




STREET FOOD

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

BOWLS & SALADS

<b>THE HERITAGE</b> Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple		17	<b>THAI NOODLE SALAD</b> Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette Add adobo chicken +4	 18
<b>MUMBAI MARIACHI</b> Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing	 	17	<b>WEST AFRICAN GUMBO</b> Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast	  17
<b>VIET VIBES</b> Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce		17	<b>PERSIAN PLANTS &amp; PROTEIN</b> Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran	 17
<b>IMMIGRANT POKE 2.0</b> 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)

<b>OLD SAIGON</b> Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo	17.5	<b>FALAFEL</b> Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 17
<b>HAVANA</b> "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	17.5	<b>CLASSIQUE GRILLED CHEESE</b> The toasted French classic with Swiss & ham On naan + 1   Add cherry tomatoes + 1   Add bacon + 2	15
<b>SPANISH CAPRESE</b> Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic	 17		

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			-12-	
CONCA D'ORO PROSECCO	49	43		
BRUT ROSÉ 2023				
Glera, Pinot Noir, Veneto, Italy				
1+1=3 CYGNUS CAVA RESERVA (NV)	53	47		
Xarel-Lo, Macabeo, Parellada, Cava, Spain				
MARIA CASANOVAS, CAVA (NV)	57			
Catalonia, Spain				
J. LASSALLE, BRUT CUVÉE	150			
RÉFÉRENCE (NV)				
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France				
WHITE			-12-	
BODEGAS LA CAÑA, ALBARIÑO 2022	53	47		
Rias Baixas D.O., Spain				
RHANLEIGH, CHENIN BLANC 2022	41	35		
Western Cape, South Africa				
ZOLO, TORRONTES 2022	41	35		
Mendoza, Argentina				
OLD SOUL, CHARDONNAY 2022	43	41		
Lodi, California				
TAMELLINI, GARGANEGA 2021	46			
D.O.C. Soave D.O.C., Italy				
RED			-12-	
VIÑA LAS PERDICES, MALBEC	49	43		
RESERVA 2021				
Mendoza, Argentina				
XILA, TERRA ALTA ORGANIC	57	52		
GARNACHA 2019				
Catalonia D.O., Spain				
CLOUDLINE, PINOT NOIR 2022	61			
Willamette Valley, United States				
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020	61			
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France				
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	61			
Côtes Du Rhône, France				
CHÂTEAU PÉAGE CUVÉE	61			
MACULAR 2020				
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France				
KAVAKLIDERE, YAKUT 2022	41			
Öküzöğü, Bogazkere Eastern Anatolia, Turkey				
DINGAC VINARIJA, PELJESAC 2019	51			
Dalmatia, Croatia				
BODEGA ELIAS MORA, TINTA	53			
DE TORO 2020				
Toro, Spain				
DOMAINE DES TOURELLES 2020	53			
Bekka Valley, Lebanon				
CORDILLERA DE LOS ANDES	56			
CARMÉNÈRE 2021				
Valle Del Cachapoal, Chile				
SHUMI CELLARS, SAPERAVI 2014	66			
Kakheti, Georgia				
VILLA DI GEGGIANO, BANDINELLO	66			
2018				
Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy				