

\$20 SEASONAL LUNCH SPECIAL

GAZPACHO + YOUR CHOICE OF ANY BOWL OR SANDWICH

STREET FOOD

GAZPACHO

Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar

  8

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 15

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

 10

CRISPY CHICKEN & LEMONGRASS DUMPLINGS

Ponzu

10

Add white truffle oil +2 | Add parmesan +2

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

 18

Add adobo chicken +4

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

  16

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio

  17

VIET VIBES

Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce

17

IMMIGRANT POKE 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

17.5

MEDITERRANEAN CAESAR SALAD

Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

  15.5



Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

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

15

On naan +1 | Add cherry tomatoes +1 | Add bacon +2

DESSERT

LATIN FLAN 8

The perfect way to end your meal with us on a sweet note

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!

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are the place where immigrants make a living and show 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!

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. Tips are not expected, but always appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all dietary restrictions may be accommodated.



Vegan Vegetarian



Gluten-Free



Table Without Borders Partnership Bowls

IMMIGRANTS MAKE AMERICA GREAT

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LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

COCKTAILS

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

BEERS

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

COFFEE/TEA

AMERICANO	5
ESPRESSO	4
CAPPUCCINO	6
MACCHIATO	5
LATTE	6
HOT TEA ask your server for our selection!	6

NON ALCOHOLIC

HOMEMADE ICED TEA Free refills	5
JARRITOS	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	6

SIGNATURE COCKTAILS

	KANHA SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO	14		INVICTUS RYE • HONEY • CINNAMON • PILSNER • CITRUS	15
MOCKTAIL VERSION / 10					

MOCKTAILS

FONI NEGRONI Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso	13	KYURI KANZAN Raspberry shrub with non-alcoholic cucumber gin	10
VIRGIN VERRY BERRY Non-alcoholic gin, citrus, spiced berry syrup	10	VIRGIN KANHA Honey, fresh lime, Thai basil, cucumber jalapeño	10

SANGRIA

SIGNATURE RED SANGRIA Served with fresh fruits	37 12
WHITE SANGRIA Cinnamon, star anise, served fresh fruits	37 12

MIMOSA

CLASSIC MIMOSA Choice of orange, pineapple or mango	12
DIY MIMOSA TRIO Served with a bottle of bubbly and orange, pineapple and mango juices	42

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2022 Glera, Pinot Noir Veneto, Italy	49 13	MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	57
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV) Xarel-Lo, Macabeo, Parellada Spain	53 14		

ROSÉ

PLANETA, ROSÉ 2023 Syrah Sicily, Italy	45 12	CHÂTEAU PEYRASSOL, RESERVE 2020 Cinsault, Grenache Côtes De Provence, France	66
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WHITE

MILA, ALBARIÑO 2022 Rias Baixas, Spain	48 12	FIRESTONE, RIESLING 2021 Central Coast, California, United States	45
CEDERBERG, CHENIN BLANC 2022 Citrusdal Mountain, South Africa	50	TAMELLINI, GARGANEGA 2021 Soave, Italy	46
ALTA VISTA, TORRONTES 2022 Mendoza, Argentina	48 12	MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda, Spain	49 13
J.LOHR ESTATES RIVERSTONE, CHARDONNAY 2022 Monterey, California, United States	50 13	JEAN-MARC BROCARD, CHARDONNAY 2021 Burgundy, France	61

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020 Mendoza, Argentina	49	KAVAKLIDERE, YAKUT 2021 Öküzözü, Bogazkere Eastern Anatolia, Turkey	41
LA. CETTO, CABERNET SAUVIGNON 2021 Valle de Guadalupe, Mexico	45	BODEGA ELIAS MORA, TINTO 2020 Toro, Spain	53
PORTLANDIA, PINOT NOIR 2022 Oregon, United States	55	QUERCETO, CHIANTI CLASSICO 2021 Sangiovese, Canaiolo, Colorino Tuscany, Italy	55
CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020 Merlot, Cabernet Sauvignon, Cab. Franc Bordeaux, France	61	CORDILLERA DE LOS ANDES CARMENERE 2020 Valle Del Cachapoal, Chile	56
DOMAINE F. VILLARD, SYRAH 2021 Côtes Du Rhône, France	61	BERONIA, RIOJA RESERVA 2019 Temparnilo, Mazuelo, Graciano Rioja, Spain	75
CHÂTEAU MONT-REDON, CÔTE DU RHÔNE 2022 Grenache, Syrah, Côtes Du Rhône, France	61	PEDRONCELLI, ZINFADEL 2021 Sonoma, California, United States	75

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