













## STREET FOOD

|   |  |   |  |
|---|--|---|--|
| <p><b>HUMMUS</b><br/>Crispy chickpeas, paprika, served with warm za'atar na'an</p> <p><b>SHRIMP CEVICHE VERDE</b><br/>Chilled tomatillo lime broth, serrano pepper, tostones</p> <p><b>FRENCH SOUR CREAM &amp; ONION DIP</b><br/>Served with kettle cooked chips</p> <p><b>MARINATED OLIVES</b><br/>Roasted garlic, thyme, chili flake</p> <p><b>BELGIAN FRIES</b><br/>Seasoned to perfection, served with garlic aioli<br/>Add white truffle oil +2   Add parmesan +2</p> <p><b>INDIAN SAMOSAS</b><br/>Vegetable filling and chickpeas, tamarind chutney drizzle</p> | <p> <b>\$11</b>    <b>\$9</b></p> <p> <b>\$19</b>   <b>\$10</b></p> <p> <b>\$9</b>   <b>\$6</b></p> <p>  <b>\$8</b>   <b>\$6</b></p> <p>  <b>\$9</b>   <b>\$7</b></p> <p> <b>\$15</b>   <b>\$10</b></p> | <p><b>VENEZUELAN TEQUEÑOS</b><br/>Queso blanco wrapped in dough, with a chili peanut dip</p> <p><b>SUMMER GAZPACHO</b><br/>Spain's summer soup. Tomato, garlic, and red bell pepper</p> <p><b>MEZZE PLATTER</b><br/>Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an</p> <p><b>TAMARIND BBQ RIBS</b><br/>Toasted sesame, green onion, chili</p> <p><b>JAPANESE MEATBALLS</b><br/>DIY lettuce wrap, served with kimchi, cucumber salad, peanuts</p> <p><b>FILIPINO FRIED CHICKEN</b><br/>Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</p> | <p> <b>\$15</b>   <b>\$10</b></p> <p> <b>\$9</b></p> <p> <b>\$15</b></p> <p><b>\$18</b></p> <p><b>\$22</b></p> <p><b>\$19</b>   <b>\$10</b></p> |
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## BOWLS & SALADS

|   |   |  |  |
|---|---|--|--|
| <p><b>MADAM VP HERITAGE</b><br/>A tribute to the Vice President's Indian &amp; Jamaican heritage. Coconut-curry chicken on turmeric rice &amp; baby spinach, plantain, chickpea, pineapple</p> <p><b>MUMBAI MARIACHI</b><br/>Falafel on baby spinach &amp; assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> <p><b>VIET VIBES</b><br/>Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p> <p><b>IMMIGRANT POKE</b><br/>Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p> | <p><b>\$16</b></p> <p>  <b>\$16</b></p> <p> <b>\$16</b></p> <p> <b>\$16</b></p> | <p><b>MISO CAESAR SALAD</b><br/>Shiitake "bacon", wonton chips, nori, sesame<br/>Add adobo chicken +\$5   Add falafel +\$5</p> <p><b>WEST AFRICAN GUMBO</b><br/>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio<br/>Chef Williams Bacon • Ivory Coast</p> <p><b>PERSIAN PLANTS AND PEAS</b><br/>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint<br/>Chef Taraneh Salehi • Iran</p> <p> Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.<br/> Most bowls can be made vegetarian with our bean-shroom protein substitute!</p> | <p><b>\$12</b></p> <p>  <b>\$16</b></p> <p> <b>\$16</b></p> |
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## SANDWICHES

|   |                                       |   |   |
|---|---------------------------------------|---|---|
| <p><b>OLD SAIGON</b><br/>Our take on the Vietnamese banh mi sandwich.<br/>Adobo-spiced chicken, slaw, daikon, carrots, chili mayo</p> <p><b>HAVANA</b><br/>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles</p> | <p><b>\$16</b></p> <p><b>\$16</b></p> | <p><b>FALAFEL</b><br/>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</p> <p><b>CLASSIQUE GRILLED CHEESE</b><br/>The toasted French classic with Swiss &amp; ham<br/>On na'an +\$1   Add cherry tomatoes +\$1   Add bacon +\$2</p> | <p> <b>\$16</b></p> <p><b>\$14</b></p> |
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ADD SIDE OF FRIES  **\$3**    ADD SIDE SALAD  **\$3**

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

## HAPPY HOUR

TUES-SAT 3PM-7PM  
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan     Vegetarian     Happy Hour     Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits 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.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



CATERING  
AND PRIVATE  
EVENTS WITH  
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

## DINNER MENU

SERVED  
TUESDAY-SATURDAY

## 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

The classic with fresh fruit

\$36 | ~~\$32~~  
\$11 | \$9

### WHITE SUMMER SANGRIA

Cinnamon, cardamom, fresh fruit

\$36 | ~~\$32~~  
\$11 | \$9

## MIMOSAS

### CLASSIC

Choose between: orange, mango, pineapple

\$36 | ~~\$32~~  
\$11 | \$9

### DIY TRIO

A bottle of bubbly, a choice of: orange, mango, pineapple (or all three!)

\$41

## MOCKTAILS

### OKINAWA COLADA \$10

A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, purple sweet potato extract

### KYURI KANZAN \$10

A tangy raspberry shrub, balanced with a hint of cucumber. Made with Ceder's non-alcoholic Rose and Crisp Gins

## BEERS

### LAV

Serbia, Lager 4.9%

\$7 | ~~\$5~~

### RUPEE

India, Lager 4.8%

\$7

### POLAR

Venezuela, Pilsner 4.5%

\$7 | ~~\$5~~

### PFANNER CIDER

Austria, Hard Cider 4.0%

\$7

## NON ALCOHOLIC

### MINT LIMONANA

\$6

### PINEAPPLE MATCHA

\$6

### AGUA DE JAMAICA

\$6

### CAFÉ CALMA hot or iced

\$6

### HOUSEMADE ICED TEA

\$4

## WINES

### BUBBLES

#### JULES LOREN BRUT

Cuvee Reserve, France

\$40 | ~~\$36~~  
\$10 | \$9

#### JULES LOREN ROSÉ

Cuvee Reserve, France

\$40 | ~~\$36~~  
\$11 | \$10

#### CONCA D'ORO PROSECCO

BRUT ROSÉ 2020

Raboso, Glera, Prosecco Rosé D.O.C., Italy

\$48 | \$12

#### MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

\$56

### ROSÉ

#### LIQUID GEOGRAPHY, MENCIA 2021

Bierzo D.O., Spain

\$40 | ~~\$36~~  
\$12 | \$10

#### PENYA, COTES CATALANES, BLEND 2022

Languedoc, France

\$28 | \$8

### WHITE

#### RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

\$40 | ~~\$34~~  
\$11 | \$9

#### SAN FELICE, VERMENTINO 2021

Tuscany, Italy

\$40 | \$11

#### ZOLO, TORRONTES 2021

Torrontés, Mendoza, Argentina

\$40 | ~~\$34~~  
\$11 | \$9

#### MANTEL BLANCO, SAUVIGNON BLANC 2020

Rueda D.O., Spain

\$48

#### PETER ZEMMER, PINOT GRIGIO 2021

Alto Adige DOC, Italy

\$37 | \$10

### RED

#### KAVAKLIDERE, YAKUT 2019

Öküzözü, Bogazkere, Eastern Anatolia, Turkey

\$40 | ~~\$35~~  
\$11 | \$9

#### LA CELIA, MALBEC 2018

Malbec, Mendoza, Argentina

\$38 | ~~\$35~~  
\$10 | \$9

#### TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

\$37 | \$11

#### CLOUDLINE, PINOT NOIR 2021

Willamette Valley, Oregon, USA

\$60

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