

STREET FOOD

GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	  9	FILIPINO FRIED CHICKEN Sweet chili, adobo spice, Thai herbs, roasted banana ketchup	 19 12
MARINATED OLIVES Roasted garlic, thyme, chili flake	  8 6	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones	 18 10
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	 10 8	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	16 11
INDIAN SAMOSAS Vegetable filling and chickpeas, tamarind chutney drizzle	 15 10	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 11	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 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 on a 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 na'an +1 Add cherry tomatoes +1 Add bacon +2	15
SPANISH CAPRESE Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic	 17		

DESSERT

LATIN FLAN 8
The perfect way to end your meal with us on a sweet note

COOKIES (2 PC) 4.5
Choice of chocolate chip or oatmeal raisin

HAPPY HOUR

TUES-SAT 3PM-6:30PM
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan  Vegetarian  Happy Hour  Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees, including 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!

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

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

DINNER MENU

SERVED
TUESDAY-SATURDAY

SOCIAL HOUR

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

EVERY WEDNESDAY, BUY ONE GET ONE FREE

SANGRIA

RED SANGRIA HELADA Fresh cut fruits	37	32
	12	9
WHITE SANGRIA Infused with cinnamon and cardamom	37	32
	12	9

MIMOSA

CLASSIC MIMOSA Choice of: Orange, Pineapple, Mango	37	32
	12	9
DIY MIMOSA TRIO Served with a bottle of bubbly and all three classic flavors	42	

BEER

LAV Serbia, Lager, 4.9%	8	6
POLAR Venezuela, Pilsner, 4.5%	8	6
DC BRAU EL JEFE SPEAKS USA, German Hefeweizen, 5%	9	
DC BRAU JOINT RESOLUTION USA, Hazy IPA, 5.5%	9	
MODELO ESPECIAL Mexico, Lager, 4.4%	9	

MOCKTAILS

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

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

SEASONAL DRINKS

PINEAPPLE MATCHA Matcha, chamomile, lemongrass & pineapple	7	MINT LIMONANA Mint, lemon, and honey: a refreshing Middle Eastern drink!	7
CAFÉ CALMA Rich latte with oatmilk, dates, and Peruvian coffee. <i>Hot or iced</i>	7	AGUA DE JAMAICA Hibiscus flower-infused water. Popular in Latin America!	7

WINE

EVERY TUESDAY, ALL WINE BOTTLES ARE 50% OFF!
You read that right!

ADD SPANISH WINE TAPAS 1

Add to any glass of wine
Marinated Manchego Cheese
Orange, garlic, sour cherries, olive

BUBBLES

JULES LOREN BRUT (NV) Cuvee Reserve, France	41	36	CONCA D'ORO PROSECCO ROSÉ (NV) Glera, Pinot Noir, Veneto, Italy	49
	11	9		13
JULES LOREN BRUT ROSÉ (NV) Cuvee Reserve, France	41	36	MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	57
	11	10		

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 2022 Languedoc-Roussillon, France	29
	9

WHITE

PETER ZEMMER, PINOT GRIGIO 2021 Alto Adige, DOC, Italy	38		OLD SOUL, CHARDONNAY 2022 Lodi, California	43
	11			14
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	41	34	PETER ZEMMER, CHARDONNAY 2023 Alto Adige, DOC, Italy	38
	12	9		11
ZOLO, TORRONTES 2022 Mendoza, Argentina	41	34	SAN FELICE, VERMENTINO 2021 Tuscany, Italy	41
	12	9		12
			MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	49

RED

KAVAKLIDERE, YAKUT 2022 Eastern Anatolia, Turkey	41	35	TASSAJARA, PINOT NOIR 2021 Monterey, California, USA	38
	12	9		12
VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49	43	CLOUDLINE, PINOT NOIR 2022 Willamette Valley, United States	61
	13	10		16

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

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.

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