DINNER

RESTAURANT WEEK

MENU

\$55

APPETIZER

(Choose one)

ROASTED BRUSSEL SPROUTS

Tahini, macerated sour cherries, lemon vinaigrette

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

MAIN COURSE

(Choose one)

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust

CHICKEN MILANESA

Cassava breaded, tomato sauce, fontina cheese, mashed potatoes, truffle gravy

ROASTED BRANZINO

Chili, lemon

DESSERT

(Choose one)

TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, vanilla ice cream, lime zest

AFFOGATO

Traditional Italian scoop of vanilla ice cream "drowned" in a shot of hot espresso | Decaf available



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DINNER

RESTAURANT WEEK

MENU

\$40

·····APPETIZER

(Choose one)

INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

COCHINITA PIBIL BAO BUN

Pickled onion, cilantro, chili mayo

VENEZUELAN TEQUENOS

Vegetable filling and chickpeas, tamarind chutney

------ MAIN COURSE

(Choose one)

CHICKEN MILANESA

Cassava, tomato, fontina, mashed potatoes, truffle

IMMIGRANT BURGER

Secret harissa sauce, za'atar, American cheese, shaved onion, pickles, shredded lettuce, with Belgian fries

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice

····· DESSERT

(Choose one)

ALFAJORES

Buenos Aires' special cookies of dulce de leche and coconut

LATIN FLAN

Rich, sweet custard with caramel sauce

IMMIGRANT FOOD BALLSTON

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LUNCH

RESTAURANT WEEK

MENU

\$25

-----APPETIZER

(Choose one)

GAZPACHO

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

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

MAIN COURSE

(Choose one)

MADAM VP

Coconut-milk curried chicken stew, chickpeas, potatoes, pineapples, plantains, jalapeño, served over turmeric rice and baby spinach

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky chipotle dressing

DESSERT

(Choose one)

CHOCOLATE CHIP COOKIES

OATMEAL COOKIES



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