

APPETIZERS & SNACKS

TAJ MAHAL CHICKEN SLIDERS

Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.

\$12

MEZZE DIP TRIO

Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.

 \$14

ASIAN BBQ CHICKEN WINGS

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

\$16

BELGIAN FRIES

Seasoned + served with homemade aioli.

 \$9

DIPPING TEQUEÑOS

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

 \$15

HUNGARIAN MUSHROOM SOUP

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

 \$8

BOWLS & SALADS

MADAM VP HERITAGE

A tribute to VP Kamala Harris' Indian & Jamaican heritage. Coconut-curried chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapples.

\$16

WEST AFRICAN GUMBO

A delight from Senegal to Cameroon. Shrimp and chicken gumbo, turmeric rice with plantains, greens topped with a garlic shrimp sauce and pistachios.

  \$16

MUMBAI MARIACHI

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

 \$16

PERSIAN PLANTS AND PEAS

A delicious fusion of traditional Iranian flavors Chicken, split peas, crackle rice, goji berries, kalamata olive dressing and fresh mint.

 \$16

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!

 \$16


Chef Williams Bacon • Ivory Coast

Chef Taraneh Salehi • Iran

IMMIGRANT POKE BOWL

Spring mix, sushi rice, poke salmon, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo.

 \$16

 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.

SANDWICHES

OLD SAIGON

Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!

\$16

FALAFEL BOCADILLO

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

 \$16

HAVANA SANDWICH

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

\$16

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham. On na'an +^{\$1} | Cherry tomatoes +^{\$1} | Bacon +^{\$2}

\$14

ADD SIDE OF FRIES  \$2

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!



Vegan



Vegetarian



Gluten-Free



Table Without Borders Partnership Bowls

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Not all dietary restrictions may be accommodated.

WORLD FLAVORS WITH A MISSION

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

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.

SANGRIA

RED SANGRIA HELADA \$12

WHITE SANGRIA HELADA \$12

NON-ALCOHOLICS

AMERICANO
ESPRESSO
CAPPUCCINO
FLAT WHITE
LATTE
HOT TEA

\$4
\$3
\$5
\$5
\$5
\$4

JARRITOS
COCA-COLA
DIET COKE
SPRITE
ICED TEA
SPARKLING

\$4
\$4
\$4
\$4
\$4
\$3.75/6

Ask your server for our selection of hot teas!

BEERS

SINGHA (THAILAND)
MODELO NEGRA (MEXICO)
BIRA (INDIA)
ASAHI (JAPAN)
FRESH SQUEEZED IPA (USA)

\$8
\$8
\$9
\$9
\$9

SINGHA (THAILAND)
MODELO NEGRA (MEXICO)
BIRA (INDIA)
ASAHI (JAPAN)
FRESH SQUEEZED IPA (USA)

\$8
\$8
\$9
\$9
\$9

MIMOSAS

PINEAPPLE \$11

ORANGE \$11

MANGO \$11

WINES

ASK YOUR SERVER ABOUT OUR WINE LIST.

WHAT'S IMMIGRANT FOOD?

Our fresh, creative dishes reflect how we see America at its core: diverse, nourishing and welcoming. 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.



THE THINK TABLE

Immigrant Food engages and educates on immigration issues.

OUR NGO 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!

@immigrantfood #UnitedAtTheTable - 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 paid sick leave, health insurance, and access to a 401k plan. 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.

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