

IMMIGRANT FOOD BALLSTON

MONTHLY PROMO

FEBRUARY | UNLIMITED FRIES

With an order of any of our larger dishes.
add white truffle oil +2 | add parmesan +2 (per refill)

AROUND THE WORLD DIM SUM

CHOOSE TWO 28

COCHINITA PIBIL BAO BUN (2 PC)

Roasted pork, pickled onion, chili mayo, cilantro

MUSHROOM & CHEESE CROQUETTES (4 PC)

Served with garlic aioli

INDIAN SAMOSAS (3 PC)

Vegetable filling, chickpea, tamarind chutney

CHOOSE THREE 38

VENEZUELAN TEQUEÑOS (7 PC)

Queso blanco wrapped in dough, chili mayo

CHICKEN & LEMONGRASS

DUMPLINGS (4 PC)

Ponzu

SHAREABLES

ROASTED MUSHROOM SOUP

Preserved mushrooms, chive oil

  9

BLISTERED SHISHITO PEPPERS

Sesame ponzu

  8

BELGIAN FRIES

Served with our signature homemade aioli
Add white truffle oil +2 | Add parmesan +2

  10

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  8

CARIBBEAN SHRIMP CEVICHE

Passion fruit, pickled kumquat, chili, red pepper relish, tostones

 18

SARY'S PUPUSAS

Filled with beans & cheese, pickled cabbage, tomato salsa
Limited Availability

  15

MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan

 17

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

 19

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

16

BURRATA

Thai basil pesto, tomato confit, warm za'atar ciabatta

 22

CHARRED BRUSSEL SPROUTS

Tahini, macerated sour cherries, lemon vinaigrette

  13

THAI NOODLE SALAD

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

 18

MISO-HONEY GLAZED CARROTS

Garlic yogurt, harissa oil, torn mint, crushed pistachio

 14

ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, coconut crust, truffle

  15

LARGER

THAI MUSSELS & FRITES

Green curry, Thai basil, served with fries and our signature homemade aioli

22

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, turmeric rice

  23

DUAL FIRE & HERB BRANZINO

North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad

 32

SLOW BRAISED SHORT RIB

Creamy polenta, pomegranate molasses, spicy chermoula

34

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, labne, za'atar, dates, Thai chili

 29

GLOBAL SANDWICHES

(CHOICE OF FRIES OR SALAD)

THE IMMIGRANT BURGER* 22

Secret harissa sauce, za'atar, lettuce, cheese, onion

HAVANA SANDWICH 17.5

"Best Cuban sandwich in town!"
Three types of pork with melted Swiss, pineapple pickles

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH 17

Aji amarillo, salsa criolla, lime



Vegan



Vegetarian



Gluten-Free

A 20% large party gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of all our employees.

IMMIGRANTS MAKE AMERICA GREAT

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.



COCKTAILS

- AMALFI SPRITZ** 14
Aperol • Brut Sparkling • Fresh fruit
- IF MARGARITA** 16
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil
- CORPSE REVIVER #2** 15
Gin • French Aperitif • Apricot Liqueur • Lemon
- CAIPIRINHA** 15
Cachaça • Lime • Sugar
- PIÑA COLADA** 14
Rum • Pineapple Juice • Pandan • Coconut Milk • Lime
- SINGAPORE SLING** 15
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango
- SAKURA SOUR*** 15
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White
- VERRY BERRY** 14
Tequila • Citrus • Spiced Berry Syrup
- PEACH LEMONADE** 14
Peach whiskey • Fresh lemon • Simple syrup
- MEZCAL MOUNTAINTOP*** 15
Hibiscus • Lime • Rosemary • Egg White
- THE ESPRESSO MARTINI** 16
Vodka • Coffee Liqueur • Espresso
- CASK & CHAMOMILE** 16
Whiskey • Elderflower • Chamomile • Honey • Lime

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

- RED SANGRIA HELADA** 12/37
Fresh orange slice
- WHITE SANGRIA** 12/37
Infused with cinnamon and cardamom

BEERS

- KIRIN ICHIBAN** 7
Japan, Lager, 5.0%
- ATHLETIC N/A MEXICAN COPPER** 7
California, USA, Non-alcoholic 0.0%
- BODDINGTONS PUB ALE** 8
Britain, English Pale Ale, 4.6% (16 oz)
- STELLA ARTOIS** 7
Belgium, Lager 5.0%
- RANDOM ROW MOSAIC** 11
Virginia, USA, Pale Ale 5.6% - 16oz size
- WOODCHUCK HARD CIDER** 7
Vermont, USA, Hard Cider 5.4%
- POCAHOPTAS** 8
Virginia, USA, India Pale Ale 6.8%

NON ALCOHOLIC

- MINT LIMONANA** fresh mint, lemon 7
- PINEAPPLE MATCHA** lemongrass 7.5
- AGUA DE JAMAICA** hibiscus water 7
- CAFÉ CALMA** hot or iced 7.5
- HOUSEMADE ICED TEA** 5
- JARRITOS** 5
- MEXICAN COKE** 6
- DIET COKE** 5
- SPRITE** 5

SIGNATURE COCKTAILS



KANHA 14
SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO

Named after Kanha National Park in Central India, known for its evergreen sal forests and the Bengal tiger reserve. This is a bright, refreshing cocktail with earthy elements.

MOCKTAIL VERSION / 10



INVICTUS 15
RYE • HONEY • CINNAMON • PILSNER • CITRUS

During South African President Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. Topped off with beer foam to celebrate South Africa's love of shandy.

WINES

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

BUBBLES

- CONCA D'ORO PROSECCO ROSÉ 2023** 49
Veneto, Italy 13
- 1 + 1 = 3, CYGNUS CAVA RESERVA (NV)** 53
Cava, Spain 14
Sparkler at a standout value.
- MARIA CASANOVAS, CAVA (NV)** 57
Catalonia, Spain
Rare women-made Cava—vibrant, exceptional.

ROSÉ

- PLANETA, ROSÉ 2023** 45
Sicily, Italy 12
- CHÂTEAU PEYRASSOL, RESERVE 2023** 66
Côtes De Provence, France
Elegant Provence rosé—crisp, floral, refined.

WHITE

- FIRESTONE VINEYARD, RIESLING 2021** 45
Central Coast, California, United States
- TAMELLINI, GARGANEGA 2023** 46
Soave, Italy
Lemon and tangerine zest, whisp of caramel.
- CEDERBERG, CHENIN BLANC 2023** 50
Citrusdal Mountain, South Africa
- JM BROCARD, CHARDONNAY 2022** 61
Burgundy, France
A refined Burgundy—buttery, crisp, elegant.
- MILA, ALBARIÑO 2022** 49
Rias Baixas, Spain 13
- MANTEL, SAUVIGNON BLANC 2023** 49
Rueda, Spain 13
Crisp—fresh, vibrant, zesty.
- ALTA VISTA, TORRONTES 2022** 48
Mendoza, Argentina 12
Argentina's signature—aromatic, floral.
- RIVERSTONE, CHARDONNAY 2022** 50
Monterey, California, United States 13

RED

- KAVAKLIDERE, YAKUT 2022** 41
Eastern Anatolia, Turkey
Notes of berries & spice, with a smoky finish.
- ELIAS MORA, TINTA DE TORO 2020** 53
Toro, Spain
- QUERCETO, CHIANTI CLASSICO 2021** 55
Tuscany, Italy
- CORDILLERA, CARMÉNÈRE 2021** 56
Valle Del Cachapoal, Chile
Chile's signature—with black fruit & spice.
- CHÂTEAU MONT REDON 2022** 61
Blend: Grenache, Syrah
Côtes Du Rhône, France
- PEDRONCELLI, ZINFADAL 2021** 75
Sonoma, California, United States
Bold—pair it with grilled meats.
- VIÑA LAS PERDICES, MALBEC RESERVA 2021** 49
Mendoza, Argentina 13
- LA CETTO, CABERNET SAUVIGNON 2021** 45
Valle de Guadalupe, Mexico 12
Bold Cabernet—rich, spicy, authentic.
- PORTLANDIA, PINOT NOIR 2022** 55
Oregon, United States 15
Vibrant red fruit, a delight to sip solo!
- CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2021** 61
Blend: Merlot, Cab. Sauv., Cab. Franc
Bordeaux, France 16
- FRANÇOIS VILLARD, SYRAH 2021** 61
Côtes Du Rhône, France
- BERONIA, RIOJA RESERVA 2019** 75
Rioja, Spain
Classic—balanced, cherry, vanilla, oak.