

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.

**Pineapple Matcha 6** Home-made fusion of matcha, chamomile & pineapple. SEASONAL Café Calma 6 Rich latte with oatmilk, dates, and Peruvian coffee. A favorite! **DRINKS** 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 (🔄

1 lb. of tender chicken wings with a Southeast Asian-BBQ inspired sauce. Contains peanuts!

DIPPING TEQUEÑOS (V) 5

A traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce.

MEZZE DIP TRIO (V) 14 Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.

BELGIAN FRIES Seasoned + served with homemade aioli.

8

9

16

15

SUMMER GAZPACHO (V) 💥 Spain's famous summer soup, a blend of tomatoes, cucumber, garlic, and red bell pepper topped with olive oil.

# FUSION SANDWICHES

OLD SAIGON (😓) 16 Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!

HAVANA SANDWICH (🖓

16

14

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with a pineapple pickle.

FALAFEL BOCADILLO (V

16

Falafel, lemon-tahini sauce, eggplant purée, roasted red pepper, cucumber, tomato, spring mix.

CLASSIQUE GRILLED CHEESE 🦙

The toasted French classic with Swiss & 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-V shroom subsitution!

Gluten-free (please note that food is prepared in a kitchen shared with wheat and cross-contamination could occur). NSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR E ODBORNE ILLNESS. NOT ALL DIETARY RESTICTIONS 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 🚱 🎽 💋

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 (V) (\*)000

Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.

16

16

16

IMMIGRANT POKE BOWL () Spring mix, sushi rice, poke salmon, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo.

# FEATURED BOWLS

WEST AFRICAN GUMBO (5)(5)

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, kale, kalamata olive and wlanut dressing and fresh mint.

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.

# DESSERT

# LATIN FLAN 🛞

Quesillo is the perfect way to end your meal with us on a sweet note.

#### ALFAJORES

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	
ΗΟΤ ΤΕΑ	4	
Ask your conver for our selection of bot togel		

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.



# TRY OUR SANCRIA!

#### **RED HELADA 11**

CHEF ENRIQUE'S SPECIAL CHILLED SANGRIA HELADA. WHITE SANGRIA 11

# **WINES**

6

6

ASK YOUR SERVER ABOUT OUR WINE LIST!

# MIMOSAS

PINEAPPLE	11
ORANGE	11
MANGO	11

## 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

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

@immigrantfood #UnitedAtTheTable

# IMMIGRANT FOOD

WHAT'S IMMICRANT FOOD?

At iFood, we eat the way the world eats. Our fresh, creative dishes reflect how we see America at its core, and at best – diverse, pourishing and welcoming

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 NCO 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.



Scan the QR code to engage with the immigrant community every week!



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.