




STREET FOOD

GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	  9	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	16
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	 10	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones	 16
VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip	 15	MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	 17
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 potatoes, feta, smoky Chipotle dressing	  17	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	 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 a caramel sauce

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 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 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!

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, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

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 in DC. Tips are not expected, but always appreciated.

 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.



SIDDHARTHA


FRESH • TART • SPICY
• SHAKEN

15

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño



INVICTUS

SMOKY • SPICY • SHAKEN
SHANDY

15

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.

Rye • Fortified Wine • Honey-Cinnamon • Pilsner • Fresh Citrus



TERNURA

HERBAL • SPICY • SHAKEN

16

Named after Gabriela Mistral's novel. An advocate for oppressed peoples, she was Latin America's first recipient of the Nobel Prize in literature.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White

COCKTAILS				-12-	
AMALFI SPRITZ	14	10			
Aperol • Brut Sparkling • Fresh fruit					
IF MARGARITA	16	10			
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil					
CORPSE REVIVER #2	15	10			
Gin • French Aperitif • Apricot Liqueur • Lemon					
CAIPIRINHA	15	10			
Cachaça • Lime • Sugar					
PIÑA COLADA	14	10			
Rum • Pineapple Juice • Pandan Coconut Milk • Lime					
SINGAPORE SLING	15	10			
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur					
SAKURA SOUR	15	10			
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White					
VERRY BERRY	15				
Tequila • Citrus • Spiced Berry Syrup					
PEACH LEMONADE	15				
Peach Whiskey • Fresh Lemon • Simple Syrup					
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL					

SANGRIA				-12-	
RED SANGRIA HELADA	12/ 37	10			
Fresh cut fruits					
WHITE SANGRIA	12/ 37	10			
Infused with cinnamon and cardamom					

BEERS				-12-	
LAV	8	6			
Serbia, Lager, 4.9%					
POLAR	8	6			
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%					

NON ALCOHOLIC					
MINT LIMONANA	7				
PINEAPPLE MATCHA	7				
AGUA DE JAMAICA	7				
CAFÉ CALMA	7				
hot or iced					
HOMEMADE ICED TEA	5				
JARRITOS	5				
MEXICAN COKE	6				
DIET COKE	5				
SPRITE	5				

WINES					
BUBBLES			ROSÉ		
CONCA D'ORO PROSECCO	49	43	BODEGAS SOLARCE RIOJA 2023	49	43
BRUT ROSÉ 2023			Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		
Glera, Pinot Noir, Veneto, Italy			13		
1+1=3 CYGNUS CAVA RESERVA (NV)	53	47	LIQUID GEOGRAPHY, MENCIA 2022	41	37
Xarel-Lo, Macabeo, Parellada, Cava, Spain			13		
MARIA CASANOVAS, CAVA (NV)	57		CHÂTEAU PEYRASSOL, RESERVE 2023	66	
Catalonia, Spain			Cinsault, Grenache, Côtes De Provence, France		
J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)	150				
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France					
WHITE					
BODEGAS LA CAÑA, ALBARIÑO 2022	53	47	MANTEL BLANCO, SAUVIGNON BLANC 2021	49	
Rias Baixas D.O., Spain			Rueda D.O., Spain		
14			JEAN-MARC BROCARD, CHARDONNAY 2021		
RHANLEIGH, CHENIN BLANC 2022	41	35	Burgundy, France		
Western Cape, South Africa			12		
ZOLO, TORRONTES 2022	41	35	ALBERT MANN, PINOT BLANC 2021	65	
Mendoza, Argentina			Alsace, France		
12					
OLD SOUL, CHARDONNAY 2022	43	41			
Lodi, California					
14					
TAMELLINI, GARGANEGA 2021	46				
D.O.C. Soave D.O.C., Italy					

RED					
VIÑA LAS PERDICES, MALBEC RESERVA 2021	49	43	KAVAKLIDERE, YAKUT 2022	41	
Mendoza, Argentina			Öküzöğü, Bogazkere Eastern Anatolia, Turkey		
13			DINGAC VINARIJA, PELJESAC 2019		
XILA, TERRA ALTA ORGANIC GARNACHA 2019	57	52	Dalmatia, Croatia		
Catalonia D.O., Spain			15		
CLOUDLINE, PINOT NOIR 2022	61		BODEGA ELIAS MORA, TINTA DE TORO 2020	53	
Willamette Valley, United States			Toro, Spain		
16			DOMAINE DES TOURELLES 2020		
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020	61		Bekka Valley, Lebanon		
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France			53		
16			CORDILLERA DE LOS ANDES CARMÉNÈRE 2021		
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	61		Valle Del Cachapoal, Chile		
Côtes Du Rhône, France			56		
CHÂTEAU PÉAGE CUVÉE MACULAR 2020	61		SHUMI CELLARS, SAPERAVI 2014	66	
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France			Kakheti, Georgia		
61			VILLA DI GEGGIANO, BANDINELLO 2018		
			Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy		
			66		