

# Brunch Menu [Fall/ Winter]

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.
- MEZZE DIP TRIO**  14  
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with na'an.
- AL PASTOR BUNS** 14  
Slow cooked pork with chile de arbol, white onions, cilantro, pickled pineapple, and chilimayo.

## Something Sweet

- PAN DE GUAVA Y BRIE**  16  
French-Caribbean warm sweet & sticky buns with guava and brie cheese. Think: elevated cinnamon buns!
- COCONUT TRES LECHES TORRIJAS**  16  
French Toast 2.0 - with House-made bread with a coconut tres leches mix topped with coconut cream, strawberries, blueberries, and chantilly cream.

## Something Savory

- TORTILLA ESPAÑOLA**  19  
The iconic Spanish egg omelet with potatoes and onions, truffle salt, truffle oil, with a side of traditional pan con tomate.
- BLEU BURGER** 21  
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in airy Brioche. Need we say more? ADD EGG +2
- AVOCADO TOAST**  16  
White truffle oil & balsamic vinegar, cherry tomato confit, feta cheese, poached egg, topped with a peach & pepper emulsion. Ask your server to make it vegan!
- HAVANA SANDWICH** 18  
Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries.
- SHAKSHUKA & AREPAS**  19  
Our signature dish. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!
- THE ZUCCHINI GREEK BOWL**  19  
Traditional Greek fried zucchini fritters on spring mix with labne, cucumber, tomatoes, avocado, and naan.
- OLD SAIGON SANDWICH** 18  
Banh Mi with a twist! Adobo chicken, Asian slaw, chile mayo + Asian dressing on a toasted baguette. Served with fries.



## Signature Brunch Drinks

RED SANGRIA HELADA	11   36
Chef Enrique's special sangria helada with pineapple, mango.	
WHITE SUMMER SANGRIA	11   36
Our white sangria infused with cinnamon and cardamom.	

### DIY MIMOSAS TRIO

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

MIMOSAS 11 | 36

Choose your flavor: Pineapple, mango or orange.

## Non-alcoholic Beverages

CAFE CALMA	6
Coffee, dates, oatmilk.	
MINT LIMONANA	6
Mint, honey, fresh lemons.	
PINEAPPLE MATCHA	6
Chamomile, lemongrass.	
AGUA DE JAMAICA	6
Hibiscus-infused water	

## Coffee & Teas

AMERICANO	4	CAPPUCINO	5
ESPRESSO	3	HOT TEA	4

## Wines

### bubbles

JULES LOREN (FRANCE)	12   41
JULES LOREN ROSÉ (FRANCE)	13   42

### red

PINOT NOIR (USA)	11   38
CELIA MALBEC (ARG)	12   38
YAKUT (TURKEY)	11   37

### rose

LIQUID GEOGRAPHY (SPAIN)	10   40
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### white

TORRONTÉS (ARG)	11   36
RHANLEIGH CHENIN BLANC (S-A)	10   35
PINOT GRIGIO (ITALY)	11   38

POLAR PILSNER (VENEZUELA)

6

LAV (SERBIA)

6

PFANNER HARD CIDER (AUSTRIA)

6

Immigrant Food believes in our team's wellness. That's why we have instituted a 4% Wellness Charge that helps provide critical benefits to our employees. These benefits, rare in the restaurant industry, include paid sick leave, health insurance, and access to a 401k plan. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck. Thank you