

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

FISH & CHIPS

Served with tartar sauce, malt vinegar

\$19

HANDHELDS

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

\$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

\$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



\$14

COCHINITA PIBIL BAO BUNS

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



\$14

ON THE SWEETER SIDE

GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola



\$11

HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam



\$17

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 11AM-3 PM

SIGNATURE COCKTAILS

KANHA

Shochu • Honey • Fresh lime • Thai Basil •
Cucumber • Jalepeño
MOCKTAIL VERSION / 10

\$14

INVICTUS

Rye • Fortified wine • Honey • Cinnamon •
Pilsner • Fresh lime

\$15

TERNURA

Pisco • Passion fruit • Fresh lime • Honey • Matcha •
Egg white • Jalepeño
VEGAN VERSION AVAILABLE UPON REQUEST

\$14

MOCKTAILS

FONI NEGRONI

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

\$13

VIRGIN PIÑA COLADA

A classic pina colada with
non-alcoholic gin

\$10

KYURI KANZAN

Raspberry shrub with non-alcoholic
cucumber gin

\$10

MIMOSA

CLASSIC MIMOSA

Choice of orange, pineapple or mango

\$12

DIY MIMOSA TRIO

Served with a bottle of bubbly and
orange, pineapple and mango juices

\$42

SANGRIA

SIGNATURE RED

Served with fresh fruits

\$37

\$12

SEASONAL WHITE

Cinnamon, star anise, served fresh fruits

\$37

\$12

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

\$14

IF MARGARITA

Tequila • Orange Bitter Liqueur •
Lime • Strawberry • Basil

\$16

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur •
Lemon

\$15

CAIPIRINHA

Cachaça • Lime • Sugar

\$15

PIÑA COLADA

Rum • Pineapple Juice • Pandan •
Coconut Milk • Lime

\$14

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao •
Cherry Liqueur • Mango

\$15

SAKURA SOUR

Japanese Whiskey • Raspberry Shrub •
Japanese Yuzu Bitters • Egg White

\$15

WINES

BUBBLES

CONCA D'ORO PROSECCO
BRUT ROSÉ 2022Glera, Pinot Noir
Veneto, Italy

\$49

\$13

1 + 1 = 3, CYGNUS CAVA

BRUT NATURE RESERVA (NV)

Xarel-Lo, Macabeo, Parellada,
Cava, Spain

\$53

\$14

SOLARCE RIOJA ROSADO 2021

Tempranillo, Graciano, Garnacha
Rioja, Spain

\$49

\$13

PLANETA, ROSÉ 2023

Syrah
Sicily, Italy

\$45

\$12

MARIA CASANOVAS, CAVA (NV) \$57

Catalonia, Spain

ROSÉ

CHATEAU PEYRASSOL,
RESERVE 2020Cinsault, Grenache
Côtes De Provence, France

\$66

WHITE

BEERS

ATLAS PONZI IPA

Washington DC, USA, West Coast IPA 7.3%

\$8

MODELO ESPECIAL

Mexico, Mexican Lager 4.4%

\$7

PERONI NASTRO AZZURRO

Italy, International Lager 5.1%

\$7

RANDOM ROW MOSAIC

Virginia, USA, Pale Ale 5.6% - 16oz

\$11

WOODCHUCK AMBER

Vermont, USA, Hard Cider 5.4%

\$7

MILA, ALBARIÑO 2022

Rias Baixas, Spain

\$48

\$12

CEDERBERG, CHENIN BLANC 2022

Citrusdal Mountain, South Africa

\$50

\$13

ALTA VISTA, TORRONTES 2022

Mendoza, Argentina

\$48

\$12

J.LOHR ESTATES RIVERSTONE,
CHARDONNAY 2022

Monterey, California, United States

\$50

\$13

FIRESTONE VINEYARD,
RIESLING 2021

Central Coast, California, United States

\$45

TAMELLINI, GARGANEGA 2021 \$46

Soave, Italy

MANTEL BLANCO, SAUVIGNON \$49

Blanc 2021

Rueda, Spain

JEAN-MARC BROCARD, \$61

Chardonnay 2021

Burgundy, France

RED

COFFEE/TEA

AMERICANO

\$5

ESPRESSO

\$4

CAPPUCCINO

\$6

MACCHIATO

\$5

LATTE

\$6

HOT TEA

ask your server for our selection!

\$6

VIÑA LAS PERDICES, MALBEC
RESERVA 2020

Mendoza, Argentina

\$49

\$13

LA. CETTO, CABERNET SAUVIGNON
2021

Valle de Guadalupe, Mexico

\$45

\$12

PORTLANDIA, PINOT NOIR 2022

Oregon, United States

\$55

\$15

CRU MONPLAISIR, BORDEAUX
SUPERIEUR 2020Merlot, Cabernet Sauvignon, Cab. Franc
Bordeaux, France

\$61

\$16

DOMAINE F. VILLARD, SYRAH 2021

Côtes Du Rhône, France

\$61

CHATEAU MONT-REDON,
CÔTE DU RHÔNE 2022Grenache, Syrah
Côtes Du Rhône, France

\$61

CORDILLERA DE LOS ANDES \$56

Carmenere 2020

Valle Del Cachapoal, Chile

QUERCETO, CHIANTI CLASSICO \$55

2021

Sangiovese, Canaiolo, Colorino
Tuscany, Italy

PEDRONCELLI, ZINFADAL 2021 \$75

Sonoma, California, United States

BODEGA ELIAS MORA, TINTO \$53

2020

Toro, Spain

BERONIA, RIOJA RESERVA 2019 \$75

Tempranillo, Mazuelo, Graciano
Rioja, Spain

KAVAKLIDERE, YAKUT 2021 \$41

Öküzgü, Bogazkere
Eastern Anatolia, Turkey

NON ALCOHOLIC

HOMEMADE ICED TEA Free refills \$5

JARRITOS Mandarin, Pineapple, Tamarind \$5

MEXICAN COKE \$6

DIET COKE \$5

SPRITE \$6

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