

STREET FOOD

<p>ROASTED MUSHROOM SOUP   \$8 Preserved forest mushrooms, chive oil</p>	<p>GREEK YOGURT PARFAIT    \$11 strawberry jam, ras el hanout granola</p>
<p>MEZZE PLATTER  \$17 Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar na'an</p>	<p>GREEK WINGS  \$16 Lemon, mediterranean herbs, served with a feta dip</p>
<p>BELGIAN FRIES    \$10 Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2</p>	<p>MISO CAESAR SALAD \$13 Shiitake "bacon", zesty wonton chips, nori, sesame</p>
<p>VENEZUELAN TEQUEÑOS   \$15 Queso blanco wrapped in dough, with a chili mayo dip</p>	<p>COCHINITA PIBIL BAO BUNS  \$14 Slow-cooked pulled-pork, pickled onion, chili mayo</p>
<p>GUACAMOLE CON TOSTONES    \$15 Served with green plantain fritters</p>	

BRUNCH FARE

<p>TURKISH EGGS  \$19 Sesame encrusted simit bread, poached eggs, labne, Aleppo pepper oil, cucumber, dill</p>	<p>SHAKSHUKA & AREPAS   \$19 Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices. Served with two Venezuelan arepas. <i>Ask your server to make it vegan!</i></p>
<p>GAMBAS AL AJILLO Y AREPAS  \$20 Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas</p>	<p>CLASSIC FISH & CHIPS \$19 Served with tartar sauce, malt vinegar</p>
<p>TOUM AVOCADO TOAST  \$17 Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle</p>	<p>HONG KONG FRENCH TOAST   \$17 Peanut butter, condensed milk, strawberry jam</p>

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

<p>CLASSIC CHEESEBURGER  \$14 American cheese on a sesame brioche bun</p>	<p>BLEU BURGER \$18 Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. <i>Add egg +2</i></p>
<p>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH \$17 Aji amarillo, salsa criolla, lime</p>	

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

<p>FONI NEGRONI \$13 Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz</p>	
<p>VIRGIN PIÑA COLADA \$10 A classic pina colada made with ceder non-alcoholic gin</p>	
<p>KYURI KANZAN \$10 Raspberry shrub balanced with ceder non-alcoholic cucumber gin</p>	

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!

IMMIGRANTS MAKE AMERICA GREAT

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

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



\$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

MARIA CASANOVAS, CAVA (NV) \$57

Catalonia, Spain

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 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

CORDILLERA DE LOS ANDES CARMENERE 2020

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 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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