

# IMMIGRANT FOOD BALLSTON

## AROUND THE WORLD DIM SUM

CHOOSE 2 \$28 ~~\$22~~ / CHOOSE 3 \$38 ~~\$32~~

**COCHINITA PIBIL BAO BUN (2 PC)**

Pickled onion, chili mayo, cilantro

**POLENTA FRIES (4 PC)**

Tomato mostarda, eggplant, goat cheese, basil

**INDIAN SAMOSAS (3 PC)**

Vegetable filling, chickpea, tamarind chutney

**VENEZUELAN TEQUEÑOS (7 PC)**

Queso blanco wrapped in dough, chili mayo

**CHICKEN & LEMONGRASS DUMPLINGS (4 PC)**

Ponzu

## SHAREABLES

**ROASTED MUSHROOM SOUP**

Preserved forest mushrooms, chive oil

**FRENCH GREEN SALAD**

Radish, cherry tomatoes, lemon vinaigrette

**BLISTERED SHISHITO PEPPERS**

Sesame ponzu

**BELGIAN FRIES**

Served with our signature homemade aioli  
Add white truffle oil +2 | Add parmesan +2

**MARINATED OLIVES**

Roasted garlic, thyme, chili flake

**SHRIMP CEVICHE VERDE**

Chilled tomatillo lime broth, serrano pepper, tostones

**SARY'S PUPUSAS**

Filled with beans & cheese, pickled cabbage, tomato salsa

**MEZZE PLATTER**

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

**FILIPINO FRIED CHICKEN**

Sweet chili, Thai herbs, roasted banana ketchup

**GREEK WINGS**

Lemon, mediterranean herbs, served with a feta dip

**BURRATA**

Thai basil pesto, mostarda, warm za'atar ciabatta

**CHARRED BRUSSEL SPROUTS**

Tahini, macerated sour cherries, lemon vinaigrette

**GRILLED BROCCOLINI**

Maple-bacon vinaigrette, charred lemon

**MISO-HONEY GLAZED CARROTS**

Garlic yogurt, harissa oil, torn mint, crushed pistachio

**ASIAN CAULIFLOWER FLORETS**

Kimchi, peanuts, coconut crust, truffle

**DECEMBER = WINGS MONTH**

Buy one Greek Wings, and get one FREE!

## LARGER

**THAI MUSSELS & FRITES**

Green curry, Thai basil, served with fries and our signature homemade aioli

**WHOLE ROASTED BRANZINO**

Mexican chili, lemon, served with charred brussels sprouts

**MEDITERRANEAN LAMB SKEWERS**

DIY lettuce wrap, labne, za'atar, dates, Thai chili

**CHICKEN PARMESAN**

Cassava, tomato, fontina, mashed potatoes, truffle

**SLOW BRAISED SHORT RIB**

Creamy polenta, pomegranate molasses, spicy chermoula

**STEAK FRITES**

10 oz ribeye, Moroccan butter, served with fries and our signature homemade aioli

## GLOBAL SANDWICHES

(CHOICE OF FRIES OR SALAD)

**THE IMMIGRANT BURGER**

Secret harissa sauce, za'atar, lettuce, cheese, onion

**HAVANA SANDWICH**

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

**PERUVIAN DOUBLE FRIED CHICKEN SANDWICH**

Aji amarillo, salsa criolla, lime

## HAPPY HOUR

GLOBALLY-INSPIRED HAPPY HOUR, TUESDAY-SATURDAY 3PM-6PM

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!



LEARN MORE ABOUT OUR CATERING AND PRIVATE EVENTS!

A 20% large party gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of all our employees.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

# DINNER MENU

SERVED  
TUESDAY-SATURDAY

## SIGNATURE COCKTAILS



**KANHA** \$14  
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



**INVICTUS** \$15  
SMOKY • SPICY • SHAKEN SHANDY

During South African president Nelson Mandela's 27 years in prison as an antiapartheid 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



**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 passionfruit, 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** \$14 | \$10  
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

## SANGRIA

- RED SANGRIA HELADA** \$12/\$37 | \$10  
Fresh orange slice
- WHITE SANGRIA** \$12/\$37 | \$10  
Infused with cinnamon and cardamom

## BEERS

- ATLAS PONZI IPA** \$8  
Washington DC, USA, West Coast IPA 7.3%
- DOGFISH HEAD SEAQUENCH** \$8  
Delaware, USA, Sour - Fruited Gose 4.9%
- MODELO ESPECIAL** \$8  
Mexico, Mexican Lager 4.4%
- PERONI NASTRO AZZURRO** \$7 | \$5  
Italy, International Lager 5.1%
- RANDOM ROW MOSAIC** \$11  
Virginia, USA, Pale Ale 5.6% - 16oz
- WOODCHUCK AMBER** \$7 | \$5  
Vermont, USA, Hard Cider 5.4%

## NON ALCOHOLIC

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

## WINES

### BUBBLES

- CONCA D'ORO PROSECCO BRUT ROSÉ 2023** \$49 | \$43  
\$13 | \$11  
Glera, Pinot Noir, Veneto, Italy
- 1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)** \$53 | \$47  
\$14 | \$11  
Xarel-Lo, Macabeo, Parellada, Cava, Spain
- MARIA CASANOVAS, CAVA (NV)** \$57  
Catalonia, Spain

### ROSÉ

- BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2023** \$49 | \$43  
\$13 | \$10  
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain
- PLANETA, ROSÉ 2023** \$45 | \$40  
\$12 | \$10  
Syrah Sicily, Italy
- CHÂTEAU PEYRASSOL, RESERVE 2023** \$66  
Cinsault, Grenache, Côtes De Provence, France

### WHITE

- FIRESTONE VINEYARD, RIESLING 2021** \$45  
Central Coast, California, United States
- TAMELLINI, GARGANEGA 2023** \$46  
Soave, Italy
- MANTEL BLANCO, SAUVIGNON BLANC 2023** \$49  
Rueda, Spain
- JEAN-MARC BROCARD, CHARDONNAY 2022** \$61  
Burgundy, France
- MILA, ALBARIÑO 2022** \$49 | \$40  
\$13 | \$10  
Rias Baixas, Spain
- CEDERBERG, CHENIN BLANC 2023** \$50 | \$44  
\$13 | \$10  
Citrusdal Mountain, South Africa
- ALTA VISTA, TORRONTES 2022** \$48 | \$40  
\$12 | \$10  
Mendoza, Argentina
- J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022** \$50 | \$41  
\$13 | \$10  
Monterey, California, United States

### RED

- KAVAKLIDERE, YAKUT 2022** \$41  
Öküzögü, Bogazkere Eastern Anatolia, Turkey
- BODEGA ELIAS MORA, TINTA DE TORO 2020** \$53  
Toro, Spain
- QUERCETO, CHIANTI CLASSICO 2021** \$55  
Sangiovese, Canaiolo, Colorino Tuscany, Italy
- CORDILLERA DE LOS ANDES CARMÉNÈRE 2021** \$56  
Valle Del Cachapoal, Chile
- CHÂTEAU MONT REDON 2022** \$61  
Blend: Grenache, Syrah Côtes Du Rhône, France
- PEDRONCELLI, ZINFADAL 2021** \$75  
Sonoma, California, United States
- VIÑA LAS PERDICES, MALBEC RESERVA 2021** \$49 | \$43  
\$13 | \$10  
Mendoza, Argentina
- LA CETTO, CABERNET SAUVIGNON 2021** \$45 | \$40  
\$12 | \$10  
Valle de Guadalupe, Mexico
- PORTLANDIA, PINOT NOIR 2022** \$55 | \$45  
\$15 | \$10  
Oregon, United States
- CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2021** \$61 | \$50  
\$16 | \$10  
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France
- DOMAINE FRANÇOIS VILLARD, SYRAH 2021** \$61  
Côtes Du Rhône, France
- BERONIA, RIOJA RESERVA 2019** \$75  
Tempranillo, Mazuelo, Graciano Rioja, Spain

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## DESSERT

### TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit  
cremeux, peach toffee, vanilla ice cream, lime zest

**\$16**

### ALFAJORES

Round biscuits joined together with dulce de leche

**\$10**

### AFFOGATO

Traditional Italian scoop of vanilla ice cream “drowned”  
in a shot of hot espresso | Decaf available

**\$10**

## AFTER DINNER DRINKS

### CHILLED CARAJILLO

Licor 43, Espresso

**\$14**

### SAN EMILIO PX LUSTAU

**\$14**

### PIERRE FERRAND 1840 1RE CRU COGNAC

**\$14**

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