












STREET FOOD

<p>ROASTED MUSHROOM SOUP   \$8</p> <p>Preserved forest mushrooms, chive oil</p>	<p>FILIPINO FRIED CHICKEN  \$19 \$12</p> <p>Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</p>
<p>MARINATED OLIVES   \$8 \$6</p> <p>Roasted garlic, thyme, chili flake</p>	<p>SHRIMP CEVICHE VERDE  \$19 \$10</p> <p>Chilled tomatillo lime broth, serrano pepper, tostones</p>
<p>BELGIAN FRIES   \$10 \$8</p> <p>Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2</p>	<p>GREEK WINGS \$16 \$11</p> <p>Lemon, mediterranean herbs, served with a feta dip</p>
<p>INDIAN SAMOSAS  \$15 \$10</p> <p>Vegetable filling and chickpeas, tamarind chutney drizzle</p>	<p>TAMARIND BBQ RIBS \$18</p> <p>Toasted sesame, green onion, chili</p>
<p>VENEZUELAN TEQUEÑOS  \$15 \$11</p> <p>Queso blanco wrapped in dough, with a chili mayo dip</p>	<p>MEZZE PLATTER  \$17</p> <p>Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan</p>

BOWLS & SALADS

<p>THE HERITAGE \$17</p> <p>A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple</p>	<p>MISO CAESAR SALAD \$13</p> <p>Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +\$5 Add falafel +\$5</p>
<p>MUMBAI MARIACHI   \$17</p> <p>Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p>	<p>WEST AFRICAN GUMBO   \$17</p> <p>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</p>
<p>VIET VIBES  \$17</p> <p>Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p>	<p>PERSIAN PLANTS AND PEAS  \$17</p> <p>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</p>
<p>IMMIGRANT POKE  \$17</p> <p>Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p>	<p>  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!</p>

SANDWICHES (CHOICE OF FRIES OR SALAD)

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

DESSERT

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

ALFAJORES \$7
Round biscuits joined together with dulce de leche, coconut
Add one: +\$1

HAPPY HOUR

TUES-SAT 3PM-6:30PM
ONLY FOR DINE-IN

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

 Vegan  Vegetarian  Happy Hour  Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees, including 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.



CATERING
AND PRIVATE
EVENTS!

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.

DINNER MENU

SERVED
TUESDAY-SATURDAY

MOCKTAILS

PIÑA COLADA \$10

Ceder's non-alcoholic Wild Gin, pandam extract

FONI NEGRONI \$10

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

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!

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

SANGRIA

RED SANGRIA HELADA	Fresh cut fruits	\$37	\$32
		\$12	\$9
WHITE SANGRIA	Infused with cinnamon and cardamom	\$37	\$32
		\$12	\$9

MIMOSA

CLASSIC MIMOSA	Choice of: Orange, Pineapple, Mango	\$37	\$32
		\$12	\$9
DIY MIMOSA TRIO	Served with a bottle of bubbly and all three classic flavors	\$42	

BEER

LAV	Serbia, Lager, 4.9%	\$8	\$6
POLAR	Venezuela, Pilsner, 4.5%	\$8	\$6
DC BRAU EL JEFE SPEAKS	USA, German Hefeweizen, 5%	\$9	
DC BRAU JOINT RESOLUTION	USA, Hazy IPA, 5.5%	\$9	
MODELO ESPECIAL	Mexico, Lager, 4.4%	\$9	

WINE

EVERY TUESDAY, ALL WINE BOTTLES ARE 50% OFF!
You read that right!

ADD SPANISH WINE TAPAS \$1

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

BUBBLES

JULES LOREN BRUT (NV)	Cuvee Reserve, France	\$41	\$36	CONCA D'ORO PROSECCO ROSÉ (NV)	Glera, Pinot Noir, Veneto, Italy	\$49	\$13
		\$11	\$9				
JULES LOREN BRUT ROSÉ (NV)	Cuvee Reserve, France	\$41	\$36	MARIA CASANOVAS, CAVA (NV)	Catalonia, Spain	\$57	
		\$11	\$10				

ROSÉ

VILLA DES ANGES, PAYS D'OC	\$29
ROSÉ VIELLES VIGNES 2022	\$9
Languedoc-Roussillon, France	

WHITE

PETER ZEMMER, PINOT GRIGIO	2021	\$38	\$11	OLD SOUL, CHARDONNAY	2022	\$43	\$14
	Alto Adige, DOC, Italy				Lodi, California		
RHANLEIGH, CHENIN BLANC	2022	\$41	\$34	SAN FELICE, VERMENTINO	2021	\$41	\$12
	Western Cape, South Africa	\$12	\$9		Tuscany, Italy		
ZOLO, TORRONTES	2022	\$41	\$34	MANTEL BLANCO,		\$49	
	Mendoza, Argentina	\$12	\$9	SAUVIGNON BLANC	2021		
					Rueda D.O., Spain		

RED

KAVAKLIDERE, YAKUT	2022	\$41	\$35	TASSAJARA, PINOT NOIR	2021	\$38	\$12
	Eastern Anatolia, Turkey	\$12	\$9		Monterey, California, USA		
VIÑA LAS PERDICES, MALBEC	RESERVA 2021	\$49	\$43	CLOUDLINE, PINOT NOIR	2022	\$61	\$16
	Mendoza, Argentina	\$13	\$10		Willamette Valley, United States		

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!

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.

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