








STREET FOOD

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| <p>BUTTERNUT SQUASH SOUP   \$9
Date-sherry caramel, caramelized almonds</p> | <p>INDIAN SAMOSAS  \$15
Vegetable filling and chickpeas, tamarind chutney drizzle</p> |
| <p>HUMMUS  \$11
Crispy chickpeas, paprika, served with warm za'atar na'an</p> | <p>TAMARIND BBQ RIBS \$18
Toasted sesame, green onion, chili</p> |
| <p>MEZZE PLATTER  \$15
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an</p> | <p>JAPANESE MEATBALLS  \$12
Sweet soy glazed
Add fries +3 Add salad +3</p> |
| <p>FRENCH SOUR CREAM & ONION DIP  \$9
Served with kettle cooked chips</p> | <p>FILIPINO FRIED CHICKEN \$19
Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</p> |
| <p>BELGIAN FRIES    \$9
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2</p> | <p>SHRIMP CEVICHE VERDE  \$19
Chilled tomatillo lime broth, serrano pepper, tostones</p> |
| <p>VENEZUELAN TEQUEÑOS   \$15
Queso blanco wrapped in dough, with a chili peanut dip</p> | |

BRUNCH FARE

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| <p>TURKISH EGGS  \$19
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill</p> | <p>SHAKSHUKA & AREPAS   \$19
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!</p> |
| <p>CLASSIC CHEESEBURGER  \$16
American cheese on a sesame brioche bun, served with fries</p> | <p>AVOCADO TOAST  \$16
Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil.
Ask your server to make it vegan!</p> |
| <p>BLEU BURGER \$19
Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun, served with fries
Add sunny side up egg +2</p> | |

SANDWICHES

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

BOWLS & SALADS

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| <p>MADAM VP HERITAGE \$16
A tribute to the Vice President's Indian & Jamaican heritage.
Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple</p> | <p>MISO CAESAR SALAD \$12
Shiitake "bacon", wonton chips, nori, sesame
Add adobo chicken +\$5 Add falafel +\$5</p> |
| <p>MUMBAI MARIACHI   \$16
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> | <p>WEST AFRICAN GUMBO   \$16
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast</p> |
| <p>VIET VIBES  \$16
Adobo-spiced chicken, rice noodles, veggies, peanuts, on a Vietnam River sauce</p> | <p>PERSIAN PLANTS AND PEAS  \$16
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran</p> |
| <p>IMMIGRANT POKE  \$16
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</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.
 Most bowls can be made vegetarian with our bean-shroom protein substitute!</p> |

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 all dietary restrictions may be accommodated.

 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

Choose: Orange, Pineapple, Mango

DIY MIMOSA TRIO \$41

Served with a bottle of bubbly and your choice of: Orange, Pineapple, or Mango (or mix all three!)

RED SANGRIA HELADA \$11/\$36

The classic with fresh fruit

WHITE SANGRIA \$11/\$36

Infused with cinnamon and cardamom

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!

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. Add one: +\$1

\$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

Raspberrry shrub balanced with a hint of cucumber. Made with non-alcoholic Rose and Crisp Gins

BEERS

LAV

Serbia, Lager 4.9%

\$7

RUPEE

India, Lager 4.8%

\$10

POLAR

Venezuela, Pilsner 4.5%

\$7

PFANNER CIDER

Austria, Hard Cider 4.0%

\$7

WINES

BUBBLES

JULES LOREN BRUT

Cuvee Reserve, France

\$40

\$10

JULES LOREN ROSÉ

Cuvee Reserve, France

\$40

\$11

CONCA D'ORO PROSECCO

BRUT ROSÉ 2020

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

\$48

\$12

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

\$56

RED

KAVAKLIDERE, YAKUT 2019

Öküzögü, Bogazkere, Eastern Anatolia, Turkey

\$40

\$11

TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

\$37

\$11

VIÑA LAS PERDICES, MALBEC 2018

Malbec, Mendoza, Argentina

\$48

\$12

CLOUDLINE, PINOT NOIR 2021

Willamette Valley, Oregon, USA

\$60

ROSÉ

VILLA DES ANGES, PAYS D'OC

ROSE 'VIELLES VIGNES' 2022

Languedoc-Roussillon, France

\$28

\$8

WHITE

PETER ZEMMER,

PINOT GRIGIO 2021

Alto Adige DOC, Italy

\$37

\$10

RHANLEIGH,

CHENIN BLANC 2022

Western Cape, South Africa

\$40

\$11

SAN FELICE,

VERMENTINO 2021

Tuscany, Italy

\$40

\$11

ZOLO, TORRONTES 2021

Torrontés, Mendoza, Argentina

\$40

\$11

MANTEL BLANCO,

SAUVIGNON BLANC 2020

Rueda D.O., Spain

\$48

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