

STREET FOOD

GAZPACHO Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar	  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	MEDITERRANEAN CAESAR SALAD Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan	  15.5
VIET VIBES Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce	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
IMMIGRANT POKE 2.0 Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5	PERSIAN PLANTS & PROTEIN Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran	 17

 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 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
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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. <i>Hot or iced</i>	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.

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

LUNCH MENU

SERVED MONDAY-FRIDAY
FROM 11AM-3PM

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	8.5	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%		
SAM ADAMS SEASONAL	8	
NON ALCOHOLIC		
MINT LIMONANA	7	
PINEAPPLE MATCHA	7.5	
AGUA DE JAMAICA	7	
CAFÉ CALMA hot or iced	7.5	
HOMEMADE ICED TEA	5	
JARRITOS	5	
MEXICAN COKE	6	
DIET COKE	5	
SPRITE	5	

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2023	49	43
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 RÉFÉRENCE (NV)	150	
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		

ROSÉ

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

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		
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	
Öküzögü, 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, Cilieggiolo, Syrah D.O.C. Toscana, Italy		

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