

## STREET FOOD

<b>GAZPACHO</b> Spain's chilled summer soup. Tomato, garlic and red bell pepper	  9		<b>FILIPINO FRIED CHICKEN</b> Sweet chili, adobo spice, Thai herbs, roasted banana ketchup	 19   12	
<b>MARINATED OLIVES</b> Roasted garlic, thyme, chili flake	  8   6		<b>SHRIMP CEVICHE VERDE</b> Chilled tomatillo lime broth, serrano pepper, tostones	 19   10	
<b>BELGIAN FRIES</b> Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2	  10   8		<b>GREEK WINGS</b> Lemon, mediterranean herbs, served with a feta dip	16   11	
<b>INDIAN SAMOSAS</b> Vegetable filling and chickpeas, tamarind chutney drizzle	 15   10		<b>MEZZE PLATTER</b> Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan	 17	
<b>VENEZUELAN TEQUEÑOS</b> Queso blanco wrapped in dough, with a chili mayo dip	 15   11				

## BOWLS & SALADS

<b>THE HERITAGE</b> Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, 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 potato, feta, smoky Chipotle dressing	  17	<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	  17
<b>VIET VIBES</b> Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce	 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 sprout, corn, cucumber salad, carrot, 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	17.5	<b>FALAFEL</b> Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 17
<b>HAVANA</b> "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	17.5	<b>CLASSIQUE GRILLED CHEESE</b> The toasted French classic with Swiss & ham On na'an +1   Add cherry tomatoes +1   Add bacon +2	15

## DESSERT

**LATIN FLAN 8**  
Rich, sweet custard with caramel sauce

**ALFAJORES 8**  
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

<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

## SANGRIA

<b>RED SANGRIA HELADA</b> Fresh cut fruits	37	32
	12	9
<b>WHITE SANGRIA</b> Infused with cinnamon and cardamom	37	32
	12	9

## MIMOSA

<b>CLASSIC MIMOSA</b> Choice of: Orange, Pineapple, Mango	37	32
	12	9
<b>DIY MIMOSA TRIO</b> Served with a bottle of bubbly and all three classic flavors	42	

## BEER

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

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

<b>JULES LOREN BRUT (NV)</b> Cuvee Reserve, France	41	36	<b>CONCA D'ORO PROSECCO ROSÉ (NV)</b> Glera, Pinot Noir, Veneto, Italy	49
	11	9		13
<b>JULES LOREN BRUT ROSÉ (NV)</b> Cuvee Reserve, France	41	36	<b>MARIA CASANOVAS, CAVA (NV)</b> Catalonia, Spain	57
	11	10		

## ROSÉ

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

<b>PETER ZEMMER, PINOT GRIGIO 2021</b> Alto Adige, DOC, Italy	38	11	<b>OLD SOUL, CHARDONNAY 2022</b> Lodi, California	43
				14
<b>RHANLEIGH, CHENIN BLANC 2022</b> Western Cape, South Africa	41	34	<b>PETER ZEMMER, CHARDONNAY 2023</b> Alto Adige, DOC, Italy	38
	12	9		11
<b>ZOLO, TORRONTES 2022</b> Mendoza, Argentina	41	34	<b>SAN FELICE, VERMENTINO 2021</b> Tuscany, Italy	41
	12	9		12
			<b>MANTEL BLANCO, SAUVIGNON BLANC 2021</b> Rueda D.O., Spain	49

## RED

<b>KAVAKLIDERE, YAKUT 2022</b> Eastern Anatolia, Turkey	41	35	<b>TASSAJARA, PINOT NOIR 2021</b> Monterey, California, USA	38
	12	9		12
<b>VIÑA LAS PERDICES, MALBEC RESERVA 2021</b> Mendoza, Argentina	49	43	<b>CLOUDLINE, PINOT NOIR 2022</b> Willamette Valley, United States	61
	13	10		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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