

IMMIGRANT FOOD BALLSTON

AROUND THE WORLD DIM SUM

CHOOSE 2 \$28 ⁻¹² | \$22 / CHOOSE 3 \$38 ⁻¹² | \$32

COCHINITA PIBIL BAO BUN (2 PC)

Pickled onion, chili mayo, cilantro

POLENTA FRIES (4 PC)

Tomato mostarda, eggplant, goat cheese, basil

INDIAN SAMOSAS (3 PC)

Vegetable filling, chickpea, tamarind chutney

VENEZUELAN TEQUEÑOS (7 PC)

Queso blanco wrapped in dough, chili mayo

CHICKEN & LEMONGRASS DUMPLINGS (4 PC)

Ponzu

SHAREABLES

ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

FRENCH GREEN SALAD

Radish, cherry tomatoes, lemon vinaigrette

BLISTERED SHISHITO PEPPERS

Sesame ponzu

BELGIAN FRIES

Served with our signature homemade aioli
Add white truffle oil +2 | Add parmesan +2

MARINATED OLIVES

Roasted garlic, thyme, chili flake

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

SARY'S PUPUSAS

Filled with beans & cheese, pickled cabbage, tomato salsa

MEZZE PLATTER

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

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

BURRATA

Thai basil pesto, mostarda, warm za'atar ciabatta

CHARRED BRUSSEL SPROUTS

Tahini, macerated sour cherries, lemon vinaigrette

GRILLED BROCCOLINI

Maple-bacon vinaigrette, charred lemon

MISO-HONEY GLAZED CARROTS

Garlic yogurt, harissa oil, torn mint, crushed pistachio

ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, coconut crust, truffle

LARGER

THAI MUSSELS & FRITES

Green curry, Thai basil, served with fries and our signature homemade aioli

WHOLE ROASTED BRANZINO

Mexican chili, lemon, served with charred brussels sprouts

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, labne, za'atar, dates, Thai chili

CHICKEN PARMESAN

Cassava, tomato, fontina, mashed potatoes, truffle

SLOW BRAISED SHORT RIB

Creamy polenta, pomegranate molasses, spicy chermoula

STEAK FRITES

10 oz ribeye, Moroccan butter, served with fries and our signature homemade aioli

GLOBAL SANDWICHES

(CHOICE OF FRITES OR SALAD)

THE IMMIGRANT BURGER

Secret harissa sauce, za'atar, lettuce, cheese, onion

HAVANA SANDWICH

"Best Cuban sandwich in town!"
Three types of pork with melted Swiss, pineapple pickles

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

HAPPY HOUR

GLOBALLY-INSPIRED HAPPY HOUR, TUESDAY-SATURDAY 3PM-6PM

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



LEARN MORE ABOUT OUR CATERING AND PRIVATE EVENTS!

A 20% large party gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of all our employees.

IMMIGRANTS MAKE AMERICA GREAT

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

SIGNATURE COCKTAILS



KANHA \$14
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



INVICTUS \$15
SMOKY • SPICY • SHAKEN SHANDY

During South African president Nelson Mandela's 27 years in prison as an antiapartheid 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



TERNURA \$16
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 passionfruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST
Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White

COCKTAILS

- AMALFI SPRITZ** \$14 | \$10
Aperol • Brut Sparkling • Fresh fruit
- IF MARGARITA** \$16 | \$10
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil
- CORPSE REVIVER #2** \$15 | \$10
Gin • French Aperitif • Apricot Liqueur • Lemon
- CAIPIRINHA** \$15 | \$10
Cachaça • Lime • Sugar
- PIÑA COLADA** \$14 | \$10
Rum • Pineapple Juice • Pandan Coconut Milk • Lime
- SINGAPORE SLING** \$15 | \$10
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur
- SAKURA SOUR** \$14 | \$10
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

- RED SANGRIA HELADA** \$12/\$37 | \$10
Fresh orange slice
- WHITE SANGRIA** \$12/\$37 | \$10
Infused with cinnamon and cardamom

BEERS

- ATLAS PONZI IPA** \$8
Washington DC, USA, West Coast IPA 7.3%
- DOGFISH HEAD SEAQUENCH** \$8
Delaware, USA, Sour - Fruited Gose 4.9%
- MODELO ESPECIAL** \$8
Mexico, Mexican Lager 4.4%
- PERONI NASTRO AZZURRO** \$7 | \$5
Italy, International Lager 5.1%
- RANDOM ROW MOSAIC** \$11
Virginia, USA, Pale Ale 5.6% - 16oz
- WOODCHUCK AMBER** \$7 | \$5
Vermont, USA, Hard Cider 5.4%

NON ALCOHOLIC

- MINT LIMONANA** \$7
- PINEAPPLE MATCHA** \$7
- AGUA DE JAMAICA** \$7
- CAFÉ CALMA** hot or iced \$7
- HOUSEMADE ICED TEA** \$5
- JARRITOS** \$5
- MEXICAN COKE** \$6
- DIET COKE** \$5
- SPRITE** \$5

WINES

BUBBLES

- CONCA D'ORO PROSECCO BRUT ROSÉ 2023** \$49 | \$43
\$13 | \$11
Glera, Pinot Noir, Veneto, Italy
- 1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)** \$53 | \$47
\$14 | \$11
Xarel-Lo, Macabeo, Parellada, Cava, Spain
- MARIA CASANOVAS, CAVA (NV)** \$57
Catalonia, Spain

ROSÉ

- BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2023** \$49 | \$43
\$13 | \$10
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain
- PLANETA, ROSÉ 2023** \$45 | \$40
\$12 | \$10
Syrah Sicily, Italy
- CHÂTEAU PEYRASSOL, RESERVE 2023** \$66
Cinsault, Grenache, Côtes De Provence, France

WHITE

- FIRESTONE VINEYARD, RIESLING 2021** \$45
Central Coast, California, United States
- TAMELLINI, GARGANEGA 2023** \$46
Soave, Italy
- MANTEL BLANCO, SAUVIGNON BLANC 2023** \$49
Rueda, Spain
- JEAN-MARC BROCARD, CHARDONNAY 2022** \$61
Burgundy, France
- MILA, ALBARIÑO 2022** \$49 | \$40
\$13 | \$10
Rias Baixas, Spain
- CEDERBERG, CHENIN BLANC 2023** \$50 | \$44
\$13 | \$10
Citrusdal Mountain, South Africa
- ALTA VISTA, TORRONTES 2022** \$48 | \$40
\$12 | \$10
Mendoza, Argentina
- J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022** \$50 | \$41
\$13 | \$10
Monterey, California, United States

RED

- KAVAKLIDERE, YAKUT 2022** \$41
Öküzögü, Bogazkere Eastern Anatolia, Turkey
- BODEGA ELIAS MORA, TINTA DE TORO 2020** \$53
Toro, Spain
- QUERCETO, CHIANTI CLASSICO 2021** \$55
Sangiovese, Canaiolo, Colorino Tuscany, Italy
- CORDILLERA DE LOS ANDES CARMÉNÈRE 2021** \$56
Valle Del Cachapoal, Chile
- CHÂTEAU MONT REDON 2022** \$61
Blend: Grenache, Syrah Côtes Du Rhône, France
- PEDRONCELLI, ZINFADAL 2021** \$75
Sonoma, California, United States
- VIÑA LAS PERDICES, MALBEC RESERVA 2021** \$49 | \$43
\$13 | \$10
Mendoza, Argentina
- LA CETTO, CABERNET SAUVIGNON 2021** \$45 | \$40
\$12 | \$10
Valle de Guadalupe, Mexico
- PORTLANDIA, PINOT NOIR 2022** \$55 | \$45
\$15 | \$10
Oregon, United States
- CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2021** \$61 | \$50
\$16 | \$10
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France
- DOMAINE FRANÇOIS VILLARD, SYRAH 2021** \$61
Côtes Du Rhône, France
- BERONIA, RIOJA RESERVA 2019** \$75
Tempranillo, Mazuelo, Graciano Rioja, Spain

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DESSERT

TROPICAL BEIGNETS

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

\$16

ALFAJORES

Round biscuits joined together with dulce de leche

\$10

AFFOGATO

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

\$10

AFTER DINNER DRINKS

CHILLED CARAJILLO

Licor 43, Espresso

\$14

SAN EMILIO PX LUSTAU

\$14

PIERRE FERRAND 1840 1RE CRU COGNAC

\$14

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