**Street Food**

**Summer Gazpacho**
Spain’s summer soup. Tomato, garlic, and red bell pepper

**SHRIMP Ceviche Verde**
Chilled tomatillo lime broth, serrano pepper, tostones

**Hummus**
Crispy chickpeas, paprika, served with warm za’atar na’an

**Mezze Platter**
Three dips of muhummara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an

**BOWLS & SALADS**

**Madam VP Heritage**
A tribute to the Vice President’s Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpeas, pineapple

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

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

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

**MISO CAESAR SALAD**
Shiitake “bacon”, zesty wonton chips, nori, sesame
Add adobo chicken +$5 | Add falafel +$5

**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

**Persian Plants and Peas**
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran

**Tamarind BBQ Ribs**
Toasted sesame, green onion, chili

**Belgian Fries**
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

**Venezuelan Tequeños**
Queso blanco wrapped in dough, with a chili peanut dip

**Sandwiches**

**Old Saigon**
Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

**Havana**
“Best Cuban sandwich in town”! Three types of pork with melted Swiss, with pineapple pickles

**Falafel**
Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

**Classique Grilled Cheese**
The toasted French classic with Swiss & ham
On na’an +$1 | Add cherry tomatoes +$1 | Add bacon +$2

**ADD SIDE OF FRIES** $3  **ADD SIDE SALAD** $3

**Seasonal Drinks**

**Pineapple Matcha $6**
Matcha, chamomile, lemongrass and 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. Popular across Latin America!

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**Immigrants Make America Great**

**White House** • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave NW, Washington DC 20006

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

ESPEROSSO
MACCHIATO
CAPPUCINO
LATTE
HOT TEA Ask your server for our selection of hot teas!

RED SANGRIA HELADA $11/$36

WHITE SANGRIA HELADA $11/$36

AMERICANO $4
ESPRESSO $3
MACCHIATO $4
CAPPUCINO $5
LATTE $5
HOT TEA $4

JARRITOS $4
MEXICAN COKE $5
DIET COKE $4
HOUSEMADE ICED TEA $5
SARATOGA SPARKLING/STILL WATER $4

WHITE ZOLO, TORRONTÉS (ARG) $11/$40
RHANLEIGH, CHENIN BLANC (S-A) $11/$40
PETER ZEMMER, PINOT GRIGIO (ITA) $11/$37
SAN FELICE, VERMENTINO (ITA) $11/$40
MANTEL BLANCO, SAUV BLANC (SPA) $48

RED VIÑA LAS PERDICES, MALBEC (ARG) $12/$48
KAVAKLIDERE YAKUT (TR) $11/$40
TASSAJARA, PINOT NOIR (USA) $11/$37
CLOUDLINE CELLARS, PINOT NOIR (USA) $60

SPARKLING JULES LOREN BRUT (FRA) $10/$40
JULES LOREN BRUT ROSE (FRA) $11/$40
M. CASANOVAS BRUT (SPA) $56

ROSE LIQUID GEOGRAPHY (SPA) $12/$40
PENYA, COTES CATALANES (FRA) $8/$28

PINEAPPLE $11/$36
ORANGE $11/$36
MANGO $11/$36

BEERS
POLAR (VENEZUELA) $7
RUPEE (INDIA) $10

LAV (SERBIA) $7
PFIANDER 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.

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.

THE THINK TABLE
Immigrant Food’s monthly digital publication on immigration.
Visit: www.immigrantfood.com or @immigrantfood

Scan the QR code to engage with the Immigrant Community every week!

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.

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