

STREET FOOD

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

BOWLS & SALADS

<p>THE HERITAGE 17 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 Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +5 Add falafel +5</p>
<p>MUMBAI MARIACHI 17 Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p>	<p>WEST AFRICAN GUMBO 17 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 Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p>	<p>PERSIAN PLANTS AND PEAS 17 Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</p>
<p>IMMIGRANT POKE 17 Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p>	<p><small>🌱 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.</small> <small>🌱 Most bowls can be made vegetarian with our bean-shroom protein substitute!</small></p>

SANDWICHES (CHOICE OF FRIES OR SALAD)

<p>OLD SAIGON 17 Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo</p>	<p>FALAFEL 16 Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</p>
<p>HAVANA 17 "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</p>	<p>CLASSIQUE GRILLED CHEESE 14 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 37 | 32
Fresh cut fruits 12 | 9

WHITE SANGRIA 37 | 32
Infused with cinnamon and cardamom 12 | 9

MIMOSA

CLASSIC MIMOSA 37 | 32
Choice of: Orange, Pineapple, Mango 12 | 9

DIY MIMOSA TRIO 42
Served with a bottle of bubbly and all three classic flavors

BEER

LAV 8 | 6
Serbia, Lager, 4.9%

POLAR 8 | 6
Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS 9
USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION 9
USA, Hazy IPA, 5.5%

MODELO ESPECIAL 9
Mexico, Lager, 4.4%

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

WINE

BUBBLES

JULES LOREN BRUT (NV) 41 | 36
Cuvee Reserve, France 11 | 9

JULES LOREN BRUT ROSÉ (NV) 41 | 36
Cuvee Reserve, France 11 | 10

CONCA D'ORO PROSECCO ROSÉ (NV) 49
Glera, Pinot Noir, Veneto, Italy 13

MARIA CASANOVAS, CAVA (NV) 57
Catalonia, Spain

ROSÉ

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

WHITE

PETER ZEMMER, PINOT GRIGIO 2021 38
Alto Adige, DOC, Italy 11

RHANLEIGH, CHENIN BLANC 2022 41 | 34
Western Cape, South Africa 12 | 9

ZOLO, TORRONTES 2022 41 | 34
Mendoza, Argentina 12 | 9

OLD SOUL, CHARDONNAY 2022 43
Lodi, California 14

SAN FELICE, VERMENTINO 2021 41
Tuscany, Italy 12

MANTEL BLANCO, SAUVIGNON BLANC 2021 49
Rueda D.O., Spain

RED

KAVAKLIDERE, YAKUT 2022 41 | 35
Eastern Anatolia, Turkey 12 | 9

VIÑA LAS PERDICES, MALBEC RESERVA 2021 49 | 43
Mendoza, Argentina 13 | 10

TASSAJARA, PINOT NOIR 2021 38
Monterey, California, USA 12

CLOUDLINE, PINOT NOIR 2022 61
Willamette Valley, United States 16

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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