

\$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

CARIBBEAN SHRIMP CEVICHE

Passion fruit, pickled kumquat, chili, red pepper relish, tostones

 16

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

CRISPY CHICKEN & LEMONGRASS DUMPLINGS

Ponzu

10

BOWLS & SALADS

THE HERITAGE

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

17

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

  16

VIET VIBES

Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce

17

IMMIGRANT POKE 2.0

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

17.5

THAI NOODLE SALAD

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

Add adobo chicken +4

 18

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

PERSIAN PLANTS & PROTEIN

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint

Chef Taraneh Salehi • Iran

 16

 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

HAVANA

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

17.5

SPANISH CAPRESE

Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic

 17

FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

 17

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

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