JULES LOREN ROSÉ (FRANCE) 13 | 42

### WHITE

TORRONTÉS (ARG) 11 | 36

CHENIN BLANC (S-A) 10 | 35

PINOT GRIGIO (ITALY) 11 | 37

### ROSÉ

LIQUID GEOGRAPHY (SPAIN) 10 | 40

### RED

CELIA MALBEC (ARG) 12 | 38

YAKUT (TURKEY) 11 | 37

PINOT NOIR (USA) 11 | 37

## MIMOSAS

PINEAPPLE 11 | 36

ORANGE 11 | 36

MANGO 11 | 36

DIY MIMOSA TRIO 41

Make your own mimosa with a bottle of bubbly and mango, pineapple or orange juice (or mix all three!)

## BEERS

POLAR (VENEZUELA) 7

LAV (SERBIA) 7

PFANNER CIDER (AUSTRIA) 6

## SODAS/WATERS

JARRITOS/COCA-COLA 3/4

SPARKLING/STILL 3

# 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.



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

