

## WEEKEND SPECIALS!

### FAMILY WEEKENDS

Kids under 12 get HALF OFF kid-friendly items!

### \$1 MIMOSA REFILLS

"Bottomless" orange mimosas!

### PREMIER LEAGUE SOCCER

\$15 Fish & Chips + Beer Combo  
Wearing a jersey gets you \$1 beer refills!

## SMALL PLATES

### ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

  \$8

### GUACAMOLE CON TOSTONES

Served with green plantain fritters

   \$15

### MEZZE PLATTER

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

 \$17

### GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

 \$16

### 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

## UNCLASSIC CLASSICS

### TURKISH EGGS\*

Sesame encrusted simit bread, poached eggs, labne, Aleppo pepper oil, cucumber, dill

 \$19

### SHAKSHUKA & AREPAS

Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices. Served with two Venezuelan arepas. *Ask your server to make it vegan!*

  \$19

### SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

 \$15

### CHILAQUILES

Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg

 \$17

### FISH & CHIPS

Served with tartar sauce, malt vinegar

\$19

## HANDHELDS

### PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime. Served with Belgian fries

\$17

### THE IMMIGRANT BEC SANDWICH

Bacon, soft scramble, American cheese, caramelized onion, secret harissa sauce

 \$14

### THE IMMIGRANT BURGER\*

Special harissa sauce, American cheese, lettuce, onion. Served with Belgian fries

\$18

### AVOCADO TOAST

Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

 \$17

### CLASSIC CHEESEBURGER\*

American cheese on a sesame brioche bun. Served with Belgian fries

 \$14

### COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo

 \$14

## ON THE SWEETER SIDE

### GRIDDLED PANCAKES

Bourbon barrel aged maple syrup, powdered sugar, fresh berries

  \$14

### HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam

  \$17

### GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola

   \$11

### PB&J BAO BUN

Peanut butter, slow cooked strawberry jam

  \$9

## SEASONAL DRINKS

### PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

### CAFÉ CALMA Hot or iced \$7

Our signature oatmilk Peruvian latte, sweetened with dates

### MINT LIMONANA \$7

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

### AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees. Tips are not expected, but always appreciated.



**CATERING  
AND PRIVATE  
EVENTS WITH  
A MISSION!**

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

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

## BRUNCH MENU

SERVED ON WEEKENDS  
FROM 11:30AM-3PM

## SIGNATURE COCKTAILS

- KANHA** \$14  
Shochu • Honey • Fresh lime • Thai Basil •  
Cucumber • Jalepeño  
MOCKTAIL VERSION / 10
- INVICTUS** \$15  
Rye • Fortified wine • Honey • Cinnamon •  
Pilsner • Fresh lime
- TERNURA** \$14  
Pisco • Passion fruit • Fresh lime • Honey • Matcha •  
Egg white • Jalepeño  
VEGAN VERSION AVAILABLE UPON REQUEST

## COCKTAILS

- AMALFI SPRITZ** \$14  
Aperol • Brut Sparkling • Fresh fruit
- IF MARGARITA** \$16  
Tequila • Orange Bitter Liqueur •  
Lime • Strawberry • Basil
- CORPSE REVIVER #2** \$15  
Gin • French Aperitif • Apricot Liqueur •  
Lemon
- CAIPIRINHA** \$15  
Cachaça • Lime • Sugar
- PIÑA COLADA** \$14  
Rum • Pineapple Juice • Pandan •  
Coconut Milk • Lime
- SINGAPORE SLING** \$15  
Gin • Pineapple • Lime • Dry Curaçao •  
Cherry Liqueur • Mango
- SAKURA SOUR** \$15  
Japanese Whiskey • Raspberry Shrub •  
Japanese Yuzu Bitters • Egg White

## BEERS

- DC BRAU** \$8  
Washington DC, USA India Pale Ale 6.5%
- ATHLETIC N/A MEXICAN COPPER** \$7  
California, USA, Non-alcoholic 0.0%
- MODELO ESPECIAL** \$8  
Mexico, Mexican Lager 4.4%
- PERONI NASTRO AZZURRO** \$7  
Italy, Lager 5.1%
- RANDOM ROW MOSAIC** \$11  
Virginia, USA, Pale Ale 5.6% - 16oz size
- WOODCHUCK AMBER** \$7  
Vermont, USA, Hard Cider 5.4%

## COFFEE/TEA

- AMERICANO** \$5
- ESPRESSO** \$4
- CAPPUCCINO** \$6
- MACCHIATO** \$5
- LATTE** \$6
- HOT TEA** \$6  
ask your server for our selection!

## NON ALCOHOLIC

- HOMEMADE ICED TEA** Free refills \$5
- JARRITOS** \$5  
Mandarin, Pineapple, Tamarind
- MEXICAN COKE** \$6
- DIET COKE** \$5
- SPRITE** \$6

## MOCKTAILS

- FONI NEGRONI** \$13  
Ceder Wild non-alcoholic gin,  
Lyre's Aperitif Rosso
- VIRGIN PIÑA COLADA** \$10  
A classic pina colada with  
non-alcoholic gin
- KYURI KANZAN** \$10  
Raspberry shrub with non-alcoholic  
cucumber gin
- VIRGIN KANHA** \$10  
Honey, fresh lime, Thai basil, cucumber  
Jalepeño

## MIMOSA

- CLASSIC MIMOSA** \$12  
Choice of orange, pineapple or mango
- DIY MIMOSA TRIO** \$42  
Served with a bottle of bubbly and  
orange, pineapple and mango juices

## SANGRIA

- SIGNATURE RED SANGRIA** \$37  
Served with fresh fruits \$12
- WHITE SANGRIA** \$37  
Cinnamon, star anise, served fresh fruits \$12

## WINES

## BUBBLES

- CONCA D'ORO PROSECCO** \$49  
**BRUT ROSÉ 2022** \$13  
Glera, Pinot Noir  
Veneto, Italy
- 1 + 1 = 3, CYGNUS CAVA** \$53  
**BRUT NATURE RESERVA (NV)** \$14  
Xarel-Lo, Macabeo, Parellada  
Spain
- MARIA CASANOVAS, CAVA (NV)** \$57  
Catalonia, Spain

## ROSÉ

- SOLARCE RIOJA ROSADO 2021** \$49  
Tempranillo, Graciano, Garnacha  
Rioja, Spain
- PLANETA, ROSÉ 2023** \$45  
Syrah  
Sicily, Italy
- CHATEAU PEYRASSOL,** \$66  
**RESERVE 2020**  
Cinsault, Grenache  
Côtes De Provence, France

## WHITE

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

## RED

- VIÑA LAS PERDICES, MALBEC** \$49  
**RESERVA 2020** \$13  
Mendoza, Argentina
- LA. CETTO, CABERNET SAUVIGNON** \$45  
**2021** \$12  
Valle de Guadalupe, Mexico
- PORTLANDIA, PINOT NOIR 2022** \$55  
Oregon, United States
- CRU MONPLAISIR, BORDEAUX** \$61  
**SUPERIEUR 2020** \$16  
Merlot, Cabernet Sauvignon, Cab. Franc  
Bordeaux, France
- DOMAINE F. VILLARD, SYRAH 2021** \$61  
Côtes Du Rhône, France
- CHATEAU MONT-REDON,** \$61  
**CÔTE DU RHÔNE 2022**  
Grenache, Syrah  
Côtes Du Rhône, France
- KAVAKLIDERE, YAKUT 2021** \$41  
Öküzögü, Bogazkere  
Eastern Anatolia, Turkey
- BODEGA ELIAS MORA, TINTO 2020** \$53  
Toro, Spain
- QUERCETO, CHIANTI CLASSICO** \$55  
**2021**  
Sangiovese, Canaiolo, Colorino  
Tuscany, Italy
- CORDILLERA DE LOS ANDES** \$56  
**CARMENERE 2020**  
Valle Del Cachapoal, Chile
- BERONIA, RIOJA RESERVA 2019** \$75  
Tempranillo, Mazuelo, Graciano  
Rioja, Spain
- PEDRONCELLI, ZINFADEL 2021** \$75  
Sonoma, California, United States

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