

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, 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, mango, toasted coconut, peanut, jalapeno, 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	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.

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

SIGNATURE COCKTAILS



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

WHITE

MANTEL BLANCO, SAUVIGNON BLANC 2021	49		
Rueda D.O., Spain			
JEAN-MARC BROCARD, CHARDONNAY 2021	61		
Burgundy, France			
ALBERT MANN, PINOT BLANC 2021	65		
Alsace, France			

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2021	49	43	
Mendoza, Argentina			
XILA, TERRA ALTA ORGANIC GARNACHA 2019	57	52	
Catalonia D.O., Spain			
CLOUDLINE, PINOT NOIR 2022	61		
Willamette Valley, United States			
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020	61		
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France			
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	61		
Côtes Du Rhône, France			
CHÂTEAU PÉAGE CUVÉE MACULAR 2020	61		
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 DE TORO 2020	53		
Toro, Spain			
DOMAINE DES TOURELLES 2020	53		
Bekka Valley, Lebanon			
CORDILLERA DE LOS ANDES CARMÉNÈRE 2021	56		
Valle Del Cachapoal, Chile			
SHUMI CELLARS, SAPERAVI 2014	66		
Kakheti, Georgia			
VILLA DI GEGGIANO, BANDINELLO 2018	66		
Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy			

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005