

STREET FOOD

BUTTERNUT SQUASH SOUP Date-sherry caramel, caramelized almonds	  \$9	TAMARIND BBQ 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 Add white truffle oil +2 Add parmesan +2	 \$9
HUMMUS Crispy chickpeas, paprika, served with warm za'atar na'an	 \$11	VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili peanut dip	 \$15
MEZZE PLATTER Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an	 \$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, chickpeas, pineapple	\$16	MISO CAESAR SALAD Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +\$5 Add falafel +\$5	\$12
MUMBAI MARIACHI Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  \$16	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
VIET VIBES Adobo-spiced chicken, rice noodles, veggies, peanuts, on a Vietnam River sauce	 \$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
IMMIGRANT POKE Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo	 \$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, 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

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!

 Vegan  Vegetarian  Gluten-Free 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.

IMMIGRANTS MAKE AMERICA GREAT

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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/\$36

WHITE SANGRIA HELADA \$11/\$36

NON-ALCOHOLIC

AMERICANO

\$4

JARRITOS

\$4

ESPRESSO

\$3

MEXICAN COKE

\$5

MACCHIATO

\$4

DIET COKE

\$4

CAPPUCCINO

\$5

HOUSEMADE ICED TEA

\$5

LATTE

\$5

SARATOGA SPARKLING/STILL WATER

\$4

HOT TEA

\$4

Ask your server for our selection of hot teas!

WINES

WHITE

ZOLO, TORRONTÉS (Argentina) \$11/\$40

RHANLEIGH, CHENIN BLANC (South Africa) \$11/\$40

PETER ZEMMER, PINOT GRIGIO (Italy) \$11/\$37

SAN FELICE, VERMENTINO (Italy) \$11/\$40

MANTEL BLANCO, SAUV BLANC (Spain) \$48

SPARKLING

JULES LOREN BRUT (France) \$10/\$40

JULES LOREN BRUT ROSÉ (France) \$11/\$40

M. CASANOVAS BRUT (Spain) \$56

ROSÉ

VILLA DES ANGES, PAYS D'OC 'VIEILLES VIGNES' (France) \$8/\$28

RED

VIÑA LAS PERDICES, MALBEC (Argentina) \$12/\$48

KAVAKLIDERE YAKUT (Turkey) \$11/\$40

TASSAJARA, PINOT NOIR (United States) \$11/\$37

CLOUDLINE CELLARS, PINOT NOIR (United States) \$60

MIMOSAS

PINEAPPLE..... \$11/\$36

ORANGE..... \$11/\$36

MANGO..... \$11/\$36

BEERS

POLAR (Venezuela) \$7

RUPEE (India) \$10

LAV (Serbia) \$7

PFANNER 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.



THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: www.immigrantfood.com or @immigrantfood

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.



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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