


STREET FOOD

GREEK YOGURT PARFAIT Strawberry jam, ras el hanout granola	 	11	INDIAN SAMOSAS Vegetable filling and chickpeas, tamarind chutney drizzle		15
GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	 	9	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip		16
MEZZE PLATTER Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan		17	VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip	 	15
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	  	10			

BRUNCH FARE

TURKISH EGGS Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill		19	SHAKSHUKA & AREPAS Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan!	 	19
AVOCADO TOAST Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones		16
HONG KONG STYLE FRENCH TOAST Peanut butter, condensed milk, strawberry jam	 	17	HUEVOS RANCHEROS Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo		19.5

BURGERS & SANDWICHES
(CHOICE OF FRIES OR SALAD)

OLD SAIGON SANDWICH Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo	17.5	CLASSIC CHEESEBURGER American cheese on a sesame brioche bun		14
HAVANA SANDWICH "Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles	17.5	BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. Add egg +2		18
CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham On na'an +1 Add cherry tomatoes +1 Add bacon +2		15	PERUVIAN DOUBLE FRIED CHICKEN SANDWICH Aji amarillo, salsa criolla, lime	17

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	  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, rice noodles, veggies, peanuts, Vietnam River dressing	 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			

DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce	8
ALFAJORES Biscuits with dulce de leche, coconut. Add one: +1	8

 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!

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

BRUNCH CLASSICS			SEASONAL DRINKS		
RED SANGRIA HELADA	37	32	PINEAPPLE MATCHA	7	7
Fresh cut fruits	12	9	Matcha, chamomile, lemongrass & pineapple		
WHITE SANGRIA	37	32	CAFÉ CALMA	7	7
Infused with cinnamon and cardamom	12	9	Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced		
CLASSIC MIMOSA	37	32			
Choice of: Orange, Pineapple, Mango	12	9			
DIY MIMOSA TRIO	42				
Served with a bottle of bubbly and all three classic flavors					

SOCIAL HOUR		
YUZU SUNSET FIZZ	12	10
Vodka, yuzu, peach, key lime, jasmine 11.3%		
WHISKEY MULE	12	10
Bourbon whiskey, ginger beer 10.5%		
GIN & TONIC	12	10
Navy strength gin, tonic water 11.5%		
BLACK PEPPER PALOMA	12	10
Tequila, grapefruit, black pepper 11.2%		

BEER		
LAV	8	
Serbia, Lager, 4.9%		
POLAR	8	
Venezuela, Pilsner, 4.5%		
DC BRAU EL JEFE SPEAKS	9	
USA, German Hefeweizen, 5%	9	
DC BRAU JOINT RESOLUTION	9	
USA, Hazy IPA, 5.5%	9	
MODELO ESPECIAL		
Mexico, Lager, 4.4%		

MOCKTAILS		
PINA COLADA	10	
Ceder's non-alcoholic Wild Gin, pandam extract		
FONI NEGRONI	10	
Ceder non-alcoholic Wild gin, Lyre's Aperitif Rosso, Lyre's Italian Orange		

NON ALCOHOLIC		
HOMEMADE ICED TEA	Free Refills	5
JARRITOS	Pineapple, Mandarin or Tamarind	5
MEXICAN COKE		6
DIET COKE		5
SPRITE		5
WATER STILL / SPARKLING		4

WINE			
BUBBLES		ROSÉ	
JULES LOREN BRUT (NV)	41	VILLA DES ANGES, PAYS D'OC ROSÉ	29
Cuvee Reserve, France	11	VIELLES VIGNES 2022	9
JULES LOREN BRUT ROSÉ (NV)	41	Languedoc-Roussillon, France	
Cuvee Reserve, France	11		
CONCA D'ORO PROSECCO ROSÉ 2023	49		
Glera, Pinot Noir, Veneto, Italy	13		
MARIA CASANOVAS, CAVA (NV)	57		
Catalonia, Spain			

WHITE			
PETER ZEMMER, PINOT GRIGIO 2021	38	OLD SOUL, CHARDONNAY 2022	43
Alto Adige, DOC, Italy	11	Lodi, California	14
RHANLEIGH, CHENIN BLANC 2022	41	SAN FELICE, VERMENTINO 2021	41
Western Cape, South Africa	12	Tuscany, Italy	12
ZOLO, TORRONTES 2022	41	MANTEL BLANCO,	49
Mendoza, Argentina	12	SAUVIGNON BLANC 2021	
		Rueda D.O., Spain	
PETER ZEMMER, CHARDONNAY	38		
2023	11		
Alto Adige, DOC, Italy			

RED			
TASSAJARA, PINOT NOIR 2021	38	VIÑA LAS PERDICES, MALBEC	49
Monterey, California, USA	12	RESERVA 2021	13
		Mendoza, Argentina	
KAVAKLIDERE, YAKUT 2022	41	CLOUDLINE, PINOT NOIR 2022	61
Eastern Anatolia, Turkey	12	Willamette Valley, United States	16

COFFEE & TEA			
AMERICANO	5	FLAT WHITE	6
ESPRESSO	4	LATTE	6
MACCHIATO	5	HOT TEA	5
CAPPUCCINO	6	Ask your server for our selection!	

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants have been 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's monthly digital publication on immigration.

Visit: www.immigrantfood.com or [@immigrantfood](https://www.instagram.com/immigrantfood)

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 energy with them. Scan the QR code to engage!

Scan the QR code for our weekly Engagement Menu!

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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • [@immigrantfood](https://www.instagram.com/immigrantfood) • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006