













STREET FOOD

BUTTERNUT SQUASH SOUP Date-sherry caramel, caramelized almonds	  \$9	TAMARIND BBO RIBS Toasted sesame, green onion, chili	\$17
SHRIMP CEVICHE VERDE Chilled tomatillo lime broth, serrano pepper, tostones	\$17	BELGIAN FRIES Seasoned to perfection, served with garlic aioli	 \$9
HUMMUS Crispy chickpeas, paprika, served with warm za'atar na'an	 \$11	Add white truffle oil +2 Add parmesan +2	
MEZZE PLATTER Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an	 \$15	VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili peanut dip	\$15

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	MISO CAESAR SALAD Shiitake "bacon", zesty wonton chips, nori, sesame	\$12
MUMBAI MARIACHI Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  \$16	Add adobo chicken +\$5 Add falafel +\$5	
VIET VIBES Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce	 \$16	WEST AFRICAN GUMBO Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio	  \$16
IMMIGRANT POKE Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo	 \$16	PERSIAN PLANTS AND PEAS Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint	 \$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!

SANDWICHES

OLD SAIGON Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo	\$16	FALAFEL Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 \$16
HAVANA "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	\$16	CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham	\$14

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 & pineapple

CAFÉ CALMA \$6
Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

MINT LIMONANA \$6
Mint, lemon, and honey: a refreshing Middle Eastern drink!

AGUA DE JAMAICA \$6
Hibiscus flower-infused water. Popular in Latin America!

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all dietary restrictions may be accommodated.

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • [@immigrantfood](https://www.instagram.com/immigrantfood) • 202.888.0760 • 925 13th St. NW, Washington DC 20005

LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

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

WHITE SANGRIA HELADA \$11

NON-ALCOHOLIC

AMERICANO	\$4	JARRITOS	\$4
ESPRESSO	\$3	MEXICAN COKE	\$4
CAPPUCCINO	\$5	DIET COKE	\$4
FLAT WHITE	\$5	SPRITE	\$4
LATTE	\$5	ICED TEA	\$4
HOT TEA Ask your server for our selection of hot teas!	\$4	SPARKLING/STILL WATER	\$3.75/6

BEERS

LAV (SERBIA)	\$7	MODELO NEGRA (MEXICO)	\$8
PFANNER CIDER (AUSTRIA)	\$7	SINGHA (THAILAND)	\$8
POLAR (VENEZUELA)	\$7	ASAHI (JAPAN)	\$9
MAHOU CINCO ESTRELLAS (SPAIN)	\$8	FRESH SQUEEZED IPA (USA)	\$9
MAHOU IPA (SPAIN)	\$8		

MIMOSAS

PINEAPPLE \$11	ORANGE \$11	MANGO \$11
----------------------	-------------------	------------------

WINES

ASK YOUR SERVER ABOUT OUR WINE LIST.

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 engages and educates on
immigration issues.

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 customers' energy with them.



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 6 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.

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005