

STREET FOOD

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| <p>GREEK YOGURT PARFAIT   \$11
Strawberry jam, ras el hanout granola</p> <p>GAZPACHO   \$9
Spain's chilled Summer soup. Tomato, garlic, and red bell pepper</p> <p>MEZZE PLATTER  \$17
Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan</p> <p>BELGIAN FRIES    \$10
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2</p> | <p>INDIAN SAMOSAS  \$15
Vegetable filling and chickpeas, tamarind chutney drizzle</p> <p>TAMARIND BBQ RIBS  \$18
Toasted sesame, green onion, chili</p> <p>GREEK WINGS  \$16
Lemon, mediterranean herbs, served with a feta dip</p> <p>VENEZUELAN TEQUEÑOS   \$15
Queso blanco wrapped in dough, with a chili mayo dip</p> |
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BRUNCH FARE

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| <p>TURKISH EGGS  \$19
Sesame encrusted simit bread, poached eggs, labne, Aleppo pepper oil, cucumber, dill</p> <p>AVOCADO TOAST  \$16
Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. <i>Ask your server to make it vegan!</i></p> | <p>SHAKSHUKA & AREPAS   \$19
Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas.
<i>Ask your server to make it vegan!</i></p> <p>SHRIMP CEVICHE VERDE  \$19
Chilled tomatillo lime broth, serrano pepper, served with tostones</p> |
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BURGERS & SANDWICHES

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| <p>OLD SAIGON SANDWICH \$16
Our take on the Vietnamese banh mi sandwich.
Adobo-spiced chicken, slaw, daikon, carrots, chili mayo</p> <p>HAVANA SANDWICH \$17
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles</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>CLASSIC CHEESE-BURGER  \$14
American cheese on a sesame brioche bun</p> <p>BLEU BURGER \$18
Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. <i>Add egg +2</i></p> <p>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH \$17
Aji amarillo, salsa criolla, lime</p> |
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- ADD SIDE OF FRIES   \$4
- ADD SIDE SALAD   \$3

BOWLS & SALADS

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| <p>MADAM VP HERITAGE \$17
A tribute to the Vice President's Indian & Jamaican heritage.
Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple</p> <p>MUMBAI MARIACHI   \$16
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> <p>VIET VIBES  \$16
Adobo-spiced chicken, rice noodles, veggies, peanuts, on a Vietnam River sauce</p> <p>IMMIGRANT POKE  \$17
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p> | <p>MISO CAESAR SALAD \$13
Shiitake "bacon", wonton chips, nori, sesame
<i>Add adobo chicken +\$5 Add falafel +\$5</i></p> <p>WEST AFRICAN GUMBO   \$17
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast</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> <i>Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.</i></p> <p> <i>Most bowls can be made vegetarian with our bean-shroom protein substitute!</i></p> |
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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 \$12/\$37

Choose: Orange, Pineapple, Mango

DIY MIMOSA TRIO \$42

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

RED SANGRIA HELADA \$12/\$37

The classic with fresh fruit

WHITE SANGRIA \$12/\$37

Infused with cinnamon and cardamom

SEASONAL DRINKS

PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA \$7

Oatmilk, dates, and Peruvian coffee. Hot or iced

MINT LIMONANA \$7

Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

DESSERT

LATIN FLAN

Rich, sweet custard with caramel sauce

\$7

ALFAJORES

Round biscuits joined together with dulce de leche. Add one: +\$1

\$7

COFFEE & TEA

AMERICANO

\$5

ESPRESSO

\$4

MACCHIATO

\$5

FLAT WHITE

\$6

CAPPUCCINO

\$6

LATTE

\$6

HOT TEA

Ask your server for our selection of hot teas!

\$5

MOCKTAILS

PINA COLADA \$10

A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, pandam extract

KYURI KANZAN \$10

A tangy raspberry shrub, balanced with a hint of cucumber. Made with Ceder's non-alcoholic Rose and Crisp Gins

FONI NEGRONI \$13

Non-Alcoholic spin on the classic - Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

NON-ALCOHOLIC

JARRITOS

\$4

MEXICAN COKE

\$5

DIET COKE

\$4

HOUSEMADE ICED TEA

\$5

SARATOGA SPARKLING/STILL

\$4

BEERS

LAV

Serbia, Lager 4.9%

\$8

RUPEE

India, Lager 4.8%

\$11

POLAR

Venezuela, Pilsner 4.5%

\$8

PFANNER CIDER

Austria, Hard Cider 4.0%

\$8

MODELO NEGRA

Mexico, Amber Lager 5.4%

\$9

DC BRAU EL HEFE SPEAKS

USA, German Hefeweizen 5%

\$9

DC BRAU JOINT RESOLUTION

USA, Hazy India Pale Ale 5.5%

\$9

WINES

BUBBLES

JULES LOREN BRUT

Cuvee Reserve, France

\$41

\$11

JULES LOREN ROSÉ

Cuvee Reserve, France

\$41

\$12

CONCA D'ORO PROSECCO

BRUT ROSÉ 2020

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

\$49

\$13

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

\$57

RED

KAVAKLIDERE, YAKUT 2019

Öküzögü, Bogazkere, Eastern Anatolia, Turkey

\$41

\$12

TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

\$38

\$12

VIÑA LAS PERDICES, RESERVA MALBEC 2018

Mendoza, Argentina

\$49

\$13

CLOUDLINE, PINOT NOIR 2021

Willamette Valley, Oregon, USA

\$61

ROSE

VILLA DES ANGES, PAYS D'OC

ROSE 'VIEILLES VIGNES' 2022

Languedoc-Roussillon, France

\$29

\$9

WHITE

PETER ZEMMER, PINOT GRIGIO 2021

Alto Adige DOC, Italy

\$38

\$11

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

\$41

\$12

SAN FELICE, VERMENTINO 2021

Tuscany, Italy

\$41

\$12

ZOLO, TORRONTES 2021

Torrontés, Mendoza, Argentina

\$41

\$12

OLD SOUL, CHARDONNAY 2022

Lodi, California, USA

\$43

\$14

MANTEL BLANCO, SAUVIGNON

BLANC 2020

Rueda D.O., Spain

\$49

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