

# 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 of queso blanco spears wrapped in dough 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  
Guacamole topped with candied beets, roasted carrots, truffle oil, 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 Venezuelan 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!
- TURKISH EGGS**  19  
Sesame encrusted simit bread, poached eggs, labneh, aleppo pepper oil, cucumber, dill

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



Vegetarian



Vegan



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925 13th St NW  
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## 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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