



## STREET FOOD

### GREEK YOGURT PARFAIT

Strawberry jam, ras el hanout granola

11

### INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

15

### GAZPACHO

Spain's chilled summer soup. Tomato, garlic and red bell pepper

9

### TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

18

### MEZZE PLATTER

Three dips of hummus, muhammara, labne, served with raw vegetables, olives, 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

## BRUNCH FARE

### TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill

19

### SHAKSHUKA & AREPAS

Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas.

19

Ask your server to make it vegan!

### AVOCADO TOAST

Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!

16

### SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, served with tostones

19

### HONG KONG STYLE FRENCH TOAST

Peanut butter, condensed milk, strawberry jam

17

### CHILAQUILES

Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg

17

## BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

### OLD SAIGON SANDWICH

Our take on the Vietnamese banh mi sandwich.  
Adobo-spiced chicken, slaw, daikon, carrots, chili mayo

17

### CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun

14

### HAVANA SANDWICH

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles

17

### BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. Add egg +2

18

### CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham  
On na'an +1 | Add cherry tomatoes +1 | Add bacon +2

14

### PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

17

## BOWLS & SALADS

### THE HERITAGE

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

17

### MISO CAESAR SALAD

Shiitake "bacon", wonton chips, nori, sesame  
Add adobo chicken +5 | Add falafel +5

13

### MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

17

### WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio  
Chef Williams Bacon • Ivory Coast

17

### VIET VIBES

Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River dressing

17

### PERSIAN PLANTS AND PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint  
Chef Taraneh Salehi • Iran

17

### IMMIGRANT POKE

Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrots, cilantro, korean mayo

17

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!

## DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce 7

ALFAJORES Biscuits with dulce de leche, coconut. Add one: +1 7



Vegan



Vegetarian



Gluten-Free



Kid's Favorite

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.

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 WITH  
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

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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.

## BRUNCH MENU

SERVED  
SATURDAY-SUNDAY

### BRUNCH CLASSICS

#### MIMOSA 12/37

Choose: Orange, Pineapple, Mango

#### DIY MIMOSA TRIO 42

Served with a bottle of bubbly and your choice of: Orange, Pineapple, or Mango (or mix all three!)

#### RED SANGRIA HELADA 12/37

The classic with fresh fruit

#### WHITE SANGRIA 12/37

Infused with cinnamon and cardamom

### SEASONAL DRINKS

#### PINEAPPLE MATCHA 7

Matcha, chamomile, lemongrass and pineapple

#### CAFÉ CALMA 7

Oatmilk, dates, and Peruvian coffee. *Hot or iced*

#### MINT LIMONANA 7

Mint, lemon, and honey. The Middle East's refreshing drink!

#### AGUA DE JAMAICA 7

Hibiscus flower-infused. Popular across Latin America!

### COFFEE & TEA

AMERICANO	5
ESPRESSO	4
MACCHIATO	5
CAPPUCCINO	6
FLAT WHITE	6
LATTE	6
HOT TEA <small>Ask your server for our selection!</small>	5

### NON-ALCOHOLIC

HOMEMADE ICED TEA <small>Free Refills</small>	5
JARRITOS <small>Pineapple, Mandarin or Tamarind</small>	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5
WATER STILL / SPARKLING	4

### MOCKTAILS

#### PINA COLADA 10

A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, pandam extract

#### FONI NEGRONI 10

Non-Alcoholic spin on the classic – Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

### BEER

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

### WINE

#### BUBBLES

JULES LOREN BRUT	41
<small>Cuvee Reserve, France</small>	11
JULES LOREN ROSÉ	41
<small>Cuvee Reserve, France</small>	12
CONCA D'ORO PROSECCO BRUT ROSÉ 2020	49
<small>Raboso, Glera, Prosecco Rosé D.O.C., Italy</small>	13
MARIA CASANOVAS, CAVA (NV)	57
<small>Catalonia, Spain</small>	

#### RED

KAVAKLIDERE, YAKUT 2019	41
<small>Öküzögü, Bogazkere, Eastern Anatolia, Turkey</small>	12
TASSAJARA, PINOT NOIR 2021	38
<small>Monterey, California, USA</small>	12
VIÑA LAS PERDICES, RESERVA MALBEC 2018	49
<small>Mendoza, Argentina</small>	13
CLOUDLINE, PINOT NOIR 2021	61
<small>Willamette Valley, Oregon, USA</small>	

#### ROSE

VILLA DES ANGES, PAYS D'OC ROSE	29
'VIELLES VIGNES' 2022	9
<small>Languedoc-Roussillon, France</small>	

#### WHITE

PETER ZEMMER, PINOT GRIGIO 2021	38
<small>Alto Adige DOC, Italy</small>	11
RHANLEIGH, CHENIN BLANC 2022	41
<small>Western Cape, South Africa</small>	12
SAN FELICE, VERMENTINO 2021	41
<small>Tuscany, Italy</small>	12
ZOLO, TORRONTES 2021	41
<small>Torrontés, Mendoza, Argentina</small>	12
OLD SOUL, CHARDONNAY 2022	43
<small>Lodi, California, USA</small>	14
MANTEL BLANCO, SAUVIGNON BLANC	49
2020	
<small>Rueda D.O., Spain</small>	

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