

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 Michelin Star chef Enrique Limardo.

Pineapple Matcha 6 Home-made fusion of matcha, camomile & pineapple. SEASONAL Café Calma 6 Rich latte with oatmylk, dates, and Peruvian coffee. A favorite! DRINKS Mint Limonana 6 Mint, lemon, and honey: try this refreshing Middle Eastern drink! Aqua de Jamaica 6 Hibiscus flower-infused water. Popular in Latin America!

## APPETIZERS/SNACKS

TAJ MAHAL CHICKEN SLIDERS ( ) Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.

ASIAN BBQ CHICKEN WINGS 16 1 lb. of falling-off-the-bone chicken wings with an Asian-BBQ inspired sauce.

MEZZE DIP TRIO 14 Harissa hummus, feta/oregano Shankleesh, and

walnut/red pepper Muhammara with na'an. **BELGIAN FRIES** 

TRUFFLE OIL +2 | PARMESAN +2

topped with olive oil drizzle.

SUMMER GAZPACHO Spain's famous summer soup, a blend of tomatoes, cucumber, garlic and red bell pepper

### FUSION SANDWICHES

Seasoned + served with homade aioli.

OLD SAIGON (🔄 16 Our take on the Vietnamese Banh Mi sandwich...

with a Caribbean twist. Our most popular dish! HAVANA SANDWICH 16

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with a pineapple pickle.

CLASSIQUE GRILLED CHEESE 14 The toasted French classic with Swiss & ham. On

na'an +1 | Cherry tomatoes +1 | Bacon +2 |

ADD SIDE OF FRIES +2

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

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 ( ) 5 16 A tribute to VP Kamala Harris' Indian & Jamaican heritage. Coconut-curried chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapples.

VIET VIBES (\$)(\*) 16

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 ( ) \* ) 555 16 Spiced steak on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.

ASIAN SALMON & NAPA (I) Miso oven-glazed salmon on mixed greens, roasted Napa cabbage with crunchy almonds, blueberries

### FEATURED BOWLS

with a lemon vinaigrette.

WEST AFRICAN GUMBO (♥)(♥)(\*) 16 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 (1/2) 16

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

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

### **ALFAJORES**

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

### COFFEE+TEAS

AMERICAN	C			4
ESPRESSO				3
CAPPUCCIN	10			5
HOT TEA				4
A 1	_		 C 1	

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.

PINOT NOIR (USA)

### WHAT'S IMMICRANT 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**

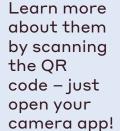
Our NGO partners are the leading immigration service organization in the DMV. We're proud to share our cause, our space and our customers' energy with them.













# RED HELADA 11 | 36

Chef Enrique's special chilled sangria helada.

A spice-y sangria infused with cinnamon and cardamom.

7

6

WHITE SANGRIA 11 | 36

### **WINES MIMOSAS**

BUBBLY		PINEAPPLE	11   36
JULES LOREN (FRANCE)	12   41	ORANGE	11   36
JULES LOREN ROSÉ (FRANCE)	13   42	MANGO	11   36

TRY OUR SPECIAL SANCRIAS!

### **WHITE**

**RED** 

6

		DEEDC
TORRONTÉS (ARG)	11   36	BEERS
CHENIN BLANC (S-A)	10   35	POLAR (VENEZUELA)
	11   37	LAV (SERBIA)
PINOT GRIGIO (ITALY)	11   3/	PFANNER CIDER
ROSE		
LIQUID GEOGRAPHY (SPAIN)	11   40	(AUSTRIA)

# SODAS/WATERS

11 | 37

CELIA MALBEC (ARG)	12   38		
YAKUT (TURKEY)	11   37	JARRITOS/COCA-COLA	3/4
TAROT (TURKEY)	11   37	SPARKLING/STILL	3





@immigrantfood #UnitedAtTheTable

