

## STREET FOOD

### BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds

  \$9

### SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

\$17

### 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

 \$17

### TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$17

### BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

 \$10

Add white truffle oil +2 | Add parmesan +2

### VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

\$15

### GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

 \$16

## 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

\$17

### 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

 \$17

### MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame

\$13

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

  \$17

### PERSIAN PLANTS AND PEAS

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

 \$16

Chef Taraneh Salehi • Iran

 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

### HAVANA

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

\$17

### FALAFEL

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

 \$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

 \$4

ADD SIDE SALAD

 \$3

## DESSERT

### LATIN FLAN \$7

The perfect way to end your meal with us on a sweet note

### ALFAJORES \$7

Three of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche.

Add one: +\$1

## SEASONAL DRINKS

### PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass & pineapple

### CAFÉ CALMA \$7

Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

### MINT LIMONANA \$7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

### AGUA DE JAMAICA \$7

Hibiscus flower-infused water. Popular in Latin America!

## 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:



### 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.



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.

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## LUNCH MENU

SERVED TUESDAY-FRIDAY  
FROM 11AM-3PM

### COCKTAILS

<b>AMALFI SPRITZ</b> Aperol • Brut Sparkling • Fresh fruit	\$14
<b>IF MARGARITA</b> Tequila • Orange Bitter Liqueur • Lime • Strawberry	\$16
<b>CORPSE REVIVER #2</b> Gin • French Aperitif • Apricot Liqueur • Lemon	\$15
<b>APPLE RUM PUNCH</b> Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	\$15
<b>CAIPIRINHA</b> Cachaça • Lime • Sugar	\$15
<b>GRAPES, GRAPEFRUIT, GINGER</b> Georgian Chacha • Grapefruit • Ginger Puree	\$14
<b>PIÑA COLADA</b> Rum • Pineapple Juice • Pandan Coconut Milk • Lime	\$14
<b>SINGAPORE SLING</b> Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur	\$15
<b>SAKURA SOUR</b> Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	\$15
<b>ESPRESSO RUM-TINI</b> Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	\$16
<b>GIN TONIC</b> London Dry Gin • Elderflower Tonic	\$15
<b>CLASSIC NEGRONI</b> London Dry Gin • Italian Bitters Aperitif • Italian Sweet Vermouth	\$15

### BEERS

<b>LAV</b> Serbia, Lager 4.9%	\$8
<b>PFANNER</b> Austria, Hard Cider 4%	\$8
<b>POLAR</b> Venezuela, Pilsner 4.5%	\$8
<b>DC BRAU EL HEFE SPEAKS</b> USA, German Hefeweizen 5%	\$9
<b>DC BRAU JOINT RESOLUTION</b> USA, Hazy India Pale Ale 5.5%	\$9
<b>MAHOU</b> Spain, Lager 5.5%	\$9
<b>MODELO NEGRA</b> Mexico, Amber Lager 5.4%	\$9
<b>SINGHA</b> Thailand, Lager 5%	\$9
<b>ASAHI</b> Japan, Lager 5.2%	\$10

### NON ALCOHOLIC

<b>HOUSEMADE ICED TEA</b>	\$5
<b>JARRITOS</b>	\$5
<b>MEXICAN COKE</b>	\$6
<b>DIET COKE</b>	\$5
<b>SPRITE</b>	\$6
<b>AMERICANO</b>	\$5
<b>ESPRESSO</b>	\$4
<b>CAPPUCCINO</b>	\$6
<b>MACCHIATO</b>	\$5
<b>LATTE</b>	\$6
<b>HOT TEA</b>	\$6

### SANGRIA

<b>RED SANGRIA</b>	\$12/\$37	<b>WHITE SANGRIA</b>	\$12/\$37
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### MIMOSAS

<b>MIMOSA</b> choice of orange, pineapple or mango	\$12	<b>DIY MIMOSA TRIO</b> Served with a bottle of bubbly and orange, pineapple and mango juices	\$42
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### WINES

#### BUBBLES

<b>CONCA D'ORO PROSECCO BRUT ROSÉ (NV)</b> Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$49 \$13	<b>MARIA CASANOVAS, CAVA (NV)</b> Catalonia, Spain	\$57
<b>1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)</b> Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain	\$53 \$14	<b>J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)</b> Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	\$150

#### ROSÉ

<b>BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021</b> Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	\$49 \$13	<b>CHÂTEAU PEYRASSOL, RESERVE 2020</b> Cinsault, Grenache, Côtes De Provence A.O.C., France	\$66
<b>LIQUID GEOGRAPHY, MENCIA 2022</b> Bierzo D.O., Spain	\$41 \$13		

#### WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2022</b> Rías Baixas D.O., Spain	\$53 \$14	<b>PACO &amp; LOLA, ALBARIÑO 2021</b> Rías Baixas D.O., Spain	\$54
<b>RHANLEIGH, CHENIN BLANC 2022</b> Western Cape, South Africa	\$41 \$12	<b>TAMELLINI, GARGANEGA 2021</b> D.O.C. Soave D.O.C., Italy	\$46
<b>ZOLO, TORRONTES 2022</b> Mendoza, Argentina	\$41 \$12	<b>CASTELO DO PAPA, GODELLO 2019</b> Valdeorras D.O., Spain	\$57
<b>OLD SOUL, CHARDONNAY 2022</b> Lodi, California	\$43 \$14	<b>JEAN-MARC BROCARD, CHARDONNAY 2021</b> Burgundy, France	\$61
<b>MANTEL BLANCO, SAUVIGNON BLANC 2021</b> Rueda D.O., Spain	\$49	<b>ALBERT MANN, PINOT BLANC 2021</b> Alsace, France	\$65

#### RED

<b>VIÑA LAS PERDICES, MALBEC RESERVA 2020</b> Mendoza, Argentina	\$49 \$13	<b>DINGAC VINARIJA, PELJESAC 2019</b> Dalmatia, Croatia	\$51
<b>XILA, TERRA ALTA ORGANIC GARNACHA 2019</b> Catalonia D.O., Spain	\$57 \$15	<b>DOMAINE DES TOURELLES, BLEND 2020</b> Bekka Valley, Lebanon	\$53
<b>KAVAKLIDERE, YAKUT 2021</b> Öküzöğü, Bogazkere, Eastern Anatolia, Turkey	\$41	<b>BODEGA ELIAS MORA 2020</b> Tinta De Toro, D.O. Toro, Spain	\$53
<b>DOMAINE FRANÇOIS VILLARD, SYRAH 2021</b> Côtes Du Rhône, France	\$61	<b>VILLA DI GEGGIANO, BANDINELLO 2018</b> Sangiovese, Ciliegiole, Syrah D.O.C. Toscana, Italy	\$66
<b>CLOUDLINE, PINOT NOIR 2022</b> Willamette Valley, Oregon	\$61 \$16	<b>CHÂTEAU PÉAGE, CUVÉE MACULAR 2020</b> Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	\$61
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020</b> Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France	\$61 \$16	<b>ABADIA RETUERTA, SELECCION ESPECIAL 2018</b> Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	\$116
<b>SHUMI CELLARS, SAPERAVI 2014</b> Kakheti, Georgia	\$66	<b>ESCALADA DO SIL, GARNACHA 2018</b> Valdeorras D.O., Spain	\$125
<b>CORDELLERA DE LOS ANDES CARMENERE 2020</b> Valle Del Cachapoal, Chile	\$56		

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