

## LUNCH MENU

**SERVED TUESDAY-FRIDAY** FROM 11:30AM-3PM

\$17

\$17

**\$17** 

\$13

\$17

\$16

\$16

\$14

## STREET FOOD

😕 🔰 \$10

\$15

\$16

**ROASTED MUSHROOM SOUP** Preserved forest mushrooms, chive oil **BELGIAN FRIES** 

Seasoned to perfection, served with garlic aioli Add white truffle oil +2 | Add parmesan +2

**VENEZUELAN TEQUEÑOS** Queso blanco wrapped in dough, with a chili mayo dip

**GREEK WINGS** \$16

Lemon, mediterranean herbs, served with a feta dip

TAMARIND BBO RIBS

MEZZE PLATTER

Toasted sesame, green onion, chili

SHRIMP CEVICHE VERDE Chilled tomatillo lime broth, serrano pepper, tostones

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

# **BOWLS & SALADS**

MADAM VP HERITAGE \$17

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

**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

\$17 **IMMIGRANT POKE** 

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

MISO CAESAR SALAD

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

**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

PERSIAN PLANTS AND PEAS

Adobo chicken, split peas, crackle rice, goji berries, kale, walnut-kalamata dressing with fresh mint

Chef Taraneh Salehi • Iran

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 subsitute!

# SANDWICHES

**OLD SAIGON** Our take on the Vietnamese banh mi sandwich. Ado-

bo-spiced chicken, slaw, daikon, carrot, chili mayo

HAVANA

"Best Cuban sandwich in town"! Three types of pork with melted swiss, with pickled pineapple

\$16

Lemon tahini sauce, eggplant puree, roasted red pepper,

cucumber, tomato, spring mix

**CLASSIQUE GRILLED CHEESE** The toasted French classic with Swiss & ham

On na'an +\$1 | Add cherry tomatoes +\$1 | Add bacon +\$2

**ADD SIDE OF FRIES** 

\$17

## DESSERT

LATIN FLAN \$7 🔀

Rich, sweet custard with caramel sauce

### ALFAJORES \$7

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





🥡 Vegan 🚺 Vegetarian 💢 Gluten-Free Like in most immigrant homes, nearly everything we serve is homemade.

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

# SEASONAL DRINKS

## PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

## CAFÉ CALMA \$7

Oatmilk, dates, and Peruvian coffee. Hot or iced

### MINT LIMONANA \$7

Mint, lemon, and honey. The Middle East's refreshing drink!

#### AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

## NON-ALCOHOLIC

<b>AMERICANO</b>	\$4	JARRITOS	\$4
ESPRESSO	\$3	MEXICAN COKE	\$5
MACCHIATO	\$4	DIET COKE	\$4
FLAT WHITE	\$5	HOUSEMADE ICED TEA	\$5
CAPPUCCINO	<b>\$</b> 5	SARATOGA SPARKLING/STILL WATER	\$4
LATTE	<b>\$5</b>		
HOT TEA Ask your server for our selection of hot teas!	\$4		

## SANGRIA

RED SANGRIA HELADA \$12/\$37 WHITE SANGRIA HELADA \$12/\$37

## MIMOSAS

ORANGE PINEAPPLE, MANGO

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ZOLO, TORRONTÉS (Argentina)

RHANLEIGH, CHENIN BLANC (South Africa)	\$12/ <sup>\$</sup> 41
PETER ZEMMER, PINOT GRIGIO (Italy)	<sup>\$</sup> 12/ <sup>\$</sup> 38
SAN FELICE, VERMENTINO (Italy)	\$12/ <sup>\$</sup> 41
OLD SOUL, CHARDONNAY (California)	<sup>\$</sup> 14/ <sup>\$</sup> 43
MANTEL BLANCO, SAUV BLANC (Spain)	\$ <sub>4</sub> 9
RED	
VIÑA LAS PERDICES RESERVA, MALBEC (Argentina)	<sup>\$</sup> 13/ <sup>\$</sup> 49
KAVAKLIDERE YAKUT (Turkey)	\$12/ <sup>\$</sup> 41
TASSAJARA, PINOT NOIR (United States)	<sup>\$</sup> 12/ <sup>\$</sup> 38
CLOUDLINE CELLARS, PINOT NOIR (United States)	<sup>\$</sup> 16/ <sup>\$</sup> 61

STANNLING
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\$12/ <sup>\$</sup> 41	SPAKKLINU	
\$12/\$41	JULES LOREN BRUT (France)	<sup>\$</sup> 11/ <sup>\$</sup> 41
\$ <sub>12</sub> /\$ <sub>38</sub>	JULES LOREN BRUT ROSÉ (France)	\$12/ <sup>\$</sup> 41
\$ <sub>12/</sub> \$ <sub>41</sub>	M. CASANOVAS BRUT (Spain)	\$ <sub>57</sub>

## ROSÉ

VILLA DES ANGES, PAYS D'OC 'VIELLES VIGNES' (France)

POLAR (Venezuela)	\$8	LAV (Serbia)	\$8	DC BRAU RESOLUTION (USA)	<b>\$</b> 9
RUPEE (India)	\$11	PFANNER CIDER (Austria)	8	DC BRAU EL HEFE SPEAKS (US	sa) <b>\$q</b>

## 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:



MODELO ESPECIAL (Mexico)............ \$9

#### THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: www.immigrantfood.com or @immigrantfood

#### **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 energy with them.













QR code to engage with the Immigrant Community

\$9/\$29

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.

## IMMIGRANTS MAKE AMERICA GREAT