


STREET FOOD

GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	  9	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones	 16
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	 10	MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	 17
VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip	 15	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	16
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 potatoes, feta, smoky Chipotle dressing	  17	WEST AFRICAN GUMBO Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast	  17
VIET VIBES Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, 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 naan +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

Rich, sweet custard with caramel sauce

ALFAJORES 8

Round biscuits joined together with dulce de leche, coconut
Add one: +1

SEASONAL DRINKS

PINEAPPLE MATCHA 7

Matcha, chamomile, lemongrass & pineapple

MINT LIMONANA 7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

CAFÉ CALMA 7

Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

AGUA DE JAMAICA 7

Hibiscus flower-infused water. Popular in Latin America!

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

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.

 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.

SANGRIA

- RED SANGRIA HELADA

12/37
- Fresh cut fruits
- WHITE SANGRIA

12/37
- Infused with cinnamon and cardamom

MIMOSA

- CLASSIC MIMOSA

12/37
- Choice of: Orange, Pineapple, Mango
- 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%
- DC BRAU JOINT RESOLUTION

9
- USA, Hazy IPA, 5.5%
- MODELO ESPECIAL

9
- Mexico, Lager, 4.4%

MOCKTAILS

- PINA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract
- FONI NEGRONI 10

Cedemon-alcoholic Wild gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

WINE

BUBBLES

ROSÉ

- JULES LOREN BRUT (NV)

41
- Cuvee Reserve, France 11
- JULES LOREN BRUT ROSÉ (NV)

41
- Cuvee Reserve, France 11
- CONCA D'ORO PROSECCO ROSÉ 2023

49
- Glera, Pinot Noir, Veneto, Italy 13
- MARIA CASANOVAS, CAVA (NV)

57
- Catalonia, Spain
- VILLA DES ANGES, PAYS D'OC ROSÉ

29
- VIELLES VIGNES 2022 9
- Languedoc-Roussillon, France

WHITE

- PETER ZEMMER, PINOT GRIGIO 2021

38
- Alto Adige, DOC, Italy 11
- RHANLEIGH, CHENIN BLANC 2022

41
- Western Cape, South Africa 12
- ZOLO, TORRONTES 2022

41
- Mendoza, Argentina 12
- PETER ZEMMER, CHARDONNAY 2023

38
- Alto Adige, DOC, Italy 11
- OLD SOUL, CHARDONNAY 2022

43
- Lodi, California 14
- SAN FELICE, VERMENTINO 2021

41
- Tuscany, Italy 12
- MANTEL BLANCO, SAUVIGNON BLANC 2021

49
- Rueda D.O., Spain

RED

- TASSAJARA, PINOT NOIR 2021

38
- Monterey, California, USA 12
- KAVAKLIDERE, YAKUT 2022

41
- Eastern Anatolia, Turkey 12
- VIÑA LAS PERDICES, MALBEC RESERVA 2021

49
- Mendoza, Argentina 13
- CLOUDLINE, PINOT NOIR 2022

61
- Willamette Valley, United States 16

COFFEE & TEA

- AMERICANO

5
- ESPRESSO

4
- MACCHIATO

5
- CAPPUCCINO

6
- FLAT WHITE

6
- LATTE

6
- HOT TEA

5
- Ask your server for our selection!

NON ALCOHOLIC

- HOMEMADE ICED TEA Free Refills

5
- MEXICAN COKE

5
- JARRITOS

6
- Pineapple, Mandarin or Tamarind
- DIET COKE

5
- SPRITE

5
- WATER STILL / SPARKLING

4

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!

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IMMIGRANTS MAKE AMERICA GREAT

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