

Brunch Menu [Spring/ Summer]

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.
- MEZZE DIP TRIO**  14
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with na'an.
- AL PASTOR BUNS** 14
Slow cooked pork with chile de arbol, white onions, cilantro, pickled pineapple, and chilimayo.

Something Savory

- TURKISH EGGS**  19
Sesame encrusted simit bread, poached eggs, labneh, aleppo pepper oil, cucumber, dill and chives.
- THE ZUCCHINI GREEK BOWL**  19
Traditional Greek fried zucchini fritters on spring mix with labneh, cucumber, tomatoes, avocado, and naan.
- BLEU BURGER** 21
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in airy Brioche. Need we say more? ADD EGG +2
- HAVANA SANDWICH** 18
Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries.

- AVOCADO TOAST**  16
White truffle oil & balsamic vinegar, cherry tomato confit, feta cheese, poached egg, topped with a peach & pepper emulsion. Ask your server to make it vegan!
- OLD SAIGON SANDWICH** 18
Banh Mi with a twist! Adobo chicken, Asian slaw, chile mayo + Asian dressing on a toasted baguette. Served with fries.
- SHAKSHUKA & AREPAS**  19
Our signature dish. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!
- TORTILLA ESPAÑOLA**  19
The iconic Spanish egg omelet with potatoes and onions, truffle salt, truffle oil, with a side of traditional pan con tomate.

Something Sweet

- PAN DE GUAVA Y BRIE**  16
French-Caribbean warm sweet & sticky buns with guava and brie cheese. Think: elevated cinnamon buns!
- COCONUT TRES LECHE TORRIJAS**  16
French Toast 2.0 - with House-made bread with a coconut tres leches mix topped with coconut cream, strawberries, blueberries, and chantilly cream.



Signature Brunch Drinks

RED SANGRIA HELADA 11 | 36

Chef Enrique's special sangria helada with pineapple, mango.

WHITE SANGRIA 11 | 36

A spice-y sangria infused with cinnamon and cardamom.

MIMOSAS 11 | 36

Choose your flavor: Pineapple, mango or orange.

DIY MIMOSAS TRIO 41

Make your own mimosa with a bottle of bubbly and mango, pineapple or orange juice (or mix all three!)

Non-alcoholic Beverages

CAFE CALMA 6

Coffee, dates, oatmilk.

MINT LIMONANA 6

Mint, honey, fresh lemons.

PINEAPPLE MATCHA 6

Chamomile, lemongrass.

AGUA DE JAMAICA 6

Hibiscus-infused water

Coffee & Teas

AMERICANO 4 CAPPUCINO 5

ESPRESSO 3 HOT TEA 4

LATTE 4 HOUSE-MADE ICED TEA 5

Wines

bubbles

JULES LOREN (FR) 12 | 41

JULES LOREN ROSÉ (FR) 13 | 42

M. CASANOVAS BRUT (SPA) 13 | 52

red

TASSAJARA, PINOT NOIR (USA) 11 | 38

LA CELIA, MALBEC (ARG) 12 | 38

KAVAKLIDERE YAKUT (TR) 11 | 37

CLOUDLINE, PINOT NOIR (USA) 17 | 68

rosé

LIQUID GEOGRAPHY (SPAIN) 11 | 40

white

TORRONTÉS (ARG) 11 | 36

RHANLEIGH, CHENIN BLANC (S-A) 10 | 35

PETER ZEMMER, PINOT GRIGIO (IT) 11 | 38

MANTEL BLANCO, SAUV BLANC (SPA) 11 | 44

Beers

POLAR PILSNER (VENEZUELA) 7

LAV (SERBIA) 7

PFANNER HARD CIDER (AUSTRIA) 7

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.