LUNCH MENU **SERVED MONDAY-FRIDAY**

16

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FROM 11:30AM-3PM

STREET FOOD

GREEK WINGS GAZPACHO Spain's chilled summer soup. Tomato, garlic and red Lemon, mediterranean herbs, served with a feta dip bell pepper SHRIMP CEVICHE VERDE **BELGIAN FRIES** 10

Seasoned to perfection, served with garlic aioli Chilled tomatillo lime broth, serrano pepper, tostones Add white truffle oil +2 | Add parmesan +2

MEZZE PLATTER **VENEZUELAN TEOUEÑOS** 15 Queso blanco wrapped in dough, with a chili mayo dip

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

kalamata olive dressing and fresh mint

BOWLS & SALADS

17 MISO CAESAR SALAD THE HERITAGE 13 Coconut-curry chicken on turmeric rice & baby spinach, Shiitake "bacon", zesty wonton chips, nori, sesame

plantains, chickpeas, fresh pineapple Add adobo chicken + 5 | Add falafel + 5 **MUMBAI MARIACHI WEST AFRICAN GUMBO M** 17

Falafel on baby spinach & assorted veggies, roasted Shrimp and chicken aumbo on turmeric rice, plantain. greens topped with a garlic shrimp sauce and pistachio potatoes, feta, smoky Chipotle dressing Chef Williams Bacon · Ivory Coast

17 Adobo-spiced chicken, rice noodles, veggies, peanuts, PERSIAN PLANTS AND PEAS Vietnam River sauce (contains peanuts) Seasoned chicken, split peas, crackle rice, goji berries, kale,

17 IMMIGRANT POKE Chef Taraneh Salehi • Iran Salmon, spring mix, sushi rice, bean sprout, corn, Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry. cucumber salad, carrot, cilantro, korean mayo

Most bowls can be made vegetarian with our bean-shroom protein subsitute!

SANDWICHES **(CHOICE OF FRIES OR SALAD)**

OLD SAIGON 17 16 FAI AFFI Our take on the Vietnamese banh mi sandwich. Lemon tahini sauce, eggplant puree, roasted red pepper,

Adobo-spiced chicken, slaw, daikon, carrot, chili mayo cucumber, tomato, spring mix

HAVANA 17 **CLASSIQUE GRILLED CHEESE** 14 "Best Cuban sandwich in town"! Three types of pork with The togsted French classic with Swiss & ham

DESSERT

LATIN FLAN 7

Rich, sweet custard with a caramel sauce

melted Swiss, pineapple pickles

ALFAJORES 7

On naan + 1 | Add cherry tomatoes + 1 | Add bacon + 2

Round biscuits joined together with delightful dulce de leche. Add one: +1

SEASONAL DRINKS

PINEAPPLE MATCHA 7

Matcha, chamomile, lemonarass & 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 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.



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!

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, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

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 in DC. Tips are not expected, but always appreciated.

🌃 Vegan







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

LUNCH MENU

15

SIGNATURE COCKTAILS



SIDDHARTA

FRESH · TART · SPICY SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.

MOCKTAIL VERSION / 10

 $Shochu \cdot Honey \cdot Fresh \ Lime \cdot Muddled$ Thai Basil · Cucumber · Jalapeño



 $\mathsf{SMOKY} \cdot \mathsf{SPICY} \cdot \mathsf{SHAKEN}$ **SHANDY**

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.

 $Rye \cdot Fortified Wine \cdot Honey-Cinnamon \cdot$ Pilsner · Fresh Citrus



TERNURA

16

50

43

11

49

13

Named after Gabriela Mistral's novel. An advocate for oppressed peoples, she was Latin America's first recipient of the Nobel Prize in literature.

 $\mathsf{HERBAL} \cdot \mathsf{SPICY} \cdot \mathsf{SHAKEN}$

VEGAN VERSION AVAILABLE ON REQUEST

Pisco · Passion Fruit · Lime · Honey · Matcha · Jalapeño · Egg White

COCKTAILS

	_	<u> 25</u>
AMALFI SPRITZ Aperol · Brut Sparkling · Fresh fruit	14	10
IF MARGARITA Tequila · Orange Bitter Liqueur · Lime · Strawberry · Basil	16	10
CORPSE REVIVER #2 Gin · French Aperitif · Apricot Liqueur · Lemon	15	10
CAIPIRINHA Cachaça·Lime·Sugar	15	10
PIÑA COLADA Rum · Pineapple Juice · Pandan Coconut Milk · Lime	14	10
SINGAPORE SLING Gin · Pineapple · Lime · Dry Curaçao · Cherry Liqueur	15	10
SAKURA SOUR Japanese Whiskey · Raspberry Shrub · Japanese Yuzu Bitters · Egg	15 Whit	
VFRRY BFRRY	15	

SANGRIA

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

Tequila · Citrus · Spiced Berry Syrup

Peach Whiskey · Fresh Lemon ·

PEACH LEMONADE

Simple Syrup

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RED SANGRIA HELADA Fresh cut fruits	12/37	10
WHITE SANGRIA	12/37	10
Infused with cinnamon and carda	mom	

CONCA D'ORO PROSECCO

BUBBLES ---

49 **BRUT ROSÉ** 2023 13 Glera, Pinot Noir, Veneto, Italy 1+1=3 CYGNUS CAVA RESERVA (NV) 53 Xarel-Lo, Macabeo, Parellada, 14 Cava, Spain MARIA CASANOVAS, CAVA (NV) **57** Catalonia, Spain J. LASSALLE, BRUT CUVÉE 150

Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

D.O.C. Soave D.O.C., Italy

RÉFÉRENCE (NV)

BODEGAS SOLARCE RIOJA 2023 Tempranillo, Gracianao, Garnacha,

Mazuelo, D.O.C. Rioja, Spain

LIQUID GEOGRAPHY, MENCIA 2022 41 37 Bierzo D.O., Spain 13 11

CHÂTEAU PEYRASSOL, 66 **RESERVE** 2023

Cinsault, Grenache, Côtes De Provence, France

WINES

70

43

47

11

11

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BODEGAS LA CAÑA,ALBARIÑO 2022	53	47	MANTEL BLANCO,	49
Rías Baixas D.O., Spain	14	11	SAUVIGNON BLANC 2021 Rueda D.O., Spain	
RHANLEIGH, CHENIN BLANC 2022	41	35		
Western Cape, South Africa	12	10	JEAN-MARC BROCARD,	61
·	12	10	CHARDONNAY 2021	
ZOLO, TORRONTES 2022	41	35	Burgundy, France	
Mendoza, Argentina	12	10		
		ı	ALBERT MANN, PINOT BLANC 2021	65
OLD SOUL, CHARDONNAY 2022	43	41	Alsace, France	
Lodi, California	14	11		
TAMELLINI, GARGANEGA 2021	46			

DEEDO

15

BEERS	
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%	٩
MODELO ESPECIAL Mexico, Lager, 4.4%	٩
NON ALCOHO	LIC

ideid Aleesiielie	
MINT LIMONANA	7
PINEAPPLE MATCHA	7
AGUA DE JAMAICA	7
CAFÉ CALMA hot or iced	7
HOMEMADE ICED TEA	5
JARRITOS	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5

RED

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VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 13	43 10	KAVAKLIDERE, YAKUT 2022 Öküzögü, Bogazkere Eastern Anatolia, Turkey	41
XILA, TERRA ALTA ORGANIC GARNACHA 2019 Catalonia D.O., Spain	57 15	52 10	DINGAC VINARIJA, PELJESAC 2019 Dalmatia, Croatia	51
CLOUDLINE, PINOT NOIR 2022 Willamette Valley, United States	61 16		BODEGA ELIAS MORA, TINTA DE TORO 2020 Toro, Spain	53
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020	61 16		DOMAINE DES TOURELLES 2020 Bekka Valley, Lebanon	53
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France			CORDILLERA DE LOS ANDES CARMÉNÈRE 2021	56
DOMAINE FRANÇOIS VILLARD,	61		Valle Del Cachapoal, Chile	
SYRAH 2021 Côtes Du Rhône, France			SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia	66
CHÂTEAU PÉAGE CUVÉE MACULAR 2020 Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	61		VILLA DI GEGGIANO, BANDINELLO 2018 Blend: Sangiovese, Ciliegiolo, Syrah	66

D.O.C. Toscana, Italy

IMMIGRANTS MAKE AMERICA GREAT