

## \$20 SEASONAL LUNCH SPECIAL

MUSHROOM SOUP + YOUR CHOICE OF ANY BOWL OR SANDWICH

### STREET FOOD

#### ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

  \$8

#### SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

\$17

#### 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

### BOWLS & SALADS

#### THE HERITAGE

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

\$17

#### 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

 \$16

#### IMMIGRANT POKE\*

Salmon, spring mix, sushi rice, bean sprouts, corn, cucumber salad, carrots, cilantro, korean mayo

 \$17

#### MISO CAESAR SALAD

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

\$13

#### 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

  \$17

#### PERSIAN PLANTS AND PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint  
Chef Taraneh Salehi · Iran

 \$16

 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)

#### OLD SAIGON

Our take on the Vietnamese banh mi sandwich.  
Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

\$16

#### HAVANA

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

\$17

#### FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

 \$16

#### CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham  
On na'an +\$1 | Add cherry tomatoes +\$1 | Add bacon +\$2

\$14

### DESSERT

#### LATIN FLAN \$7

The perfect way to end your meal with us on a sweet note

#### ALFAJORES \$7

Round biscuits joined together with delightful dulce de leche. 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!

### WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are the place where immigrants make a living and show 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 engages and educates on immigration issues.

#### 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 customers' energy with them.



Scan the QR code to engage with the Immigrant Community every week!

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.

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

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

IMMIGRANTS MAKE AMERICA GREAT

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## LUNCH MENU

SERVED TUESDAY-FRIDAY  
FROM 11AM-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** Mandarin, Pineapple, Tamarind \$5
- 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
- CHÂTEAU 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
- CHÂTEAU 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, ZINFADDEL 2021** \$75  
Sonoma, California, United States

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