


## STREET FOOD

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


## BOWLS & SALADS

<b>THE HERITAGE</b> Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, fresh pineapple	17	<b>MISO CAESAR SALAD</b> Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +5   Add falafel +5	13
<b>MUMBAI MARIACHI</b> Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing	  17	<b>WEST AFRICAN GUMBO</b> Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast	  17
<b>VIET VIBES</b> Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River sauce (contains peanuts)	 17	<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	 17
<b>IMMIGRANT POKE</b> Salmon, spring mix, sushi rice, bean sprouts, 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!

## 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	17	<b>FALAFEL</b> Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 16
<b>HAVANA</b> "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	17	<b>CLASSIQUE GRILLED CHEESE</b> The toasted French classic with Swiss & ham On naan +1   Add cherry tomatoes +1   Add bacon +2	14

## DESSERT

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

**ALFAJORES 7**  
Round biscuits joined together with dulce de leche, coconut  
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!

Like in most immigrant homes, nearly everything we serve is homemade.

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.

 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.

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

## LUNCH MENU

SERVED MONDAY-FRIDAY

### MOCKTAILS

#### PINA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

#### FONI NEGRONI 10

Cedemon-alcoholic Wildgin, Lyre's Aperitif Rosso, Lyre's Italian Orange

### NON ALCOHOLIC

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

### COFFEE & TEA

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

### SANGRIA

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

### MIMOSA

<b>CLASSIC MIMOSA</b>	12/37
Choice of: Orange, Pineapple, Mango	
<b>DIY MIMOSA TRIO</b>	42
Served with a bottle of bubbly and all three classic flavors	

### BEER

<b>LAV</b>	8
Serbia, Lager, 4.9%	
<b>POLAR</b>	8
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%	

## WINE

### BUBBLES

<b>JULES LOREN BRUT (NV)</b>	41
Cuvee Reserve, France	11
<b>JULES LOREN BRUT ROSÉ (NV)</b>	41
Cuvee Reserve, France	11
<b>CONCA D'ORO PROSECCO ROSÉ 2023</b>	49
Glera, Pinot Noir, Veneto, Italy	13

<b>MARIA CASANOVAS, CAVA (NV)</b>	57
Catalonia, Spain	

### ROSÉ

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

### WHITE

<b>PETER ZEMMER, PINOT GRIGIO 2021</b>	38
Alto Adige, DOC, Italy	11

<b>RHANLEIGH, CHENIN BLANC 2022</b>	41
Western Cape, South Africa	12

<b>ZOLO, TORRONTES 2022</b>	41
Mendoza, Argentina	12

<b>OLD SOUL, CHARDONNAY 2022</b>	43
Lodi, California	14

<b>SAN FELICE, VERMENTINO 2021</b>	41
Tuscany, Italy	12

<b>MANTEL BLANCO, SAUVIGNON BLANC 2021</b>	49
Rueda D.O., Spain	

### RED

<b>TASSAJARA, PINOT NOIR 2021</b>	38
Monterey, California, USA	12

<b>KAVAKLIDERE, YAKUT 2022</b>	41
Eastern Anatolia, Turkey	12

<b>VIÑA LAS PERDICES, MALBEC RESERVA 2021</b>	49
Mendoza, Argentina	13

<b>CLOUDLINE, PINOT NOIR 2022</b>	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](http://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!

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