

WEEKEND SPECIALS!

FAMILY WEEKENDS

Kids under 12 get HALF OFF kid-friendly items!

\$1 MIMOSA REFILLS

“Bottomless” orange mimosas!

PREMIER LEAGUE SOCCER

\$15 Fish & Chips + Beer Combo
Wearing a jersey gets you \$1 beer refill!

SMALL PLATES

GAZPACHO

Spain’s chilled summer soup. Tomato, garlic and red bell pepper



8

MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za’atar naan



17

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2



10

GUACAMOLE CON TOSTONES

Served with green plantain fritters



15

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip



16

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip



15

UNCLASSIC CLASSICS

SHAKSHUKA & AREPAS

Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices and feta cheese. Served with two Venezuelan arepas. *Ask your server to make it vegan!*



19

SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

15

FISH & CHIPS

Served with tartar sauce, malt vinegar

19

HUEVOS RANCHEROS

Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo



19.5

IMMIGRANT POKE 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

17.5

HANDHELDS

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime. Served with Belgian fries

17

THE IMMIGRANT BURGER*

Special harissa sauce, American cheese, lettuce, onion. Served with Belgian fries

18

CLASSIC CHEESEBURGER*

American cheese on a sesame brioche bun. Served with Belgian fries



14

HAVANA SANDWICH

“Best Cuban sandwich in town”!
Three types of pork with melted swiss, pineapple pickles. Served with Belgian fries



17.5

AVOCADO TOAST

Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle



17

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo



14

ON THE SWEETER SIDE

GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola



11

PB&J BAO BUN

Peanut butter, slow cooked strawberry jam



9

HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam



17

SEASONAL DRINKS

PINEAPPLE MATCHA 7.5

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA Hot or iced 7.5

Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA 7

Mint, lemon, and honey. The Middle East’s refreshing drink!

AGUA DE JAMAICA 7

Hibiscus flower-infused. Popular across Latin America!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.*

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. Tips are not expected, but always appreciated.



CATERING

AND PRIVATE

EVENTS WITH

A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

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

SIGNATURE COCKTAILS		MOCKTAILS		MIMOSA		
KANHA		14	FONI NEGRONI	13	CLASSIC MIMOSA	12
Shochu • Honey • Fresh lime • Thai Basil • Cucumber • Jalepeño			Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso		Choice of orange, pineapple or mango	
MOCKTAIL VERSION / 10						
INVICTUS		15	VIRGIN PIÑA COLADA	10	DIY MIMOSA TRIO	42
Rye • Fortified wine • Honey • Cinnamon • Pilsner • Fresh lime			A classic pina colada with non-alcoholic gin		Served with a bottle of bubbly and orange, pineapple and mango juices	
COCKTAILS			KYURI KANZAN	10	SANGRIA	
AMALFI SPRITZ	14		Raspberry shrub with non-alcoholic cucumber gin		SIGNATURE RED SANGRIA	37
Aperol • Brut Sparkling • Fresh fruit					Served with fresh fruits	12
IF MARGARITA	16		VIRGIN KANHA	10	WHITE SANGRIA	37
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil			Honey, fresh lime, Thai basil, cucumber Jalepeño		Cinnamon, star anise, served fresh fruits	12
CORPSE REVIVER #2	15		WINES			
Gin • French Aperitif • Apricot Liqueur • Lemon			BUBBLES			
CAIPIRINHA	15		CONCA D'ORO PROSECCO	49	MARIA CASANOVAS, CAVA (NV)	57
Cachaça • Lime • Sugar			BRUT ROSÉ 2022	13	Catalonia, Spain	
PIÑA COLADA	14		Glera, Pinot Noir Veneto, Italy			
Rum • Pineapple Juice • Pandan • Coconut Milk • Lime			1 + 1 = 3, CYGNUS CAVA	53		
SINGAPORE SLING	15		BRUT NATURE RESERVA (NV)	14		
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango			Xarel-Lo, Macabeo, Parellada Spain			
SAKURA SOUR	15		ROSE			
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White			SOLARCE RIOJA ROSADO 2021	49	CHATEAU PEYRASSOL,	66
VERRY BERRY	14		Tempranillo, Graciano, Garnacha Rioja, Spain		RESERVE 2020	
Tequila • Citrus • Spiced Berry Syrup			PLANETA, ROSÉ 2023	45	Cinsault, Grenache Côtes De Provence, France	
PEACH LEMONADE	14		Syrah Sicily, Italy			
Peach Whiskey • Fresh Lemon • Simple Syrup			WHITE			
BEERS			MILA, ALBARIÑO 2022	48	FIRESTONE, RIESLING 2021	45
DC BRAU	8		Rias Baixas, Spain		Central Coast, California, United States	
Washington DC, USA India Pale Ale 6.5%			CEDERBERG, CHENIN BLANC 2022	50	TAMELLINI, GARGANEGA 2021	46
ATHLETIC N/A MEXICAN COPPER	7		Citrusdal Mountain, South Africa		Soave, Italy	
California, USA, Non-alcoholic 0.0%			ALTA VISTA, TORRONTES 2022	48	MANTEL BLANCO, SAUVIGNON	49
MODELO ESPECIAL	8		Mendoza, Argentina		BLANC 2021	
Mexico, Mexican Lager 4.4%			J.LOHR ESTATES RIVERSTONE,	50	JEAN-MARC BROCARD,	61
PERONI NASTRO AZZURRO	7		CHARDONNAY 2022	13	CHARDONNAY 2021	
Italy, Lager 5.1%			Monterey, California, United States		Burgundy, France	
RANDOM ROW MOSAIC	11		RED			
Virginia, USA, Pale Ale 5.6% - 16oz size			VIÑA LAS PERDICES, MALBEC	49	KAVAKLIDERE, YAKUT 2021	41
WOODCHUCK HARD CIDER	7		RESERVA 2020	13	Öküzögü, Bogazkere Eastern Anatolia, Turkey	
Vermont, USA, Hard Cider 5.4%			LA. CETTO, CABERNET SAUVIGNON	45	BODEGA ELIAS MORA, TINTO 2020	53
GUINNESS	8		2021	12	Toro, Spain	
Ireland, Irish Stout 4.1%			PORTLANDIA, PINOT NOIR 2022	55	QUERCETO, CHIANTI CLASSICO	55
COFFEE/TEA			Oregon, United States	15	2021	
AMERICANO	5		CRU MONPLAISIR, BORDEAUX	61	Sangiovese, Canaiolo, Colorino Tuscany, Italy	
ESPRESSO	4		SUPERIEUR 2020	16	CORDILLERA DE LOS ANDES	56
CAPPUCCINO	6		Merlot, Cabernet Sauvignon, Cab. Franc Bordeaux, France		CARMENERE 2020	
MACCHIATO	5		DOMAINE F. VILLARD, SYRAH 2021	61	Valle Del Cachapoal, Chile	
LATTE	6		Côtes Du Rhône, France		BERONIA, RIOJA RESERVA 2019	75
HOT TEA	6		CHATEAU MONT-REDON,	61	Temparnilo, Mazuelo, Graciano Rioja, Spain	
ask your server for our selection!			CÔTE DU RHÔNE 2022		PEDRONCELLI, ZINFADEL 2021	75
NON ALCOHOLIC			Grenache, Syrah Côtes Du Rhône, France		Sonoma, California, United States	
HOMEMADE ICED TEA	5					
JARRITOS	5					
Mandarin, Pineapple, Tamarind						
MEXICAN COKE	6					
DIET COKE	5					
SPRITE	6					