


STREET FOOD

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

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.

IMMIGRANTS MAKE AMERICA GREAT

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

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%		

EVERY WEDNESDAY, BUY ONE GET ONE FREE

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
Cedernon-alcoholicWildgin, Lyre'sAperitifRosso, Lyre's Italian Orange

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, SAUVIGNON BLANC 2021	49
Mendoza, Argentina	12	Rueda D.O., Spain	
PETER ZEMMER, CHARDONNAY 2023	38		
Alto Adige, DOC, Italy	11		

RED

TASSAJARA, PINOT NOIR 2021	38	VIÑA LAS PERDICES, MALBEC RESERVA 2021	49
Monterey, California, USA	12	Mendoza, Argentina	13
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!	

NON ALCOHOLIC

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

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](http://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!

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