

STREET FOOD

GAZPACHO

Spain's chilled summer soup. Tomato, garlic, and red bell pepper

  \$9

MEZZE PLATTER

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

 \$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 YOGURT PARFAIT

strawberry jam, ras el hanout granola

   \$11

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

 \$17

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

 \$16

MISO CAESAR SALAD

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

\$13

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo

 \$14

GUACAMOLE CON TOSTONES

Served with green plantain fritters

   \$15

BRUNCH FARE

TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill

 \$19

GAMBAS AL AJILLO Y AREPAS

Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas

 \$20

TOUM AVOCADO TOAST

Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

 \$17

SHAKSHUKA & AREPAS

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!*

   \$19

HONG KONG FRENCH TOAST

peanut butter, condensed milk, strawberry jam

  \$17

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun

 \$14

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

\$17

BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. *Add egg +2*

\$18

SEASONAL DRINKS

PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA *Hot or iced* \$7

Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA \$7

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

AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

MOCKTAILS

FONI NEGRONI

Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz

\$13

VIRGIN PIÑA COLADA

A classic pina colada made with ceder non-alcoholic gin

\$10

KYURI KANZAN

Raspberry shrub balanced with ceder non-alcoholic cucumber gin

\$10

COFFEE/TEA

AMERICANO

\$5

ESPRESSO

\$4

CAPPUCCINO

\$6

MACCHIATO

\$5

LATTE

\$6

HOT TEA

\$6

ask your server for our selection!

Like in most immigrant homes, nearly everything we serve is homemade.

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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.

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. Tips are not expected, but always appreciated.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

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BRUNCH MENU

SERVED ON WEEKENDS
FROM 11AM-3 PM

SIGNATURE COCKTAILS

KANHA

FRESH • TART • SPICY • SHAKEN

Named after Kanha National Park in Central India, known for its evergreen sal forests and the Bengal tiger reserve. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño



\$15 INVICTUS

SMOKY • SPICY • SHAKEN SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he regularly recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye • Fortified Wine • Honey-Cinnamon • Pilsner • Fresh Citrus



\$15 TERNURA

HERBAL • SPICY • SHAKEN

Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion-fruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White



\$16

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

\$14

IF MARGARITA

Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil

\$16

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur • Lemon

\$15

CAIPIRINHA

Cachaça • Lime • Sugar

\$15

PIÑA COLADA

Rum • Pineapple Juice • Pandan • Coconut Milk • Lime

\$14

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango

\$15

SAKURA SOUR

Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

\$15

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2022

Glera, Pinot Noir Veneto, Italy

\$49
\$13

1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)

Xarel-Lo, Macabeo, Parellada, Cava, Spain

\$53
\$14

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021

Tempranillo, Graciano, Garnacha Rioja, Spain

\$49
\$13

PLANETA, ROSÉ 2023

Syrah Sicily, Italy

\$45
\$12

MARIA CASANOVAS, CAVA (NV) \$57

Catalonia, Spain

ROSÉ

CHÂTEAU PEYRASSOL, RESERVE 2020

Cinsault, Grenache Côtes De Provence, France

\$66

WHITE

SANGRIA/MIMOSAS

RED OR WHITE SANGRIA

\$12/\$37

MIMOSA

choice of orange, pineapple or mango

\$12

DIY MIMOSA TRIO

Served with a bottle of bubbly and orange, pineapple and mango juices

\$42

BEERS

ATLAS PONZI IPA

Washington DC, USA, West Coast IPA 7.3%

\$8

DOGFISH HEAD SEAQUENCH

Delaware, USA, Sour - Fruited Gose 4.9%

\$8

MODELO ESPECIAL

Mexico, Mexican Lager 4.4%

\$7

PERONI NASTRO AZZURRO

Italy, International Lager 5.1%

\$7

RANDOM ROW MOSAIC

Virginia, USA, Pale Ale 5.6% - 16oz

\$11

WOODCHUCK AMBER

Vermont, USA, Hard Cider 5.4%

\$7

NON ALCOHOLIC

HOUSEMADE ICED TEA

\$5

JARRITOS

\$5

MEXICAN COKE

\$6

DIET COKE

\$5

SPRITE

\$6

MILA, ALBARIÑO 2022

Rias Baixas, Spain

\$48
\$12

CEDERBERG, CHENIN BLANC 2022

Citrusdal Mountain, South Africa

\$50
\$13

ALTA VISTA, TORRONTES 2022

Mendoza, Argentina

\$48
\$12

J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022

Monterey, California, United States

\$50
\$13

VIÑA LAS PERDICES, MALBEC RESERVA 2020

Mendoza, Argentina

\$49
\$13

L.A. CETTO, CABERNET SAUVIGNON 2021

Valle de Guadalupe, Mexico

\$45
\$12

PORTLANDIA, PINOT NOIR 2022

Oregon, United States

\$55
\$15

CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020

Merlot, Cabernet Sauvignon, Cab. Franc Bordeaux, France

\$61
\$16

DOMAINE FRANÇOIS VILLARD, SYRAH 2021

Côtes Du Rhône, France

\$61

CHÂTEAU MONT-REDON, CÔTE DU RHÔNE ROUGE 2022

Grenache, Syrah Côtes Du Rhône, France

\$61

FIRESTONE VINEYARD, RIESLING 2021

Central Coast, California, United States

\$45

TAMELLINI, GARGANEGA 2021

Soave, Italy

\$46

MANTEL BLANCO, SAUVIGNON BLANC 2021

Rueda, Spain

\$49

JEAN-MARC BROCARD, CHARDONNAY 2021

Burgundy, France

\$61

RED

CORDILLERA DE LOS ANDES CARMENERE 2020

Valle Del Cachapoal, Chile

\$56

QUERCETO, CHIANTI CLASSICO 2021

Sangiovese, Canaiolo, Colorino Tuscany, Italy

\$55

PEDRONCELLI WINERY, ZINFADIEL MOTHER CLONE 2021

Sonoma, California, United States

\$75

BODEGA ELIAS MORA, TINTO 2020

Toro, Spain

\$53

BERONIA, RIOJA RESERVA 2019

Tempranillo, Mazuelo, Graciano Rioja, Spain

\$75

KAVAKLIDERE, YAKUT 2021

Öküzgü, Bogazkere Eastern Anatolia, Turkey

\$41

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