_<u>™</u> \$19 |\$12

\$16 | \$11

₩ \$22 |\$17

\$13

₩₩ \$13

\$14

₩ \$15

IMMIGRANT FOOT 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)

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

Vegetable filling, chickpea, tamarind chutney

VENEZUELAN TEQUEÑOS (7 PC)

Queso blanco wrapped in dough, chili mayo

CHICKEN & LEMONGRASS DUMPLINGS (4 PC)

Ponzu

SHAREABLES

》 溪

ROASTED MUSHROOM SOUP \$8 FILIPINO FRIED CHICKEN Preserved forest mushrooms, chive oil Sweet chili, Thai herbs, roasted banana ketchup \$8 FRENCH GREEN SALAD **GREEK WINGS** Radish, cherry tomatoes, lemon vinaigrette Lemon, mediterranean herbs, served with a feta dip **BLISTERED SHISHITO PEPPERS** \$8 BURRATA Sesame ponzu Thai basil pesto, mostarda, warm za'atar ciabatta \$7 **BELGIAN FRIES** \$10 CHARRED BRUSSEL SPROUTS Served with our signature homemade aioli Add white truffle oil +2 | Add parmesan +2 Tahini, macerated sour cherries, lemon vinaigrette \$8 \$6 MARINATED OLIVES **GRILLED BROCCOLINI** Roasted garlic, thyme, chili flake Maple-bacon vinaigrette, charred lemon **\$19** \$1**0** SHRIMP CEVICHE VERDE MISO-HONEY GLAZED CARROTS Chilled tomatillo lime broth, serrano pepper, tostones Garlic yogurt, harissa oil,torn mint, crushed pistachio **₩ № \$15** SARY'S PUPUSAS **ASIAN CAULIFLOWER FLORETS** Filled with beans & cheese, pickled cabbage, tomato salsa Kimchi, peanuts, coconut crust, truffle **₩** \$17 **MEZZE PLATTER**

FEBRUARY PROMO OF THE MONTH

Get the Dim Sum for two, add a third dim sum item for free!

LARGER

THAI MUSSELS & FRITES Green curry, Thai basil, served with fries and our signature	\$22	ROASTED MUSHROOM LOMO SALTADO Aji amarillo, fried potatoes, turmeric rice	選	\$23
homemade aioli WHOLE ROASTED BRANZINO Mexican chili, lemon, served with charred brussels sprouts	\$28	CHICKEN PARMESAN Cassava, tomato, fontina, mashed potatoes, truffle		\$2 8
MEDITERRANEAN LAMB SKEWERS DIY lettuce wrap, labne, za'atar, dates, Thai chili	\$ 29	SLOW BRAISED SHORT RIB Creamy polenta, pomegranate molasses, spicy chermoula	娛	\$34

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 \$17 CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

HAPPY HOUR

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

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





\$22





\$17

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

IMMIGRANTS MAKE AMERICA GREAT

 $\textbf{BALLSTON} \cdot \text{immigrantfood.com} \cdot \text{@immigrantfood} \cdot 703.203.0337 \cdot 4245 \ \text{Fairfax Dr. Arlington, VA 22203}$

SERVED TUESDAY-SATURDAY

SIGNATURE COCKTAILS



KANHA

\$14

\$15 | \$10

\$15 | \$10

\$14 | \$10

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



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 honeycinnamon, 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



WINES

TERNURA

\$16

......

\$66

_50

\$49 \$43

\$13 | \$10

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

\$14 | \$10 **AMALFI SPRITZ** Aperol • Brut Sparkling • Fresh fruit IF MARGARITA \$16 | \$10 Tequila • Orange Bitter Liqueur

· Lime · Strawberry · Basil **CORPSE REVIVER #2**

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 Gin · Pineapple · Lime · Dry Curação · Cherry Liqueur

SAKURA SOUR Japanese Whiskey • Raspberry $\mathsf{Shrub} \boldsymbol{\cdot} \mathsf{Japanese} \, \mathsf{Yuzu} \, \mathsf{Bitters} \boldsymbol{\cdot} \mathsf{Egg} \, \mathsf{White}$

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

ARE 50% OFF! You read that right!

EVERY TUESDAY, ALL WINE BOTTLES

ADD SPANISH WINE TAPAS \$1

Add to any glass of wine Marinated Manchego Cheese Orange, garlic, sour cherries, olive

BUBBLES -----

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

\$57 MARIA CASANOVAS, CAVA (NV) Catalonia, Spain

Central Coast, California, United States

JEAN-MARC BROCARD, CHARDONNAY

TAMELLINI, GARGANEGA 2023

Cava, Spain

2023

Rueda, Spain

Burgundy, France

\$49 \$43 BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2023 \$13 \$10

Tempranillo, Gracianao, Garnacha, Mazuelo, D.O.C. Rioja, Spain

CHÂTEAU PEYRASSOL,

\$45 \$40 PLANETA, ROSÉ 2023 Syrah Sicily, Italy \$17 \$10

RESERVE 2023 Cinsault, Grenache, Côtes De Provence, France

SANGRIA

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

DC BRAU **8**8 Washington DC, USA India Pale Ale 6.5% ATLETHIC N/A MEXICAN COPPER **\$7** California, USA, Non-alcoholic 0.0% MODELO ESPECIAL 88 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

------WHITE -----

\$49 \$40 FIRESTONE VINEYARD, RIESLING 2021 MILA, ALBARINO 2022 Rias Baixas, Spain \$10 \$13 CEDERBERG, CHENIN BLANC 2023 \$50 | \$44 \$46 Citrusdal Mountain, South Africa \$13 \$10 MANTEL BLANCO, SAUVIGNON BLANC \$49 **ALTA VISTA, TORRONTES** 2022 \$48 \$40 Mendoza, Argentina \$12 \$10

VIÑA LAS PERDICES, MALBEC

RESERVA 2021

Mendoza, Argentina

J.LOHR ESTATES RIVERSTONE, \$50 **\$41 \$**61 \$10 **CHARDONNAY** 2022 \$13 Monterey, California, United States

NON ALCOHOLIC-

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

KAVAKLIDERE, YAKUT 2022 Öküzögü, Bogazkere

Eastern Anatolia, Turkey BODEGA ELIAS MORA, TINTA DE TORO \$53 2020 Toro, Spain \$55

QUERCETO, CHIANTI CLASSICO 2021 Sangiovese, Canaiolo, Colorino Tuscany, Italy **CORDILLERA DE LOS ANDES** CARMÉNÈRE 2021

Valle Del Cachapoal, Chile CHÂTEAU MONT REDON 2022 Blend: Grenache, Syrah Côtes Du Rhône, France PEDRONCELLI, ZINFADEL 2021 Sonoma, California, United States

\$56

\$61

\$75

\$45 \$40 LA CETTO, CABERNET **SAUVIGNON** 2021 \$12 | \$10 Valle de Guadalupe, Mexico \$55 \$45 PORTLANDIA, PINOT NOIR 2022 Oregon, United States \$15 | \$10 \$61 \$50 CRU MONPLAISIR,

\$16 | \$10 **BORDEAUX SUPÉRIEUR** 2021 Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France DOMAINE FRANÇOIS VILLARD, **\$61 SYRAH** 2021

Côtes Du Rhône, France \$75 BERONIA, RIOJA RESERVA 2019 Tempranillo, Mazuelo, Graciano Rioja, Spain

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