

## STREET FOOD

<b>ROASTED MUSHROOM SOUP</b> Preserved forest mushrooms, chive oil	  <b>8</b>	<b>GREEK WINGS</b> Lemon, mediterranean herbs, served with a feta dip	<b>16</b>
<b>BELGIAN FRIES</b> Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2	 <b>10</b>	<b>SHRIMP CEVICHE VERDE</b> Chilled tomatillo lime broth, serrano pepper, tostones	<b>17</b>
<b>VENEZUELAN TEQUEÑOS</b> Queso blanco wrapped in dough, with a chili mayo dip	 <b>15</b>	<b>MEZZE PLATTER</b> Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	 <b>17</b>

## BOWLS & SALADS

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

 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)

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

## DESSERT

**LATIN FLAN 7**  
Rich, sweet custard with a caramel sauce

**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 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 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  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

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

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## LUNCH MENU

SERVED MONDAY-FRIDAY  
FROM 11AM-3PM

## SIGNATURE COCKTAILS



**SIDDHARTA** 15  
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 earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

### MOCKTAIL VERSION / 10

Shochu · Honey · Fresh Lime · Muddled  
Thai Basil · Cucumber · Jalapeño



**INVICTUS** 15  
SMOKY · SPICY · SHAKEN  
SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye · Fortified Wine · Honey-Cinnamon ·  
Pilsner · Fresh Citrus



**TERNURA** 16  
HERBAL · SPICY · SHAKEN

Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion fruit, pisco cocktail with jalapeño slices and lime juice.

### VEGAN VERSION AVAILABLE ON REQUEST

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

## COCKTAILS

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

## SANGRIA

<b>RED SANGRIA HELADA</b>	12/ 37	10
Fresh cut fruits		
<b>WHITE SANGRIA</b>	12/ 37	10
Infused with cinnamon and cardamom		

## BEERS

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

## NON ALCOHOLIC

<b>MINT LIMONANA</b>	7	
<b>PINEAPPLE MATCHA</b>	7	
<b>AGUA DE JAMAICA</b>	7	
<b>CAFÉ CALMA</b> hot or iced	7	
<b>HOMEMADE ICED TEA</b>	5	
<b>JARRITOS</b>	5	
<b>MEXICAN COKE</b>	6	
<b>DIET COKE</b>	5	
<b>SPRITE</b>	5	

## WINES

### BUBBLES

<b>CONCA D'ORO PROSECCO</b>	49	43
BRUT ROSÉ 2023		
Glera, Pinot Noir, Veneto, Italy		
<b>1+1=3 CYGNUS CAVA RESERVA (NV)</b>	53	47
Xarel-Lo, Macabeo, Parellada, Cava, Spain		
<b>MARIA CASANOVAS, CAVA (NV)</b>	57	
Catalonia, Spain		
<b>J. LASSALLE, BRUT CUVÉE</b>	150	
RÉFÉRENCE (NV)		
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		

### ROSÉ

<b>BODEGAS SOLARCE RIOJA 2023</b>	49	43
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		
<b>LIQUID GEOGRAPHY, MENCIA 2022</b>	41	37
Bierzo D.O., Spain		
<b>CHÂTEAU PEYRASSOL,</b>	66	
RESERVE 2023		
Cinsault, Grenache, Côtes De Provence, France		

### WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2022</b>	53	47
Rias Baixas D.O., Spain		
<b>RHANLEIGH, CHENIN BLANC 2022</b>	41	35
Western Cape, South Africa		
<b>ZOLO, TORRONTES 2022</b>	41	35
Mendoza, Argentina		
<b>OLD SOUL, CHARDONNAY 2022</b>	43	41
Lodi, California		
<b>TAMELLINI, GARGANEGA 2021</b>	46	
D.O.C. Soave D.O.C., Italy		

### RED

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

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