









STREET FOOD

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| <p>ROASTED MUSHROOM SOUP  \$8
Preserved forest mushrooms, chive oil</p> <p>BELGIAN FRIES  \$10
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2</p> <p>VENEZUELAN TEQUEÑOS  \$15
Queso blanco wrapped in dough, with a chili mayo dip</p> | <p>GREEK WINGS \$16
Lemon, mediterranean herbs, served with a feta dip</p> <p>SHRIMP CEVICHE VERDE \$17
Chilled tomatillo lime broth, serrano pepper, tostones</p> <p>MEZZE PLATTER  \$17
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar na'an</p> |
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BOWLS & SALADS

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| <p>MADAM VP HERITAGE \$17
A tribute to the Vice President's Indian & Jamaican heritage.
Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple</p> <p>MUMBAI MARIACHI  \$16
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> <p>VIET VIBES  \$16
Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p> <p>IMMIGRANT POKE  \$17
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p> | <p>MISO CAESAR SALAD \$13
Shiitake "bacon", zesty wonton chips, nori, sesame
Add adobo chicken +\$5 Add falafel +\$5</p> <p>WEST AFRICAN GUMBO   \$17
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast</p> <p>PERSIAN PLANTS AND PEAS  \$16
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran</p> |
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-  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)

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| <p>OLD SAIGON \$16
Our take on the Vietnamese banh mi sandwich.
Adobo-spiced chicken, slaw, daikon, carrot, chili mayo with fries or salad.</p> <p>HAVANA \$17
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles with fries or salad.</p> | <p>FALAFEL  \$16
Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix with fries or salad.</p> <p>CLASSIQUE GRILLED CHEESE \$14
The toasted French classic with Swiss & ham with fries or salad.
On na'an +\$1 Add cherry tomatoes +\$1 Add bacon +\$2</p> |
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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 are 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!

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

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 in DC. Tips are not expected, but always appreciated.

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

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

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

LUNCH MENU

SERVED MONDAY-FRIDAY
FROM 11AM-3PM

SIGNATURE COCKTAILS



SIDDHARTA \$15
FRESH · TART · SPICY
· SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. 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 anti-apartheid activist, he 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 passion fruit, 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	\$15	\$10
Japanese Whiskey · Raspberry Shrub · Japanese Yuzu Bitters · Egg White		
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL		

SANGRIA

RED SANGRIA HELADA	\$12/\$37	\$10
Fresh cut fruits		
WHITE SANGRIA	\$12/\$37	\$10
Infused with cinnamon and cardamom		

BEERS

LAV	\$8	\$6
Serbia, Lager, 4.9%		
POLAR	\$8	\$6
Venezuela, Pilsner, 4.5%		
DC BRAU EL JEFE SPEAKS	\$9	
USA, German Hefeweizen, 5%		
DC BRAU JOINT RESOLUTION	\$9	
USA, Hazy IPA, 5.5%		
MODELO ESPECIAL	\$9	
Mexico, Lager, 4.4%		

NON ALCOHOLIC

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

WINES

BUBBLES

CONCA D'ORO PROSECCO	\$49	\$43
BRUT ROSÉ 2023		
Glera, Pinot Noir, Veneto, Italy		
1+1=3 CYGNUS CAVA RESERVA (NV)	\$53	\$47
Xarel-Lo, Macabeo, Paredada, Cava, Spain		
MARIA CASANOVAS, CAVA (NV)	\$57	
Catalonia, Spain		
J. LASSALLE, BRUT CUVÉE	\$150	
RÉFÉRENCE (NV)		
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		

ROSÉ

BODEGAS SOLARCE RIOJA 2023	\$49	\$43
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		
LIQUID GEOGRAPHY, MENCIA 2022	\$41	\$37
Bierzo D.O., Spain		
CHÂTEAU PEYRASSOL,	\$66	
RESERVE 2023		
Cinsault, Grenache, Côtes De Provence, France		

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022	\$53	\$47
Rias Baixas D.O., Spain		
RHANLEIGH, CHENIN BLANC 2022	\$41	\$35
Western Cape, South Africa		
ZOLO, TORRONTES 2022	\$41	\$35
Mendoza, Argentina		
OLD SOUL, CHARDONNAY 2022	\$43	\$41
Lodi, California		
TAMELLINI, GARGANEGA 2021	\$46	
D.O.C. Soave D.O.C., Italy		

RED

VIÑA LAS PERDICES, MALBEC	\$49	\$43
RESERVA 2021		
Mendoza, Argentina		
XILA, TERRA ALTA ORGANIC	\$57	\$52
GARNACHA 2019		
Catalonia D.O., Spain		
CLOUDLINE, PINOT NOIR 2022	\$61	
Willamette Valley, United States		
CRU MONPLAISIR,	\$61	
BORDEAUX SUPÉRIEUR 2020		
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France		
DOMAINE FRANÇOIS VILLARD,	\$61	
SYRAH 2021		
Côtes Du Rhône, France		
CHÂTEAU PÉAGE CUVÉE	\$61	
MACULAR 2020		
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France		
KAVAKLIDERE, YAKUT 2022	\$41	
Öküzögü, Bogazkere Eastern Anatolia, Turkey		
DINGAC VINARIJA, PELJESAC 2019	\$51	
Dalmatia, Croatia		
BODEGA ELIAS MORA, TINTA	\$53	
DE TORO 2020		
Toro, Spain		
DOMAINE DES TOURELLES 2020	\$53	
Bekka Valley, Lebanon		
CORDILLERA DE LOS ANDES	\$56	
CARMÉNÈRE 2021		
Valle Del Cachapoal, Chile		
SHUMI CELLARS, SAPERAVI 2014	\$66	
Kakheti, Georgia		
VILLA DI GEGGIANO, BANDINELLO	\$66	
2018		
Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy		

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