

AROUND THE WORLD DIM SUM

A TOUR OF GLOBAL SMALL PLATES
CHOOSE 2 / \$28 CHOOSE 3 / \$38

CRISPY CHICKEN & LEMONGRASS DUMPLING (4 PC)
Ponzu

INDIAN SAMOSAS (3 PC) 
Vegetable filling, chickpeas, tamarind chutney

CRAB BEIGNETS (3 PC) +\$6
Green Goddess

COCHINITA PIBIL BAO BUN (2 PC)
Pickled onion, cilantro, chili mayo

TAMARIND BBQ RIBS (4 PC)
Toasted sesame, green onion, chili

GLOBAL STREET FOOD

MEZZE PLATTER

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

 \$17

GAZPACHO

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

  \$9

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  \$8 | \$6

BELGIAN FRIES

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

  \$10 | \$8

CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil

  \$13 | \$11

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 \$15 | \$10

MISO CAESAR SALAD

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

\$14

NEW ON THE STREET!

ROASTED BRUSSELS SPROUTS

tahini, macerated sour cherries, lemon vinaigrette

  \$13

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

\$16 | \$11

BURRATA

Thai basil pesto, mostarda, warm za'atar ciabatta

 \$22

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

SARY'S PUPUSAS

El Salvador's national dish, stuffed with beans & cheese, with pickled cabbage and tomato salsa

  \$15 | \$11

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, served with labne, chili, za'atar, dates, cilantro and Thai chili

 \$24

COMFORT STREET FOOD

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

  \$19 | \$12

CHICKEN MILANESA

Cassava, tomato, fontina, mashed potatoes, truffle

\$28

WHOLE ROASTED BRANZINO

Mexican chili, lemon

 \$28

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, tumeric rice

  \$23

IMMIGRANT BURGER

Secret harissa sauce, za'atar, american cheese, shaved onion, pickles, shredded lettuce, served with belgian fries

\$22

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust

  \$26

HAPPY HOUR

TUES-SAT 3PM-6PM
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

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.
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!

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

DINNER MENU

SERVED
TUESDAY-SATURDAY

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 | \$10

IF MARGARITA

Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil

\$16 | \$10

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur • Lemon

\$15 | \$10

CAIPIRINHA

Cachaça • Lime • Sugar

\$15 | \$10

PIÑA COLADA

Rum • Pineapple Juice • Pandan Coconut Milk • Lime

\$14 | \$10

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur

\$15 | \$10

SAKURA SOUR

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

\$15 | \$10

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2023

Glera, Pinot Noir Veneto, Italy

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

Xarel-Lo, Macabeo, Parellada, Cava, Spain

\$49 | \$13

\$43 | \$11

\$53 | \$14

\$47 | \$11

MARIA CASANOVAS, CAVA (NV) \$57

Catalonia, Spain

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2023

Tempranillo, Graciano, Garnacha Rioja, Spain

PLANETA, ROSÉ 2023

Syrah Sicily, Italy

\$49 | \$13

\$43 | \$11

\$45 | \$12

\$40 | \$10

CHÂTEAU PEYRASSOL, RESERVE 2023

Cinsault, Grenache Côtes De Provence, France

\$66

WHITE

SANGRIA

RED SANGRIA

\$12/\$37 | \$10

WHITE SANGRIA

\$12/\$37 | \$10

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 | \$5

PERONI NASTRO AZZURRO

Italy, International Lager 5.1%

\$7 | \$5

RANDOM ROW MOSAIC

Virginia, USA, Pale Ale 5.6% - 16oz

\$11

WOODCHUCK AMBER

Vermont, USA, Hard Cider 5.4%

\$7 | \$5

MILA, ALBARIÑO 2022

Rias Baixas, Spain

\$48 | \$12

\$40 | \$10

CEDERBERG, CHENIN BLANC 2023

Citrusdal Mountain, South Africa

\$50 | \$13

\$44 | \$11

ALTA VISTA, TORRONTES 2022

Mendoza, Argentina

\$48 | \$12

\$40 | \$10

J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022

Monterey, California, United States

\$50 | \$13

\$41 | \$11

FIRESTONE VINEYARD, RIESLING 2021

Central Coast, California, United States

\$45

TAMELLINI, GARGANEGA 2023

Soave, Italy

\$46

MANTEL BLANCO, SAUVIGNON BLANC 2023

Rueda, Spain

\$49

JEAN-MARC BROCARD, CHARDONNAY 2022

Burgundy, France

\$61

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2021

Mendoza, Argentina

\$49 | \$13

\$43 | \$10

L.A. CETTO, CABERNET SAUVIGNON 2021

Valle de Guadalupe, Mexico

\$45 | \$12

\$40 | \$10

PORTLANDIA, PINOT NOIR 2022

Oregon, United States

\$55

\$15

CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2021

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

CORDILLERA DE LOS ANDES CARMENERE 2021

Valle Del Cachapoal, Chile

\$56

QUERCETO, CHIANTI CLASSICO 2021

Sangiovese, Canaiolo, Colorino Tuscany, Italy

\$55

PEDRONCELLI WINERY, ZINFADDEL MOTHER CLONE 2021

Sonoma, California, United States

\$75

BODEGA ELIAS MORA, TINTO 2021

Toro, Spain

\$53

BERONIA, RIOJA RESERVA 2019

Tempranillo, Mazuelo, Graciano Rioja, Spain

\$75

KAVAKLIDERE, YAKUT 2022

Öküzgü, Bogazkere Eastern Anatolia, Turkey

\$41

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