



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
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 9
Seasoned + served with homemade aioli.
TRUFFLE OIL +2 | PARMESAN +2
- HUNGARIAN MUSHROOM SOUP 8
Creamy mushroom soup, onion, topped with a parmesan crisp, parsley oil and green onion.

FUSION SANDWICHES

- 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.
- FALAFEL BOCADILLO 16
Falafel, lemon-tahini sauce, eggplant purée, roasted red pepper, cucumber, tomato, spring mix.
- CLASSIQUE GRILLED CHEESE 14
The toasted French classic with Swiss, mayo & ham.
On na'an +1 | Cherry tomatoes +1 | Bacon +2

ADD SIDE OF FRIES +3 ADD SIDE SALAD \$4

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
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 16
Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.
- IMMIGRANT POKE BOWL 16
Spring mix, sushi rice, poke salmon, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo.

FEATURED BOWLS


- 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 and pistachios.
Chef Williams Bacon • IVORY COAST

- PERSIAN PLANTS AND PEAS 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.

TRY OUR SPECIAL SANGRIA !
 RED HELADA 11 | 36
 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
LATTE 5
CAPPUCCINO 5
HOUSE-MADE ICED TEA 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

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

ROSE
 LIQUID GEOGRAPHY (SPAIN) 11 | 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

BEERS

POLAR (VENEZUELA) 7
 LAV (SERBIA) 7
 PFANNER CIDER
 COLD/ HOT (AUSTRIA) 6 | 8

SODAS/WATERS

JARRITOS/COCA-COLA 4
 SPARKLING/STILL 4

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!



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 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.