

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.

Something Sweet

PERSIAN PISTACCHIO BUN  15

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.

Something Savory

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 21

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.

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.

SHAKSHUKA & NA'AN  19

The Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

Immigrant Food believes in our team's wellness. That's why we have instituted a 4% Wellness Charge that provides critical benefits to our employees. These benefits, rare in the restaurant industry, include access to health insurance, and paid sick leave for all staff. 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



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 202.888.0760

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

Brunch Cocktails

MARGARITA	16
Tequila, Dry Curaçao, Lime, Strawberry	
DAIQUIRI	14
Barbados Rum, Freshly Squeezed Citrus Juices, Pineapple	
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	13
Ukrainian Vodka, Ginger Beer, Limes	
CHILLED CARAJILLO	11
Spanish Brandy Liqueur, Espresso	

Coffee & Teas

CAFÉ CALMA	6	AMERICANO	4	FLAT WHITE	5
ESPRESSO	3	HOT TEA	4	CAPPUCCINO	5
LATTE	5				

Brunch Classics

MIMOSA	11
Orange, Pineapple, Mango	
RED HELADA	11
Chef Enrique's special chilled sangria helada	

Specialty Drinks

PINEAPPLE MATCHA	6
AGUA DE JAMAICA	6
MINT LIMONANA	6

Beers

LAV	7
Serbia, Lager 4.9%	
PFANNER	7
Austria, Hard Cider 4%	
POLAR	7
Venezuela, Pilsner 4.5%	
MAHOU CINCO ESTRELLAS	8
Spain, Lager 5.5%	
MAHOU IPA	8
Spain, Session India Pale Ale 4.5%	
MODELO NEGRA	8
Mexico, Amber Lager 5.4%	
SINGHA	8
Thailand, Lager 5%	
ASAHI	9
Japan, Lager 5.2%	
BIRA 91 White	9
India, Wheat Beer 4.7%	
FRESH SQUEEZED IPA	9
USA, India Pale Ale 6.4%	



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