


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 7.5**

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!

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.

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

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

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%

YUZY PINEAPPLE JALAPEÑO MARGARITA 12 | 9

Tequila, pineapple juice 15%

YUZY PEACH MANGO MARGARITA 12 | 9

Tequila, peach andmango juice 15%

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

WINE

BUBBLES

JULES LOREN BRUT (NV)

41

Cuvee Reserve, France

11

JULES LOREN BRUT ROSÉ (NV)

41

Cuvee Reserve, France

11

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ

29

VIELLES VIGNES 2022

9

Languedoc-Roussillon, France

WHITE

RHANLEIGH, CHENIN BLANC 2022

41

Western Cape, South Africa

12

ZOLO, TORRONTES 2022

41

Mendoza, Argentina

12

OLD SOUL, CHARDONNAY 2022

43

Lodi, California

14

SAN FELICE, VERMENTINO 2021

41

Tuscany, Italy

12

MANTEL BLANCO, SAUVIGNON BLANC 2021

49

Rueda D.O., Spain

RED

TASSAJARA, PINOT NOIR 2021

38

Monterey, California, USA

12

KAVAKLIDERE, YAKUT 2022

41

Eastern Anatolia, Turkey

12

VIÑA LAS PERDICES, MALBEC RESERVA 2021

49

Mendoza, Argentina

13

COFFEE & TEA

AMERICANO

5

ESPRESSO

4

MACCHIATO

5

CAPPUCCINO

6

FLAT WHITE

6

LATTE

6

HOT TEA

5

Ask your server for our selection!

NON ALCOHOLIC

HOMEMADE ICED TEA

Free Refills

5

MEXICAN COKE

5

JARRITOS

6

Pineapple, Mandarin or Tamarind

DIET COKE

5

SPRITE

5

WATER STILL / SPARKLING

4

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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