

APPETIZERS & SNACKS

TAJ MAHAL CHICKEN SLIDERS

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

\$12

ASIAN BBQ CHICKEN WINGS

Served with a Southeast Asian BBQ sauce. Contains peanuts!

\$16

SUMMER GAZPACHO

Spain's summer soup. Tomato, garlic, and red bell pepper.

 \$8

MEZZE DIP TRIO

Three dips: harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara, served with warm na'an.

 \$14

BELGIAN FRIES

Seasoned to perfection, served with homemade aioli.

 \$9

Add white truffle oil +2 | Add parmesan +2

BOWLS & SALADS

MADAM VP HERITAGE

A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple.

\$16

MUMBAI MARIACHI

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

  \$16

VIET VIBES

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

 \$16

IMMIGRANT POKE

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

 \$16

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio.

  \$16

Chef Williams Bacon • Ivory Coast

PERSIAN PLANTS AND PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint.

 \$16

Chef Taraneh Salehi • Iran

 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

 Most bowls can be made vegetarian with our bean-shroom protein substitute!

SANDWICHES

OLD SAIGON

Our take on the Vietnamese banh mi sandwich. Adobo-rubbed chicken, slaw, daikon, carrot, chili mayo.

\$16

HAVANA SANDWICH

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

\$16

FALAFEL

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

 \$16

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham.

On na'an +\$1 | Add cherry tomatoes +\$1 | Add bacon +\$2

\$14

ADD SIDE OF FRIES

 \$3

ADD SIDE SALAD

 \$4

SEASONAL DRINKS

PINEAPPLE MATCHA \$6

Matcha, chamomile, lemongrass & pineapple.

CAFÉ CALMA \$6

Oatmilk, dates, and Peruvian coffee. Hot or iced.

MINT LIMONANA \$6

Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$6

Hibiscus flower-infused water. Popular across Latin America!



Vegan



Vegetarian



Gluten-Free

Like in most immigrant homes, nearly everything we serve is homemade.

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

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DESSERT

LATIN FLAN \$6

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 \$11/\$36

WHITE SANGRIA HELADA \$11/\$36

NON-ALCOHOLICS

AMERICANO
ESPRESSO
MACCHIATO
CAPPUCCINO
LATTE
HOT TEA

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

JARRITOS
COCA-COLA
DIET COKE
HOUSE-MADE ICED TEA
SARATOGA SPARKLING/STILL WATER

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

Ask your server for our selection of hot teas!

WINES

WHITE

ZOLO, TORRONTÉS (ARG)
RHANLEIGH, CHENIN BLANC (S-A)
MANTEL BLANCO, SAUV BLANC (SPA)
PETER ZEMMER, PINOT GRIGIO (ITA)
SAN FELICE, VERMENTINO (ITA)

\$11/\$36
\$10/\$35
\$11/\$44
\$11/\$37
\$10/\$40

SPARKLING

M. CASANOVAS BRUT (SPA)
JULES LOREN BRUT (FRA)
JULES LOREN BRUT ROSÉ (FRA)

\$13/\$52
\$12/\$41
\$13/\$42

RED

LA CELIA, MALBEC (ARG)
KAVAKLIDERE YAKUT (TR)
TASSAJARA, PINOT NOIR (USA)
CLOUDLINE CELLARS, PINOT NOIR (USA)

\$12/\$38
\$11/\$37
\$11/\$37
\$17/\$68

ROSÉ

LIQUID GEOGRAPHY (SPA)
PENYA, COTES CATALANES (FRA)

\$13/\$52
\$7/\$28

MIMOSAS

PINEAPPLE \$11/\$36

ORANGE \$11/\$36

MANGO \$11/\$36

BEERS

POLAR (VENEZUELA) \$7

LAV (SERBIA) \$7

PFANNER CIDER (AUSTRIA) \$7

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: 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. Call it: Gastroadvocacy.



THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.
Visit: www.immigrantfood.com or [@immigrantfood](https://www.instagram.com/immigrantfood)

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 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 5% Wellness Charge that helps provide critical benefits to our employees. These benefits, rare in the restaurant industry, include paid sick leave and health insurance. 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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