




STREET FOOD

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

PINEAPPLE MATCHA 7.5 Matcha, chamomile, lemongrass & pineapple	MINT LIMONANA 7 Mint, lemon, and honey: a refreshing Middle Eastern drink!
CAFÉ CALMA 7.5 Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced	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 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 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!

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, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

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 in DC. Tips are not expected, but always appreciated.

 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.



SIDDHARTHA


FRESH • TART • SPICY
• SHAKEN

15

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño



INVICTUS

SMOKY • SPICY • SHAKEN
SHANDY

15

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.

Rye • Fortified Wine • Honey-Cinnamon • Pilsner • Fresh Citrus



TERNURA

HERBAL • SPICY • SHAKEN

16

Named after Gabriela Mistral's novel. An advocate for oppressed peoples, she was Latin America's first recipient of the Nobel Prize in literature.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White

COCKTAILS			
AMALFI SPRITZ	14	10	
Aperol • Brut Sparkling • Fresh fruit			
IF MARGARITA	16	10	
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil			
CORPSE REVIVER #2	15	10	
Gin • French Aperitif • Apricot Liqueur • Lemon			
CAIPIRINHA	15	10	
Cachaça • Lime • Sugar			
PIÑA COLADA	14	10	
Rum • Pineapple Juice • Pandan Coconut Milk • Lime			
SINGAPORE SLING	15	10	
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur			
SAKURA SOUR	15	10	
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White			
VERRY BERRY	15		
Tequila • Citrus • Spiced Berry Syrup			
PEACH LEMONADE	15		
Peach Whiskey • Fresh Lemon • Simple Syrup			
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL			

SANGRIA			
RED SANGRIA HELADA	12/ 37	10	
Fresh cut fruits			
WHITE SANGRIA	12/ 37	10	
Infused with cinnamon and cardamom			

BEERS			
LAV	8	6	
Serbia, Lager, 4.9%			
POLAR	8	6	
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%			

NON ALCOHOLIC			
MINT LIMONANA	7		
PINEAPPLE MATCHA	7		
AGUA DE JAMAICA	7		
CAFÉ CALMA	7		hot or iced
HOMEMADE ICED TEA	5		
JARRITOS	5		
MEXICAN COKE	6		
DIET COKE	5		
SPRITE	5		

WINES			
BUBBLES			
CONCA D'ORO PROSECCO	49	43	
BRUT ROSÉ 2023			
Glera, Pinot Noir, Veneto, Italy			
1+1=3 CYGNUS CAVA RESERVA (NV)	53	47	
Xarel-Lo, Macabeo, Parellada, Cava, Spain			
MARIA CASANOVAS, CAVA (NV)	57		
Catalonia, Spain			
J. LASSALLE, BRUT CUVÉE	150		
RÉFÉRENCE (NV)			
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France			
WHITE			
BODEGAS LA CAÑA, ALBARIÑO 2022	53	47	
Rias Baixas D.O., Spain			
RHANLEIGH, CHENIN BLANC 2022	41	35	
Western Cape, South Africa			
ZOLO, TORRONTES 2022	41	35	
Mendoza, Argentina			
OLD SOUL, CHARDONNAY 2022	43	41	
Lodi, California			
TAMELLINI, GARGANEGA 2021	46		
D.O.C. Soave D.O.C., Italy			
RED			
VIÑA LAS PERDICES, MALBEC	49	43	
RESERVA 2021			
Mendoza, Argentina			
XILA, TERRA ALTA ORGANIC	57	52	
GARNACHA 2019			
Catalonia D.O., Spain			
CLOUDLINE, PINOT NOIR 2022	61		
Willamette Valley, United States			
CRU MONPLAISIR,	61		
BORDEAUX SUPÉRIEUR 2020			
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France			
DOMAINE FRANÇOIS VILLARD,	61		
SYRAH 2021			
Côtes Du Rhône, France			
CHÂTEAU PÉAGE CUVÉE	61		
MACULAR 2020			
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France			
KAVAKLIDERE, YAKUT 2022	41		
Öküzöğü, Bogazkere Eastern Anatolia, Turkey			
DINGAC VINARIJA, PELJESAC 2019	51		
Dalmatia, Croatia			
BODEGA ELIAS MORA, TINTA	53		
DE TORO 2020			
Toro, Spain			
DOMAINE DES TOURELLES 2020	53		
Bekka Valley, Lebanon			
CORDILLERA DE LOS ANDES	56		
CARMÉNÈRE 2021			
Valle Del Cachapoal, Chile			
SHUMI CELLARS, SAPERAVI 2014	66		
Kakheti, Georgia			
VILLA DI GEGGIANO, BANDINELLO	66		
2018			
Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy			