

STREET FOOD

ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

  \$8

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

 \$16


SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

\$17

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

 \$10

Add white truffle oil +2 | Add parmesan +2

MEZZE PLATTER

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

 \$17

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 \$15

BOWLS & SALADS

MADAM VP HERITAGE

A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple

\$17

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame
Add adobo chicken +\$5 | Add falafel +\$5

\$13

MUMBAI MARIACHI

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

  \$16

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

VIET VIBES

Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce

 \$16

PERSIAN PLANTS AND PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi · Iran

 \$16

IMMIGRANT POKE

Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo

 \$17

 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 (CHOICE OF FRIES OR SALAD)

OLD SAIGON

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

\$16

FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

 \$16

HAVANA

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

\$17

CLASSIQUE GRILLED CHEESE

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

\$14

DESSERT

LATIN FLAN \$7

The perfect way to end your meal with us on a sweet note

ALFAJORES \$7

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

SEASONAL DRINKS

PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA \$7

Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

MINT LIMONANA \$7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

AGUA DE JAMAICA \$7

Hibiscus flower-infused water. Popular in Latin America!

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: Gastroadvocacy.



THE THINK TABLE

Immigrant Food engages and educates on immigration issues.

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 customers' energy with them.



Scan the QR code to engage with the Immigrant Community every week!

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all dietary restrictions may be accommodated.

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

IMMIGRANTS MAKE AMERICA GREAT

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

LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

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



\$14 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

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

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

RED

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 SUPÉRIEUR 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

CORDILLERA DE LOS ANDES CARMENERE 2020

Valle Del Cachapoal, Chile

\$56

QUERCETO, CHIANTI CLASSICO 2021

Sangiovese, Canaiolo, Colorino
Tuscany, Italy

\$55

PEDRONCELLI WINERY, ZINFADEL 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

Öküzögü, Bogazkere
Eastern Anatolia, Turkey

\$41

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