







\$20 SEASONAL LUNCH SPECIAL

GAZPACHO + YOUR CHOICE OF ANY BOWL OR SANDWICH

STREET FOOD

GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	  8	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	16
SHRIMP CEVICHE VERDE Chilled tomatillo lime broth, serrano pepper, tostones	17	BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	 10
MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	 17	VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip	 15
		CRISPY CHICKEN & LEMONGRASS DUMPLINGS Ponzu	10

BOWLS & SALADS

THE HERITAGE Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple	17	MISO CAESAR SALAD Shiitake "bacon", zesty 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	  16	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, kale, chilled noodle salad, roasted broccoli, toasted coconut, jalapeño, Vietnam river sauce	 16	PERSIAN PLANTS & PROTEIN Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran	 16
IMMIGRANT POKE 2.0 Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5		

 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)

OLD SAIGON Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo	17.5	FALAFEL Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 17
HAVANA "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	17.5	CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham On naan +1 Add cherry tomatoes +1 Add bacon +2	15
SPANISH CAPRESE Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic	 16		

DESSERT

LATIN FLAN 8

The perfect way to end your meal with us on a sweet note

ALFAJORES 8

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 make a living and show 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!

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. Tips are not expected, but always appreciated.

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

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

SIGNATURE COCKTAILS

KANHA

Shochu • Honey • Fresh lime • Thai Basil •
Cucumber • Jalepeño
MOCKTAIL VERSION / 10

INVICTUS

Rye • Fortified wine • Honey • Cinnamon •
Pilsner • Fresh lime

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA

Tequila • Orange Bitter Liqueur •
Lime • Strawberry • Basil

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur •
Lemon

CAIPIRINHA

Cachaça • Lime • Sugar

PIÑA COLADA

Rum • Pineapple Juice • Pandan •
Coconut Milk • Lime

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao •
Cherry Liqueur • Mango

SAKURA SOUR

Japanese Whiskey • Raspberry Shrub •
Japanese Yuzu Bitters • Egg White

VERRY BERRY

Tequila • Citrus • Spiced Berry Syrup

PEACH LEMONADE

Peach whiskey • Fresh lemon •
Simple syrup

BEERS

DC BRAU

Washington DC, USA India Pale Ale 6.5%

ATHLETIC N/A MEXICAN COPPER

California, USA, Non-alcoholic 0.0%

MODELO ESPECIAL

Mexico, Mexican Lager 4.4%

PERONI NASTRO AZZURRO

Italy, Lager 5.1%

RANDOM ROW MOSAIC

Virginia, USA, Pale Ale 5.6% - 16oz size

WOODCHUCK HARD CIDER

Vermont, USA, Hard Cider 5.4%

GUINNESS

Ireland, Irish Stout 4.1%

COFFEE/TEA

AMERICANO

5

ESPRESSO

4

CAPPUCCINO

6

MACCHIATO

5

LATTE

6

HOT TEA

6

ask your server for our selection!

NON ALCOHOLIC

HOMEMADE ICED TEA

Free refills

5

JARRITOS

Mandarin, Pineapple, Tamarind

5

MEXICAN COKE

6

DIET COKE

5

SPRITE

6

MOCKTAILS

14

FONI NEGRONI

Ceder Wild non-alcoholic gin,
Lyre's Aperitif Rosso

13

15

VIRGIN PIÑA COLADA

A classic pina colada with
non-alcoholic gin

10

KYURI KANZAN

Raspberry shrub with non-alcoholic
cucumber gin

10

VIRGIN KANHA

Honey, fresh lime, Thai basil, cucumber
Jalepeño

10

MIMOSA

CLASSIC MIMOSA

Choice of orange, pineapple or mango

12

DIY MIMOSA TRIO

Served with a bottle of bubbly and
orange, pineapple and mango juices

42

SANGRIA

SIGNATURE RED SANGRIA

Served with fresh fruits

37

12

WHITE SANGRIA

Cinnamon, star anise, served fresh fruits

37

12

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2022

Glera, Pinot Noir
Veneto, Italy

49
13

1 + 1 = 3, CYGNUS CAVA

BRUT NATURE RESERVA (NV)

Xarel-Lo, Macabeo, Parellada
Spain

53
14

SOLARCE RIOJA ROSADO 2021

Tempranillo, Graciano, Garnacha
Rioja, Spain

49
13

PLANETA, ROSÉ 2023

Syrah
Sicily, Italy

45
12

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

57

ROSÉ

CHÂTEAU PEYRASSOL, RESERVE 2020

Cinsault, Grenache
Côtes De Provence, France

66

WHITE

MILA, ALBARIÑO 2022

Rias Baixas, Spain

48
12

CEDERBERG, CHENIN BLANC 2022

Citrusdal Mountain, South Africa

50
13

ALTA VISTA, TORRONTES 2022

Mendoza, Argentina

48
12

J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022

Monterey, California, United States

50
13

FIRESTONE, RIESLING 2021

Central Coast, California, United States

45

TAMELLINI, GARGANEGA 2021

Soave, Italy

46

MANTEL BLANCO, SAUVIGNON

Rueda, Spain

49

BLANC 2021

JEAN-MARC BROCARD, CHARDONNAY 2021

Burgundy, France

61

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020

Mendoza, Argentina

49
13

LA. CETTO, CABERNET SAUVIGNON 2021

Valle de Guadalupe, Mexico

45
12

PORTLANDIA, PINOT NOIR 2022

Oregon, United States

55
15

CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020

Merlot, Cabernet Sauvignon, Cab. Franc
Bordeaux, France

61
16

DOMAINE F. VILLARD, SYRAH 2021

Côtes Du Rhône, France

61

CHÂTEAU MONT-REDON, CÔTE DU RHÔNE 2022

Grenache, Syrah
Côtes Du Rhône, France

61

KAVAKLIDERE, YAKUT 2021

Öküzögü, Bogazkere
Eastern Anatolia, Turkey

41

BODEGA ELIAS MORA, TINTO 2020

Toro, Spain

53

QUERCETO, CHIANTI CLASSICO

2021

Sangiovese, Canaiolo, Colorino
Tuscany, Italy

55

CORDILLERA DE LOS ANDES

CARMENERE 2020

Valle Del Cachapoal, Chile

56

BERONIA, RIOJA RESERVA 2019

Tempranillo, Mazuelo, Graciano
Rioja, Spain

75

PEDRONCELLI, ZINFADDEL 2021

Sonoma, California, United States

75

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