

\$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
CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones	 16	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	THAI NOODLE SALAD Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette Add adobo chicken +4	 18
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, peanut, jalapeño, Vietnam river sauce	17	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

SIGNATURE COCKTAILS		MOCKTAILS		MIMOSA			
KANHA	Shochu • Honey • Fresh lime • Thai Basil • Cucumber • Jalepeño	14	FONI NEGRONI	13	CLASSIC MIMOSA	12	
	MOCKTAIL VERSION / 10		Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso		Choice of orange, pineapple or mango		
INVICTUS	Rye • Fortified wine • Honey • Cinnamon • Pilsner • Fresh lime	15	VIRGIN PIÑA COLADA	10	DIY MIMOSA TRIO	42	
			A classic pina colada with non-alcoholic gin		Served with a bottle of bubbly and orange, pineapple and mango juices		
COCKTAILS				SANGRIA			
AMALFI SPRITZ	Aperol • Brut Sparkling • Fresh fruit	14	KYURI KANZAN	10	SIGNATURE RED SANGRIA	37	
IF MARGARITA	Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil	16	Raspberry shrub with non-alcoholic cucumber gin	10	Served with fresh fruits	12	
CORPSE REVIVER #2	Gin • French Aperitif • Apricot Liqueur • Lemon	15	VIRGIN KANHA	10	WHITE SANGRIA	37	
CAIPIRINHA	Cachaça • Lime • Sugar	15	Honey, fresh lime, Thai basil, cucumber Jalepeño		Cinnamon, star anise, served fresh fruits	12	
PIÑA COLADA	Rum • Pineapple Juice • Pandan • Coconut Milk • Lime	14			WINES		
SINGAPORE SLING	Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango	15			BUBBLES		
SAKURA SOUR	Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	15	CONCA D'ORO PROSECCO BRUT ROSÉ 2022	49	MARIA CASANOVAS, CAVA (NV)	57	
VERRY BERRY	Tequila • Citrus • Spiced Berry Syrup	14	Glera, Pinot Noir Veneto, Italy	13	Catalonia, Spain		
PEACH LEMONADE	Peach whiskey • Fresh lemon • Simple syrup	14	1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)	53			
			Xarel-Lo, Macabeo, Parellada Spain	14			
BEERS				ROSÉ			
DC BRAU	Washington DC, USA India Pale Ale 6.5%	8	SOLARCE RIOJA ROSADO 2021	49	CHÂTEAU PEYRASSOL, RESERVE 2020	66	
ATHLETIC N/A MEXICAN COPPER	California, USA, Non-alcoholic 0.0%	7	Tempranillo, Gracianao, Garnacha Rioja, Spain	13	Cinsault, Grenache Côtes De Provence, France		
MODELO ESPECIAL	Mexico, Mexican Lager 4.4%	8	PLANETA, ROSÉ 2023	45			
PERONI NASTRO AZZURRO	Italy, Lager 5.1%	7	Syrach Sicily, Italy	12			
RANDOM ROW MOSAIC	Virginia, USA, Pale Ale 5.6% - 16oz size	11			WHITE		
WOODCHUCK HARD CIDER	Vermont, USA, Hard Cider 5.4%	7	MILA, ALBARIÑO 2022	48	FIRESTONE, RIESLING 2021	45	
GUINNESS	Ireland, Irish Stout 4.1%	8	Rias Baixas, Spain	12	Central Coast, California, United States		
COFFEE/TEA				CEDERBERG, CHENIN BLANC 2022	50	TAMELLINI, GARGANEGA 2021	46
AMERICANO		5	Citrusdal Mountain, South Africa	13	Soave, Italy		
ESPRESSO		4	ALTA VISTA, TORRONTES 2022	48	MANTEL BLANCO, SAUVIGNON BLANC 2021	49	
CAPPUCCINO		6	Mendoza, Argentina	12	Rueda, Spain		
MACCHIATO		5	J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022	50	JEAN-MARC BROCARD, CHARDONNAY 2021	61	
LATTE		6	Monterey, California, United States	13	Burgundy, France		
HOT TEA	ask your server for our selection!	6			RED		
NON ALCOHOLIC				VIÑA LAS PERDICES, MALBEC RESERVA 2020	49	KAVAKLIDERE, YAKUT 2021	41
HOMEMADE ICED TEA	Free refills	5	Mendoza, Argentina	13	Öküzögü, Bogazkere Eastern Anatolia, Turkey		
JARRITOS	Mandarin, Pineapple, Tamarind	5	LA. CETTO, CABERNET SAUVIGNON 2021	45	BODEGA ELIAS MORA, TINTO 2020	53	
MEXICAN COKE		6	Valle de Guadalupe, Mexico	12	Toro, Spain		
DIET COKE		5	PORTLANDIA, PINOT NOIR 2022	55	QUERCETO, CHIANTI CLASSICO 2021	55	
SPRITE		6	Oregon, United States	15	Sangiovese, Canaiolo, Colorino Tuscany, Italy		
			CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020	61	CORDILLERA DE LOS ANDES CARMENERE 2020	56	
			Merlot, Cabernet Sauvignon, Cab. Franc Bordeaux, France	16	Valle Del Cachapoal, Chile		
			DOMAINE F. VILLARD, SYRAH 2021	61	BERONIA, RIOJA RESERVA 2019	75	
			Côtes Du Rhône, France		Temparnilo, Mazuelo, Graciano Rioja, Spain		
			CHÂTEAU MONT-REDON, CÔTE DU RHÔNE 2022	61	PEDRONCELLI, ZINFADEL 2021	75	
			Grenache, Syrah Côtes Du Rhône, France		Sonoma, California, United States		