

STREET FOOD

ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

  \$8

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

Add white truffle oil +2 | Add parmesan +2

 \$10

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 \$15

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

\$16

TAMARIND BBO RIBS

Toasted sesame, green onion, chili

\$17

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

\$17

MEZZE PLATTER

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



\$17

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

MUMBAI MARIACHI

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

  \$16

VIET VIBES

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

 \$16

IMMIGRANT POKE

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

 \$17

MISO CAESAR SALAD

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

\$13

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

PERSIAN PLANTS AND PEAS

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

 \$16

 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 with fries or salad.

\$16

HAVANA

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

\$17

FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix with fries or salad.

 \$16

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham with fries or salad.
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!

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 4 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

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

LUNCH MENU

SERVED MONDAY-FRIDAY
FROM 11AM-3PM

SANGRIA

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

BEERS

- LAV** \$8
Serbia, Lager, 4.9%
- POLAR** \$8
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

- HOMEMADE ICED TEA** \$5
- JARRITOS** \$5
- MEXICAN COKE** \$6
- DIET COKE** \$5
- SPRITE** \$5

WINES

BUBBLES

- JULES LOREN BRUT (NV)** \$41
Cuvee Reserve, France \$11
- JULES LOREN BRUT ROSÉ (NV)** \$41
Cuvee Reserve, France \$11
- CONCA D'ORO PROSECCO ROSÉ 2023** \$49
Glera, Pinot Noir, Veneto, Italy \$13
- MARIA CASANOVAS, CAVA (NV)** \$57
Catalonia, Spain

ROSÉ

- VILLA DES ANGES, PAYS D'OC ROSÉ** \$29
VIELLES VIGNES 2022 \$9
Languedoc-Roussillon, France

WHITE

- PETER ZEMMER, PINOT GRIGIO 2021** \$38
Alto Adige, DOC, Italy \$11
- RHANLEIGH, CHENIN BLANC 2022** \$41
Western Cape, South Africa \$12
- ZOLO, TORRONTES 2022** \$41
Mendoza, Argentina \$12
- OLD SOUL, CHARDONNAY 2022** \$43
Lodi, California \$14
- SAN FELICE, VERMENTINO 2021** \$41
Tuscany, Italy \$12
- MANTEL BLANCO, SAUVIGNON BLANC 2021** \$49
Rueda D.O., Spain

RED

- TASSAJARA, PINOT NOIR 2021** \$38
Monterey, California, USA \$12
- KAVAKLIDERE, YAKUT 2022** \$41
Eastern Anatolia, Turkey \$12
- VIÑA LAS PERDICES, MALBEC RESERVA 2021** \$49
Mendoza, Argentina \$13
- CLOUDLINE, PINOT NOIR 2022** \$61
Willamette Valley, United States \$16

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!

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