

WEEKEND SPECIALS!

FAMILY WEEKENDS

Kids under 12 get HALF OFF kid-friendly items!

\$1 MIMOSA REFILLS

“Bottomless” orange mimosas!

PREMIER LEAGUE SOCCER

\$15 Fish & Chips + Beer Combo
Wearing a jersey gets you \$1 beer refill!

SMALL PLATES

GAZPACHO

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

  8

GUACAMOLE CON TOSTONES

Served with green plantain fritters

   15

MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za’atar naan

 17

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

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

  15

UNCLASSIC CLASSICS

TURKISH EGGS*

Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill

 19

SHAKSHUKA & AREPAS

Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices and feta cheese. Served with two Venezuelan arepas. *Ask your server to make it vegan!*

  19

SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

15

HUEVOS RANCHEROS

Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo

 19.5

FISH & CHIPS

Served with tartar sauce, malt vinegar

19

IMMIGRANT POKE 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

17.5

HANDHELDS

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime. Served with Belgian fries

17

HAVANA SANDWICH

“Best Cuban sandwich in town”!
Three types of pork with melted swiss, pineapple pickles. Served with Belgian fries

 17.5

THE IMMIGRANT BURGER*

Special harissa sauce, American cheese, lettuce, onion. Served with Belgian fries

18

AVOCADO TOAST

Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

 17

CLASSIC CHEESEBURGER*

American cheese on a sesame brioche bun. Served with Belgian fries

 14

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo

 14

ON THE SWEETER SIDE

GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola

   11

HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam

  17

PB&J BAO BUN

Peanut butter, slow cooked strawberry jam

  9

SEASONAL DRINKS

PINEAPPLE MATCHA 7

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA Hot or iced 7

Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA 7

Mint, lemon, and honey. The Middle East’s refreshing drink!

AGUA DE JAMAICA 7

Hibiscus flower-infused. Popular across Latin America!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.*

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.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

Like in most immigrant homes, nearly everything we serve is homemade.

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