

STREET FOOD

GREEK YOGURT PARFAIT Strawberry jam, ras el hanout granola	 	11	INDIAN SAMOSAS Vegetable filling and chickpeas, tamarind chutney drizzle		15
GAZPACHO Spain's chilled summer soup. Tomato, garlic and red bell pepper	 	9	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip		16
MEZZE PLATTER Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan		17	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			

BRUNCH FARE

SHAKSHUKA & AREPAS Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan!	 	19	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones		16
AVOCADO TOAST Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	HUEVOS RANCHEROS Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo		19.5
HONG KONG STYLE FRENCH TOAST Peanut butter, condensed milk, strawberry jam	 	17			

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

OLD SAIGON SANDWICH Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo	17.5	CLASSIC CHEESEBURGER American cheese on a sesame brioche bun		14
HAVANA SANDWICH “Best Cuban sandwich in town”! Three types of pork with melted Swiss, with pineapple pickles	17.5	BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. Add egg +2		18
CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham On na'an +1 Add cherry tomatoes +1 Add bacon +2	 15	PERUVIAN DOUBLE FRIED CHICKEN SANDWICH Aji amarillo, salsa criolla, lime		17

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	  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, rice noodles, veggies, peanuts, Vietnam River dressing	 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			

DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce	8
COOKIES (2 PC) Choice of chocolate chip or oatmeal raisin	4.5

 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!

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

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

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.

BRUNCH CLASSICS

RED SANGRIA HELADA

37 32

Fresh cut fruits

12 9

WHITE SANGRIA

37 32

Infused with cinnamon and cardamom

12 9

CLASSIC MIMOSA

37 32

Choice of: Pineapple, Mango

12 9

DIY MIMOSA TRIO

42

Served with a bottle of bubbly and all three classic flavors

\$1 MIMOSA REFILLS

COCKTAILS

READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ

12 10

Vodka, yuzu, peach, key lime, jasmine 11.3%

SOCIAL HOUR BLACK PEPPER PALOMA

12 10

Tequila, grapefruit, black pepper 11.2%

YUZU PINEAPPLE JALAPEÑO MARGARITA

12 9

Tequila, pineapple juice 15%

YUZU PEACH MANGO MARGARITA

12 9

Tequila, peach and mango juice 15%

EVERY WEDNESDAY: BUY ONE, GET THE NEXT ONE FREE (DINE-IN ONLY)

SOCIAL HOUR

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!

BEER

LAV

8

Serbia, Lager, 4.9%

POLAR

8

Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS

9 9

USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION

9 9

USA, Hazy IPA, 5.5%

MODELO ESPECIAL

9

Mexico, Lager, 4.4%

WINE

BUBBLES

JULES LOREN BRUT (NV)

41 11

Cuvee Reserve, France

JULES LOREN BRUT ROSÉ (NV)

41 11

Cuvee Reserve, France

CONCA D'ORO PROSECCO ROSÉ 2023

49 13

Glera, Pinot Noir, Veneto, Italy

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ

29 9

VIELLES VIGNES 2022

Languedoc-Roussillon, France

WHITE

RHANLEIGH, CHENIN BLANC 2022

41 12

Western Cape, South Africa

OLD SOUL, CHARDONNAY 2022

43 14

Lodi, California

SAN FELICE, VERMENTINO 2021

41 12

Tuscany, Italy

MANTEL BLANCO, SAUVIGNON BLANC 2021

49

Rueda D.O., Spain

MOCKTAILS

PINA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

FONI NEGRONI 10

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

RED

TASSAJARA, PINOT NOIR 2021

38 12

Monterey, California, USA

KAVAKLIDERE, YAKUT 2022

41 12

Eastern Anatolia, Turkey

VIÑA LAS PERDICES, MALBEC RESERVA 2021

49 13

Mendoza, Argentina

NON ALCOHOLIC

HOMEMADE ICED TEA

Free Refills 5

JARRITOS

Pineapple, Mandarin or Tamarind 5

MEXICAN COKE

6

DIET COKE

5

SPRITE

5

WATER STILL / SPARKLING

4

COFFEE & TEA

AMERICANO

5

ESPRESSO

4

MACCHIATO

5

CAPPUCCINO

6

FLAT WHITE

6

LATTE

6

HOT TEA

5

Ask your server for our selection!

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](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!

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.

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