

STREET FOOD

SUMMER GAZPACHO

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

  \$9

HUMMUS

Crispy chickpeas, paprika, served with warm za'atar na'an

 \$11

MEZZE PLATTER

Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an

 \$15

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

 \$9

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

Add white truffle oil +2 | Add parmesan +2

   \$9

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili peanut dip

  \$15

INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

 \$15

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$18

JAPANESE MEATBALLS

Sweet soy glazed
Add fries +3 | Add salad +3

 \$12

FILIPINO FRIED CHICKEN

Sweet chili, adobo spice, Thai herbs, roasted banana ketchup

\$19

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19

BRUNCH FARE

TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill

 \$19

CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun,

 \$16

BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli,
on a sesame brioche bun, served with fries

\$19

SHAKSHUKA & AREPAS

Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas

Ask your server to make it vegan!

AVOCADO TOAST

White truffle oil, tomato confit, feta cheese, poached egg, peach & pepper emulsion. Ask

  \$19

 \$16

SANDWICHES

OLD SAIGON

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

\$16

HAVANA

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

\$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  \$3

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, smoky Chipotle dressing

  \$16

VIET VIBES

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

 \$16

IMMIGRANT POKE

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

 \$16

MISO CAESAR SALAD

Shiitake "bacon", wonton chips, nori, sesame
Add adobo chicken +\$5 | Add falafel +\$5

\$12

WEST AFRICAN GUMBO

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

Chef Williams Bacon • Ivory Coast

  \$16

PERSIAN PLANTS AND PEAS

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

Chef Taraneh Salehi • Iran

 \$16

 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!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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

BRUNCH MENU

SERVED
SATURDAY-SUNDAY

BRUNCH CLASSICS

MIMOSA \$11/\$36

Orange, Pineapple, Mango

DIY MIMOSA TRIO \$41

Served with a bottle of bubbly and mango, pineapple or orange juice (or mix all three!)

RED SANGRIA HELADA \$11/\$36

Chef Enrique's special chilled sangria helada

WHITE SANGRIA \$11/\$36

Infused with cinnamon and cardamom

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!

DESSERT

LATIN FLAN The perfect way to end your meal with us on a sweet note **\$6**

ALFAJORES Round biscuits joined together with dulce de leche. **\$6**

COFFEE & TEA

AMERICANO **\$4**

ESPRESSO **\$3**

MACCHIATO **\$4**

CAPPUCCINO **\$5**

LATTE **\$5**

HOT TEA Ask your server for our selection of hot teas! **\$4**

NON-ALCOHOLIC

JARRITOS **\$4**

MEXICAN COKE **\$5**

DIET COKE **\$4**

HOUSEMADE ICED TEA **\$5**

SARATOGA SPARKLING/STILL WATER **\$4**

MOCKTAILS

OKINAWA COLADA \$10

A play on the classic Pina Colada with non-alcoholic Wild Gin

KYURI KANZAN \$10

Raspberry shrub balanced with a hint of cucumber. Made with non-alcoholic Rose

BEERS

LAV **\$7**

Serbia, Lager 4.9%

RUPEE **\$7**

India, Lager 4.8%

POLAR **\$7**

Venezuela, Pilsner 4.5%

PFANNER CIDER **\$7**

Austria, Hard Cider 4.0%

WINES

BUBBLES

JULES LOREN BRUT **\$40**

Cuvee Reserve, France **\$10**

JULES LOREN ROSÉ **\$40**

Cuvee Reserve, France **\$11**

CONCA D'ORO PROSECCO **\$48**

BRUT ROSÉ 2020 **\$12**

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

MARIA CASANOVAS, CAVA (NV) **\$56**

Catalonia, Spain

RED

KAVAKLIDERE, YAKUT 2019 **\$40**

Öküzögü, Bogazkere, Eastern Anatolia, Turkey **\$11**

TASSAJARA, PINOT NOIR 2021 **\$37**

Monterey, California, USA **\$11**

LA CELIA, MALBEC 2018 **\$38**

Malbec, Mendoza, Argentina **\$10**

CLOUDLINE, PINOT NOIR 2021 **\$60**

Willamette Valley, Oregon, USA

ROSÉ

LIQUID GEOGRAPHY, **\$40**

MENCIA 2021 **\$12**

Bierzo D.O., Spain

PENYA, COTES CATALANES, **\$28**

BLEND 2022 **\$8**

Languedoc, France

WHITE

PETER ZEMMER, **\$37**

PINOT GRIGIO 2021 **\$10**

Alto Adige DOC, Italy

RHANLEIGH, **\$40**

CHENIN BLANC 2022 **\$11**

Western Cape, South Africa

SAN FELICE, **\$40**

VERMENTINO 2021 **\$11**

Tuscany, Italy

ZOLO, TORRONTES 2021 **\$40**

Torrontés, Mendoza, Argentina **\$11**

MANTEL BLANCO, **\$48**

SAUVIGNON BLANC 2020

Rueda D.O., Spain

IMMIGRANTS MAKE AMERICA GREAT

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