

\$20 SEASONAL LUNCH SPECIAL

GAZPACHO + YOUR CHOICE OF ANY BOWL OR SANDWICH

STREET FOOD

GAZPACHO

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



8

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

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



16

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, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce

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.

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

DESSERT

LATIN FLAN 8

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

SEASONAL DRINKS

PINEAPPLE MATCHA 7.5

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA 7.5

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

MINT LIMONANA 7

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

AGUA DE JAMAICA 7

Hibiscus flower-infused water. Popular in Latin America!

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are the place where immigrants make a living and show 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 engages and educates on immigration issues.

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 customers' energy with them.



Scan the QR code to engage with the Immigrant Community every week!

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all dietary restrictions may be accommodated.



Vegan



Vegetarian



Gluten-Free



Table Without Borders Partnership Bowls

IMMIGRANTS MAKE AMERICA GREAT

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

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