


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

BOWLS & SALADS

THE HERITAGE Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, fresh 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 AND PEAS Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran	 17
IMMIGRANT POKE 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)

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

DESSERT

LATIN FLAN 8 Rich, sweet custard with caramel sauce	ALFAJORES 8 Round biscuits joined together with dulce de leche, coconut Add one: +1
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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!
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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.

MOCKTAILS

PINA COLADA 10

Ceder's non-alcoholic Wild Gin,
pandan extract

FONI NEGRONI 10

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

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

COFFEE & TEA

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

SANGRIA

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

MIMOSA

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

BEER

LAV	8
Serbia, Lager, 4.9%	
POLAR	8
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%	

WINE

BUBBLES

ROSÉ

JULES LOREN BRUT (NV)	41	VILLA DES ANGES, PAYS D'OC ROSÉ	29
Cuvee Reserve, France	11	VIELLES VIGNES 2022	9
		Languedoc-Roussillon, France	
JULES LOREN BRUT ROSÉ (NV)	41		
Cuvee Reserve, France	11		
CONCA D'ORO PROSECCO ROSÉ 2023	49		
Glera, Pinot Noir, Veneto, Italy	13		
MARIA CASANOVAS, CAVA (NV)	57		
Catalonia, Spain			

WHITE

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

RED

TASSAJARA, PINOT NOIR 2021	38	VIÑA LAS PERDICES, MALBEC	49
Monterey, California, USA	12	RESERVA 2021	13
		Mendoza, Argentina	
KAVAKLIDERE, YAKUT 2022	41	CLOUDLINE, PINOT NOIR 2022	61
Eastern Anatolia, Turkey	12	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](https://www.instagram.com/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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IMMIGRANTS MAKE AMERICA GREAT

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