



LUNCH MENU

Winter Restaurant Week 2023

(Choose one from each course)

\$25

FIRST COURSE

HARISSA HUMMUS

Chef Enrique's special harissa-spiced hummus. Dig it up with warm Na'an

BELGIAN FRIES

Seasoned + served with homemade aioli

HUNGARIAN MUSHROOM SOUP

Creamy mushroom soup, topped with a parmesan crisp, parsley oil, and green onion

SECOND COURSE

VIET VIBES

A play of Vietnamese flavors with adobo chicken, rice noodles, veggies on a Pho dressing. Contains peanuts

WEST AFRICAN GUMBO

Shrimp and chicken gumbo, turmeric rice with plantains, greens topped with a garlic shrimp sauce and pistachios

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potatoes, feta and somkey chipotle dressing

THIRD COURSE

IMMIGRANT FOOD HOUSE-MADE COOKIES

Chocolate Chip Cookie

Oatmeal Raisin Cookie



DINNER MENU I

Winter Restaurant Week 2023

\$40

FIRST COURSE

[Choice Of]

HARISSA HUMMUS

Chef Enrique's special harissa-spiced hummus.
Dig it up with warm Na'an

INDIAN SAMOSAS DUO

Savory vegetable filling, tamarind-chutney drizzle,
middle eastern chickpea salad

SECOND COURSE

[Choice Of]

ALMOND RICOTTA SALAD

Mixed greens, fig, almond ricotta, hazelnuts, black garlic vinaigrette

KOREAN BURGER

Pork and beef patty on a brioche bun, korean cucumber salad, daikon slaw,
Korean mayo, and jalapeños

VEGAN CHAUFA

Plant-based Chinese-Peruvian fried rice with mushroom, Szechuan peppers,
baby boy chow, carrot, zucchini, ponzu sauce, crispy fried eggplants, scallions,
Thai basil

THIRD COURSE

GELATO/SORBET



DINNER MENU II

Winter Restaurant Week 2023

(Choose one with each course)

\$55

FIRST COURSE

SHISHITO PEPPERS

Blistered peppers with a chili garlic sauce

INDIAN SAMOSAS DUO

Savory vegetable filling, tamarind-chutney drizzle,
middle eastern chickpea salad

VENEZUELAN TEQUEÑOS

Queso blanco spears wrapped in dough

SECOND COURSE

CHICKEN MILANESA

Cassava breading, tomato sauce, cheese, mashed potato, gravy

ASIAN CAULIFLOWER

Kimchi marinade, green plantain puree, peanuts, coconut crust

BRANZINO FILET(+ \$6)

Potato, avocado hummus, Lebanese yoghurt sauce, tomato

THIRD COURSE

TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee,
yellow peaches, vanilla ice cream, lime zest

DECONSTRUCTED FRAISIER

An ode to the classic pâtisserie with layers of
genoise sponge, fresh strawberries, vanilla custard, pistachios and white
chocolate-yogurt ganache