

STREET FOOD

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

<p>THE HERITAGE BOWL Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, fresh pineapple</p> <p>MUMBAI MARIACHI Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing</p> <p>VIET VIBES Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River sauce (contains peanuts)</p> <p>IMMIGRANT POKE Salmon, spring mix, sushi rice, bean sprouts, corn, cucumber salad, carrots, cilantro, korean mayo</p>	<p>\$17</p> <p>🌿🌾 \$17</p> <p>🌾 \$17</p> <p>🌾 \$17</p>	<p>MISO CAESAR SALAD Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +\$5 Add falafel +\$5</p> <p>WEST AFRICAN GUMBO Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</p> <p>PERSIAN PLANTS AND PEAS Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</p>	<p>\$13</p> <p>\$17</p> <p>\$17</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)

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

LATIN FLAN \$7
Rich, sweet custard with caramel sauce

ALFAJORES \$7
Round biscuits joined together with dulce de leche, coconut
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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.

🌿 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

Like in most immigrant homes, nearly everything we serve is homemade.

LUNCH MENU

SERVED MONDAY-FRIDAY

MOCKTAILS

PINA COLADA \$10

Ceder's non-alcoholic Wild Gin, pandam extract

FONI NEGRONI \$13

Ceder non-alcoholic Wild gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

NON ALCOHOLIC

HOMEMADE ICED TEA Free Refills	\$5
JARRITOS Pineapple, Mandarin or Tamarind	\$5
MEXICAN COKE	\$6
DIET COKE	\$5
SPRITE	\$5
WATER STILL / SPARKLING	\$4

COFFEE & TEA

AMERICANO	\$5
ESPRESSO	\$4
MACCHIATO	\$5
CAPPUCCINO	\$6
FLAT WHITE	\$6
LATTE	\$6
HOT TEA Ask your server for our selection!	\$5

SANGRIA

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

MIMOSA

CLASSIC MIMOSA	\$12/\$37
Choice of: Orange, Pineapple, Mango	
DIY MIMOSA TRIO	\$42
Served with a bottle of bubbly and all three classic flavors	

BEER

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%	

WINE

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 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: Gastroadvocacy.



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. Scan the QR code to engage!



Scan the QR code for our weekly Engagement Menu!

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