

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 naan

 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

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

INVICTUS

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

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA

Tequila • Orange Bitter Liqueur •
Lime • Strawberry • Basil

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur •
Lemon

CAIPIRINHA

Cachaça • Lime • Sugar

PIÑA COLADA

Rum • Pineapple Juice • Pandan •
Coconut Milk • Lime

SINGAPORE SLING

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

SAKURA SOUR

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

VERRY BERRY

Tequila • Citrus • Spiced Berry Syrup

PEACH LEMONADE

Tequila • Citrus • Spiced Berry Syrup

BEERS

DC BRAU

Washington DC, USA India Pale Ale 6.5%

ATHLETIC N/A MEXICAN COPPER

California, USA, Non-alcoholic 0.0%

MODELO ESPECIAL

Mexico, Mexican Lager 4.4%

PERONI NASTRO AZZURRO

Italy, Lager 5.1%

RANDOM ROW MOSAIC

Virginia, USA, Pale Ale 5.6% - 16oz size

WOODCHUCK HARD CIDER

Vermont, USA, Hard Cider 5.4%

GUINNESS

Ireland, Irish Stout 4.1%

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

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

VIRGIN KANHA

Honey, fresh lime, Thai basil, cucumber
Jalepeño

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 SANGRIA

Served with fresh fruits

37

12

WHITE SANGRIA

Cinnamon, star anise, served fresh fruits

37

12

WINES

BUBBLES

CONCA D'ORO PROSECCO

BRUT ROSÉ 2022

Glera, Pinot Noir
Veneto, Italy

49

13

1 + 1 = 3, CYGNUS CAVA

BRUT NATURE RESERVA (NV)

Xarel-Lo, Macabeo, Parellada
Spain

53

14

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

57

ROSÉ

SOLARCE RIOJA ROSADO 2021

Tempranillo, Graciano, Garnacha
Rioja, Spain

49

13

PLANETA, ROSÉ 2023

Syrah
Sicily, Italy

45

12

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

66

WHITE

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, RIESLING 2021

Central Coast, California, United States

45

TAMELLINI, GARGANEGA 2021

Soave, Italy

46

MANTEL BLANCO, SAUVIGNON

Blanc 2021

Rueda, Spain

49

JEAN-MARC BROCARD,
CHARDONNAY 2021

Burgundy, France

61

RED

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

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

61

KAVAKLIDERE, YAKUT 2021

Öküzögü, Bogazkere
Eastern Anatolia, Turkey

41

BODEGA ELIAS MORA, TINTO 2020

Toro, Spain

53

QUERCETO, CHIANTI CLASSICO
2021Sangiovese, Canaiolo, Colorino
Tuscany, Italy

55

CORDILLERA DE LOS ANDES
CARMENERE 2020

Valle Del Cachapoal, Chile

56

BERONIA, RIOJA RESERVA 2019

Tempranillo, Mazuelo, Graciano
Rioja, Spain

75

PEDRONCELLI, ZINFADEL 2021

Sonoma, California, United States

75

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