

STREET FOOD

GAZPACHO

Spain's chilled Summer soup. Tomato, garlic, and red

  \$9

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$17

MEZZE PLATTER

Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan

 \$17

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$17

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

  \$10

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, chickpeas, 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
Add adobo chicken +\$5 | Add falafel +\$5

\$13

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

  \$17

PERSIAN PLANTS AND PEAS

Adobo chicken, split peas, crackle rice, goji berries, kale, walnut-kalamata dressing with fresh mint
Chef Taraneh Salehi • Iran

 \$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 with fries or salad

\$16

HAVANA

"Best Cuban sandwich in town"! Three types of pork with melted swiss, with pickled pineapple with fries or salad

\$17

FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix with fries or salad

 \$16

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham with fries or salad
On na'an +\$1 | Add cherry tomatoes +\$1 | Add bacon +\$2

\$14

DESSERT

LATIN FLAN \$7

Rich, sweet custard with caramel sauce

ALFAJORES \$7

Three of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche. Add one: +\$1.

 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

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave NW, Washington DC 20006

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!

NON-ALCOHOLIC

AMERICANO	\$4
ESPRESSO	\$3
MACCHIATO	\$4
FLAT WHITE	\$5
CAPPUCCINO	\$5
LATTE	\$5
HOT TEA	\$4

Ask your server for our selection of hot teas!

JARRITOS	\$4
MEXICAN COKE	\$5
DIET COKE	\$4
HOUSEMADE ICED TEA	Free Refills \$5
SARATOGA SPARKLING/STILL WATER	\$4

SANGRIA

RED SANGRIA HELADA \$12/\$37

WHITE SANGRIA HELADA \$12/\$37

MIMOSAS

ORANGE PINEAPPLE, MANGO \$12/\$36

WINES

WHITE

ZOLO, TORRONTÉS (Argentina)	\$12/\$41
RHANLEIGH, CHENIN BLANC (South Africa)	\$12/\$41
PETER ZEMMER, PINOT GRIGIO (Italy)	\$12/\$38
SAN FELICE, VERMENTINO (Italy)	\$12/\$41
OLD SOUL, CHARDONNAY (California)	\$14/\$43
MANTEL BLANCO, SAUV BLANC (Spain)	\$49

RED

VIÑA LAS PERDICES RESERVA, MALBEC (Argentina)	\$13/\$49
KAVAKLIDERE YAKUT (Turkey)	\$12/\$41
TASSAJARA, PINOT NOIR (United States)	\$12/\$38
CLOUDLINE CELLARS, PINOT NOIR (United States)	\$16/\$61

SPARKLING

JULES LOREN BRUT (France)	\$11/\$41
JULES LOREN BRUT ROSÉ (France)	\$12/\$41
M. CASANOVAS BRUT (Spain)	\$57

ROSÉ

VILLA DES ANGES, PAYS D'OC 'VIELLES VIGNES' (France)	\$9/\$29
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BEERS

POLAR (Venezuela) \$8	LAV (Serbia) \$8	DC BRAU RESOLUTION (USA) \$9
RUPEE (India) \$11	PFANNER CIDER (Austria) \$8	DC BRAU EL HEFE SPEAKS (USA)... \$9
MODELO ESPECIAL (Mexico)..... \$9		

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'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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