







STREET FOOD

<b>GREEK YOGURT PARFAIT</b> Strawberry jam, ras el hanout granola	 	11	<b>INDIAN SAMOSAS</b> Vegetable filling and chickpeas, tamarind chutney drizzle		15
<b>ROASTED MUSHROOM SOUP</b> Preserved mushrooms, chive oil	 	9	<b>GREEK WINGS</b> Lemon, mediterranean herbs, served with a feta dip		16
<b>MEZZE PLATTER</b> Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan		17	<b>VENEZUELAN TEQUEÑOS</b> Queso blanco wrapped in dough, with a chili mayo dip	 	15
<b>BELGIAN FRIES</b> Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2	  	10	<b>CARIBBEAN SHRIMP CEVICHE</b> Passion fruit, chili, red pepper relish, tostones		\$15

BRUNCH FARE

<b>SHAKSHUKA &amp; AREPAS</b> 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	<b>HUEVOS RANCHEROS</b> Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo		19.5
<b>AVOCADO TOAST</b> Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	<b>HONG KONG STYLE FRENCH TOAST</b> Peanut butter, condensed milk, strawberry jam	 	17

BURGERS & SANDWICHES  
(CHOICE OF FRIES OR SALAD)

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

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 +\$5   Add falafel +\$5		18
<b>MUMBAI MARIACHI</b> Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  17	<b>WEST AFRICAN GUMBO</b> Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast	 	17
<b>VIET VIBES</b> Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River dressing	17	<b>PERSIAN PLANTS AND 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!		

DESSERT

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

 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.

SEASONAL DRINKS

PINEAPPLE MATCHA7.5

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA7.5

Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

MINT LIMONANA7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

AGUA DE JAMAICA7

Hibiscus flower-infused water. Popular in Latin America!

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 and mango juice 15%

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

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

PIÑA 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

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

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 VIEILLES 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.

P. 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.

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!

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.

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • [immigrantfood.com](http://immigrantfood.com) • [@immigrantfood](https://www.instagram.com/immigrantfood) • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006