



STREET FOOD

NUTELLA EMPANADAS Add a large scoop of vanilla ice cream for +\$2	 10	INDIAN SAMOSAS Vegetable filling and chickpeas, tamarind chutney drizzle	 15
GAZPACHO Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar	 8	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	 16
MEZZE PLATTER Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan	 17	CRISPY CHICKEN & LEMONGRASS DUMPLINGS Sesame ponzu	10
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

BRUNCH FARE








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

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

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

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 +\$5 Add falafel +\$5	 18
MUMBAI MARIACHI Falafel on baby spinach & assorted veggies, roasted potato, 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, jalapeño, Vietnam river sauce	17	PERSIAN PLANTS AND 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.	
MEDITERRANEAN CAESAR SALAD Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan	 15.5		

DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce	8
COOKIES (2PC) 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.

BRUNCH MENU

SERVED
SATURDAY-SUNDAY

SEASONAL DRINKS

PINEAPPLE MATCHA Matcha, chamomile, lemongrass & pineapple	7.5
CAFÉ CALMA Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced	7.5
MINT LIMONANA Mint, lemon, and honey: a refreshing Middle Eastern drink!	7
AGUA DE JAMAICA Hibiscus flower-infused water. Popular in Latin America!	7
CHERRY LEMONADE Cherry puree, fresh lime juice, mint syrup, soda water	8

COCKTAILS

READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ Vodka, yuzu, peach, key lime, jasmine 11.3%	12	YUZY PINEAPPLE JALAPEÑO MARGARITA Tequila, pineapple juice 15%	12
SOCIAL HOUR BLACK PEPPER PALOMA Tequila, grapefruit, black pepper 11.2%	12	YUZY PEACH MANGO MARGARITA Tequila, peach and mango juice 15%	12

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

SANGRIA

RED SANGRIA HELADA Fresh cut fruits	37 12
WHITE SANGRIA Infused with cinnamon and cardamom	37 12

MIMOSA

CLASSIC MIMOSA Choice of: Orange, Pineapple, Mango	37 12
DIY MIMOSA TRIO Served with a bottle of bubbly and all three classic flavors	42

BEER

LAV Serbia, Lager, 4.9%	8.5
POLAR Venezuela, Pilsner, 4.5%	8
DC BRAU EL JEFE SPEAKS USA, German Hefeweizen, 5%	9
DC BRAU JOINT RESOLUTION USA, Hazy IPA, 5.5%	9
MODELO ESPECIAL Mexico, Lager, 4.4%	9
N/A BEER, GOOD TIME PILSNER Brooklyn, New York	8

MOCKTAILS

PIÑA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

CHERRY MOJITO 10

Cherry puree, passion fruit, mint, lime, soda water

NON ALCOHOLIC

HOMEMADE ICED TEA Free Refills	5
JARRITOS Pineapple, Mandarin or Tamarind	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5
WATER STILL / SPARKLING	4
LARGE WATER STILL/SPARKLING	7

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

BUBBLES

JULES LOREN BRUT (NV) Cuvee Reserve, France	41 11	CONCA D'ORO PROSECCO ROSÉ (NV) Glera, Pinot Noir, Veneto, Italy	49
JULES LOREN BRUT ROSÉ (NV) Cuvee Reserve, France	41 11		

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIEILLES VIGNES 2022 Languedoc-Roussillon, France The only rose needed on a menu.	29 9	RIO MADRE RIOJA 2024 Rioja Baja, Spain	38 12
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WHITE

RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa Chardonnay's wilder, tropical South cousin.	41 12	SAN FELICE, VERMENTINO 2021 Tuscany, Italy Sauvignon Blanc's sun-kissed Italian cousin.	41 12
ZOLO, TORRONTES 2022 Mendoza, Argentina Argentina's signature—aromatic, floral.	41 12	MANTEL, SAUVIGNON BLANC 2021 Rueda D.O., Spain Crisp—fresh, vibrant, zesty.	49 12
OLD SOUL, CHARDONNAY 2022 Lodi, California	43 14	P. ZEMMER, PINOT GRIGIO 2021 Alto Adige, DOC, Italy	38 11

RED

KAVAKLIDERE, YAKUT 2022 Eastern Anatolia, Turkey Notes of berries & spice, with a smoky finish.	41 12	TASSAJARA, PINOT NOIR 2021 Monterey, California, USA Hollywood flair in Pinot form—bold & plush.	38 12
VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 13		
VDA CABERNET SAUVIGNON 2023 Languedoc, France	43 12		

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 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!

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