

LUNCH MENU **SERVED TUESDAY-FRIDAY**

\$12

\$16

\$16

FROM 11AM-3PM

A GASTROADVOCACY RESTAURANT

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\$q \$17 SUMMER GAZPACHO TAMARIND BBO RIBS Spain's summer soup. Tomato, garlic, and red bell pepper Toasted sesame, green onion, chili \$17 SHRIMP CEVICHE VERDE **BELGIAN FRIES** Chilled tomatillo lime broth, serrano pepper, tostones Seasoned to perfection, served with garlic aioli Add white truffle oil +2 | Add parmesan +2 \$11 **HUMMUS** Crispy chickpeas, paprika, served with warm za'atar na'an **TEOUENOS** \$15 Traditional Venezuelan queso blanco wrapped in dough, with a \$15 **MEZZE PLATTER** sweet and spicy chili peanut dip Three dips of muhammara, labne, black bean hummus, served

BOWLS & SALADS

MADAM VP HERITAGE \$1**6** MISO CAESAR SALAD A tribute to the Vice President's Indian & Jamaican heritage. Shiitake "bacon", zesty wonton chips, nori, sesame Coconut-curry chicken on turmeric rice & baby spinach, plantain,

chickpea, pineapple **WEST AFRICAN GUMBO** ₩ \$16 MUMBAI MARIACHI

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

VIET VIBES \$16

Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce

with raw vegetables, olives, and warm za'atar na'an

× \$16 **IMMIGRANT POKE**

Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo

Add adobo chicken +\$5 | Add falafel +\$5

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast

PERSIAN PLANTS AND PEAS

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

SANDWICHES

\$1**6** \$16 **OLD SAIGON** Our take on the Vietnamese banh mi sandwich. Adobo-spiced Lemon tahini sauce, eggplant puree, roasted red pepper,

chicken, slaw, daikon, carrot, chili mayo cucumber, tomato, spring mix

\$16 \$14 HAVANA **CLASSIQUE GRILLED CHEESE**

"Best Cuban sandwich in town"! Three types of pork with The toasted French classic with Swiss & ham melted Swiss, with pineapple pickles On na'an +51 | Add cherry tomatoes +51 | Add bacon +52

> ADD SIDE OF FRIES

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 restictions may be accommodated.

DESSERT

LATIN FLAN \$6

The perfect way to end your meal with us on a sweet note.

ALFAJORES \$6

Three of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche. Add one: +\$1.

SANGRIA

RED SANGRIA HELADA \$11/\$36

WHITE SANGRIA HELADA \$11/\$36

POLAR (VENEZUELA) Rupee (India)		LAV (SERBIA) PFANNER CIDER (AUSTRIA)	\$7 \$7
	BE	ERS ————	
PINEAPPLE\$11/\$36	ORANGE	\$11/\$36 MANGO	\$11/\$36
	MIM	IOSAS —————	
CAPPUCCINO LATTE HOT TEA Askyour server for our selection of hot teas! WHITE ZOLO, TORRONTÉS (ARG) RHANLEIGH, CHENIN BLANC (S-A) PETER ZEMMER, PINOT GRIGIO (ITA) SAN FELICE, VERMENTINO (ITA) MANTEL BLANCO, SAUV BLANC (SPA) RED LA CELIA, MALBEC (ARG) KAVAKLIDERE YAKUT (TR) TASSAJARA, PINOT NOIR (USA) CLOUDLINE CELLARS, PINOT NOIR (USA)	\$11/\$40 \$11/\$40 \$11/\$37 \$11/\$40 \$11/\$37 \$11/\$40 \$48	HOUSEMADE ICED TEA SARATOGA SPARKLING/STILL WATER INES SPARKLING JULES LOREN BRUT (FRA) JULES LOREN BRUT ROSÉ (FRA) M. CASANOVAS BRUT (SPA) ROSÉ LIQUID GEOGRAPHY (SPA) PENYA, COTES CATALANES (FRA)	\$10/\$40 \$11/\$40 \$56 \$12/\$40 \$8/\$28
AMERICANO ESPRESSO MACCHIATO	\$4 \$3 \$4	JARRITOS MEXICAN COKE DIET COKE	\$4 \$5 \$4

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.



Immigrant Food's monthly digital publication on immigration.

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

@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. For parties of 5 or more, there is an automated 20% gratuity.