



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.

SEASONAL DRINKS

- Pineapple Matcha 6 Home-made fusion of matcha, camomile & pineapple.
Café Calma 6 Rich latte with oatmilk, 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
ASIAN BBQ CHICKEN WINGS 16
DIPPING TEQUEÑOS 15
MEZZE DIP TRIO 14
BELGIAN FRIES 9
HUNGARIAN MUSHROOM SOUP 8

FUSION SANDWICHES

- OLD SAIGON 16
HAVANA SANDWICH 16
FALAFEL BOCADILLO 16
CLASSIQUE GRILLED CHEESE 14

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).

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT ALL DIETARY RESTRICTIONS MAY BE ACCOMMODATED.

FUSION BOWLS & SALADS

- MADAM VP'S HERITAGE BOWL 16
VIET VIBES 16
MUMBAI MARIACHI 16
IMMIGRANT POKE BOWL 16

FEATURED BOWLS

- WEST AFRICAN GUMBO 16
PERSIAN PLANTS AND PEAS 16


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.

TRY OUR SANGRIA !

RED HELADA 11

CHEF ENRIQUE'S SPECIAL CHILLED SANGRIA HELADA.

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
FLAT WHITE 5
LATTE 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.



WINES

ASK YOUR SERVER
ABOUT OUR WINE LIST!

BEERS

PFANNER CIDER (AUSTRIA) 7
POLAR (VENEZUELA) 7
LAV (SERBIA) 7
MAHOU CINCO ESTRELLAS (SPAIN) 8
MAHOU IPA (SPAIN) 8
SINGHA (THAILAND) 8
MODELO NEGRA (MEXICO) 8
BIRA (INDIA) 9
ASAHI (JAPAN) 9
FRESH SQUEEZED IPA (USA) 9

MIMOSAS

PINEAPPLE 11
ORANGE 11
MANGO 11

SODAS/WATERS

JARRITOS 4
COCA-COLA 4
DIET COKE 4
SPRITE 4
ICED TEA 4
SPARKLING 3.75/6

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 organizations 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!



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.