

STREET FOOD

<div>ROASTED MUSHROOM SOUP</div> <div>Preserved mushrooms, chive oil</div>	<div><div><div></div><div></div></div></div> <div>9</div>	<div>GREEK WINGS</div> <div>Lemon, mediterranean herbs, served with a feta dip</div>	<div>16</div>
<div>BELGIAN FRIES</div> <div>Seasoned to perfection, served with garlic aioli</div> <div>Add white truffle oil +2   Add parmesan +2</div>	<div><div><div></div></div></div> <div>10</div>	<div>CARIBBEAN SHRIMP CEVICHE</div> <div>Passion fruit, pickled kumquat, chili, red pepper relish, tostones</div>	<div><div><div></div></div></div> <div>16</div>
<div>VENEZUELAN TEQUEÑOS</div> <div>Queso blanco wrapped in dough, with a chili mayo dip</div>	<div><div><div></div></div></div> <div>15</div>	<div>MEZZE PLATTER</div> <div>Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan</div>	<div><div><div></div></div></div> <div>17</div>
<div>CRISPY CHICKEN &amp; LEMONGRASS DUMPLINGS</div> <div>Ponzu</div>	<div>10</div>		

BOWLS & SALADS

<div>THE HERITAGE</div> <div>Coconut-curry chicken on turmeric rice &amp; baby spinach, plantains, chickpeas, pineapple</div>	<div>17</div>	<div>THAI NOODLE SALAD</div> <div>Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette</div> <div>Add adobo chicken +4</div>	<div><div><div></div></div></div> <div>18</div>
<div>MUMBAI MARIACHI</div> <div>Falafel on baby spinach &amp; assorted veggies, roasted potatoes, feta, smoky Chipotle dressing</div>	<div><div><div></div><div></div></div></div> <div>17</div>	<div>WEST AFRICAN GUMBO</div> <div>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio</div> <div>Chef Williams Bacon • Ivory Coast</div>	<div><div><div></div><div></div></div></div> <div>17</div>
<div>VIET VIBES</div> <div>Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce</div>	<div>17</div>	<div>PERSIAN PLANTS &amp; PROTEIN</div> <div>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint</div> <div>Chef Taraneh Salehi • Iran</div>	<div><div><div></div></div></div> <div>17</div>
<div>IMMIGRANT POKE 2.0</div> <div>Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu</div>	<div>17.5</div>	<div><div><div></div></div></div> <div>Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.</div>	
		<div><div><div></div></div></div> <div>Most bowls can be made vegetarian with our bean-shroom protein substitute!</div>	

SANDWICHES

(CHOICE OF FRIES OR SALAD)

<div>OLD SAIGON</div> <div>Our take on the Vietnamese banh mi sandwich.</div> <div>Adobo-spiced chicken, slaw, daikon, carrot, chili mayo</div>	<div>17.5</div>	<div>FALAFEL</div> <div>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</div>	<div><div><div></div></div></div> <div>17</div>
<div>HAVANA</div> <div>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</div>	<div>17.5</div>	<div>CLASSIQUE GRILLED CHEESE</div> <div>The toasted French classic with Swiss &amp; ham</div> <div>On naan + 1   Add cherry tomatoes + 1   Add bacon + 2</div>	<div>15</div>
<div>SPANISH CAPRESE</div> <div>Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic</div>	<div><div><div></div></div></div> <div>17</div>		

DESSERT

<div>LATIN FLAN 8</div> <div>The perfect way to end your meal with us on a sweet note</div>	<div>COOKIES (2 PC) 4.5</div> <div>Choice of chocolate chip or oatmeal raisin</div>
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SEASONAL DRINKS

<div>PINEAPPLE MATCHA 7</div> <div>Matcha, chamomile, lemongrass &amp; pineapple</div>	<div>MINT LIMONANA 7</div> <div>Mint, lemon, and honey: a refreshing Middle Eastern drink!</div>
<div>CAFÉ CALMA 7</div> <div>Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced</div>	<div>AGUA DE JAMAICA 7</div> <div>Hibiscus flower-infused water. Popular in Latin America!</div>

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.

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LUNCH MENU

SERVED MONDAY-FRIDAY  
FROM 11AM-3PM

SIGNATURE COCKTAILS



**SIDDHARTHA** 15  
FRESH • TART • SPICY  
• SHAKEN

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** 15  
SMOKY • SPICY • SHAKEN  
SHANDY

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** 16  
HERBAL • SPICY • SHAKEN

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

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

SANGRIA

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

BEERS

<b>LAV</b>	8	6
Serbia, Lager, 4.9%		
<b>POLAR</b>	8	6
Venezuela, Pilsner, 4.5%		
<b>DC BRAU EL JEFE SPEAKS</b>	9	
USA, German Hefeweizen, 5%		
<b>DC BRAU JOINT RESOLUTION</b>	9	
USA, Hazy IPA, 5.5%		
<b>MODELO ESPECIAL</b>	9	
Mexico, Lager, 4.4%		

NON ALCOHOLIC

<b>MINT LIMONANA</b>	7	
<b>PINEAPPLE MATCHA</b>	7	
<b>AGUA DE JAMAICA</b>	7	
<b>CAFÉ CALMA</b> hot or iced	7	
<b>HOMEMADE ICED TEA</b>	5	
<b>JARRITOS</b>	5	
<b>MEXICAN COKE</b>	6	
<b>DIET COKE</b>	5	
<b>SPRITE</b>	5	

WINES

BUBBLES

<b>CONCA D'ORO PROSECCO</b>	49	43
BRUT ROSÉ 2023		
Glera, Pinot Noir, Veneto, Italy		
<b>1+1=3 CYGNUS CAVA RESERVA (NV)</b>	53	47
Xarel-Lo, Macabeo, Parellada, Cava, Spain		
<b>MARIA CASANOVAS, CAVA (NV)</b>	57	
Catalonia, Spain		
<b>J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)</b>	150	
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		

ROSÉ

<b>BODEGAS SOLARCE RIOJA 2023</b>	49	43
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		
<b>LIQUID GEOGRAPHY, MENCIA 2022</b>	41	37
Bierzo D.O., Spain		
<b>CHÂTEAU PEYRASSOL, RESERVE 2023</b>	66	
Cinsault, Grenache, Côtes De Provence, France		

WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2022</b>	53	47
Rias Baixas D.O., Spain		
<b>RHANLEIGH, CHENIN BLANC 2022</b>	41	35
Western Cape, South Africa		
<b>ZOLO, TORRONTES 2022</b>	41	35
Mendoza, Argentina		
<b>OLD SOUL, CHARDONNAY 2022</b>	43	41
Lodi, California		
<b>TAMELLINI, GARGANEGA 2021</b>	46	
D.O.C. Soave D.O.C., Italy		

RED

<b>VIÑA LAS PERDICES, MALBEC RESERVA 2021</b>	49	43
Mendoza, Argentina		
<b>XILA, TERRA ALTA ORGANIC GARNACHA 2019</b>	57	52
Catalonia D.O., Spain		
<b>CLOUDLINE, PINOT NOIR 2022</b>	61	
Willamette Valley, United States		
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020</b>	61	
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France		
<b>DOMAINE FRANÇOIS VILLARD, SYRAH 2021</b>	61	
Côtes Du Rhône, France		
<b>CHÂTEAU PÉAGE CUVÉE MACULAR 2020</b>	61	
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France		
<b>KAVAKLIDERE, YAKUT 2022</b>	41	
Öküzöğü, Bogazkere Eastern Anatolia, Turkey		
<b>DINGAC VINARIJA, PELJESAC 2019</b>	51	
Dalmatia, Croatia		
<b>BODEGA ELIAS MORA, TINTA DE TORO 2020</b>	53	
Toro, Spain		
<b>DOMAINE DES TOURELLES 2020</b>	53	
Bekka Valley, Lebanon		
<b>CORDILLERA DE LOS ANDES CARMÉNÈRE 2021</b>	56	
Valle Del Cachapoal, Chile		
<b>SHUMI CELLARS, SAPERAVI 2014</b>	66	
Kakheti, Georgia		
<b>VILLA DI GEGGIANO, BANDINELLO 2018</b>	66	
Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy		

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