


STREET FOOD

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

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.

IMMIGRANTS MAKE AMERICA GREAT

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

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SANGRIA

RED SANGRIA HELADA37

Fresh cut fruits12

WHITE SANGRIA37

Infused with cinnamon and cardamom12

MIMOSA

CLASSIC MIMOSA37

Choice of: Orange, Pineapple, Mango12

DIY MIMOSA TRIO42

Served with a bottle of bubbly and all three classic flavors

BEER

LAV8

Serbia, Lager, 4.9%

POLAR8

Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS9

USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION9

USA, Hazy IPA, 5.5%

MODELO ESPECIAL9

Mexico, Lager, 4.4%

MOCKTAIL

PINA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

NON ALCOHOLIC

HOMEMADE ICED TEA Free Refills5

JARRITOS Pineapple, Mandarin or Tamarind5

MEXICAN COKE6

DIET COKE5

SPRITE5

WATER STILL / SPARKLING4

COCKTAILS
READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ12

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

SOCIAL HOUR BLACK PEPPER PALOMA12

Tequila, grapefruit, black pepper 11.2%

YUZY PINEAPPLE JALAPEÑO MARGARITA12

Tequila, pineapple juice 15%

YUZY PEACH MANGO MARGARITA12

Tequila, peach andmango juice 15%

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

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50%- OFF!

TAPAS EVERY DAY

Add to any glass of wine +1
Marinated Manchego Cheese
Orange, garlic, sour cherries, olive

BUBBLES

JULES LOREN BRUT (NV)41

Cuvee Reserve, France11

JULES LOREN BRUT ROSÉ (NV)41

Cuvee Reserve, France11

CONCA D'ORO PROSECCO ROSÉ (NV)49

Glera, Pinot Noir, Veneto, Italy13

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 202229

Languedoc-Roussillon, France9
The only rose needed on a menu.

WHITE

RHANLEIGH, CHENIN BLANC 202241

Western Cape, South Africa12
Chardonnay's wilder, tropical South cousin.

ZOLO, TORRONTES 202241

Mendoza, Argentina12
Argentina's signature—aromatic, floral.

OLD SOUL, CHARDONNAY 202243

Lodi, California14

SAN FELICE, VERMENTINO 202141

Tuscany, Italy12
Sauvignon Blanc's sun-kissed Italian cousin.

MANTEL, SAUVIGNON BLANC 202149

Rueda D.O., Spain
Crisp—fresh, vibrant, zesty.

PETER ZEMMER, PINOT GRIGIO 202138

Alto Adige DOC, Italy11

RED

KAVAKLIDERE, YAKUT 202241

Eastern Anatolia, Turkey12
Notes of berries & spice, with a smoky finish.

VIÑA LAS PERDICES, MALBEC RESERVA 202149

Mendoza, Argentina13

TASSAJARA, PINOT NOIR 202138

Monterey, California, USA12
Hollywood flair in Pinot form—bold & plush.



THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: www.immigrantfood.com or [@immigrantfood](https://twitter.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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