

## STREET FOOD

### GAZPACHO

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

  9

### 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

### GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

16

### 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 potatoes, feta, smoky Chipotle dressing

  17

### WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantains, 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 sauce (contains peanuts)

 17

### PERSIAN PLANTS & PROTEIN

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

 17

### 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

Rich, sweet custard with caramel sauce

### ALFAJORES 8

Round biscuits joined together with dulce de leche, coconut  
Add one: +1

## SEASONAL DRINKS

### PINEAPPLE MATCHA 7

Matcha, chamomile, lemongrass & pineapple

### CAFE 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>PETER ZEMMER, CHARDONNAY 2023</b> | 38 |
| Alto Adige, DOC, Italy               | 11 |

|                                  |    |
|----------------------------------|----|
| <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!

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.

### IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • [immigrantfood.com](http://immigrantfood.com) • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006