

STREET FOOD

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| GAZPACHO
Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar |   8 | CARIBBEAN SHRIMP CEVICHE
Passion fruit, chili, red pepper relish, tostones |  16 |
| BELGIAN FRIES
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2 |  10 | MEZZE PLATTER
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan |  17 |
| VENEZUELAN TEQUEÑOS
Queso blanco wrapped in dough, with a chili mayo dip |  15 | GREEK WINGS
Lemon, mediterranean herbs, served with a feta dip | 16 |
| CRISPY CHICKEN & LEMONGRASS DUMPLINGS
Ponzu | 10 | | |

BOWLS & SALADS

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| 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, plantains, 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)

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| 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

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. Hot or iced

AGUA DE JAMAICA 7
Hibiscus flower-infused water. Popular in Latin America!

CHERRY LEMONADE 8
Cherry puree, fresh lime juice, mint syrup, soda water

Like in most immigrant homes, nearly everything we serve is homemade.

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.

 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

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

LUNCH MENU

SERVED MONDAY-FRIDAY

SANGRIA

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

MIMOSA

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

SOCIAL HOUR

SOCIAL HOUR SUNSET FIZZ Vodka, yuzu, peach, key lime, jasmine 11.3%	12 10
SOCIAL HOUR BLACK PEPPER PALOMA Tequila, grapefruit, black pepper 11.2%	12 10
YUZY PINEAPPLE JALAPEÑO MARGARITA Tequila, pineapple juice 15%	12 9
YUZY PEACH MANGO MARGARITA Tequila, peach and mango juice 15%	12 9

EVERY WEDNESDAY, BUY ONE GET ONE FREE

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	10
CHERRY MOJITO 10 Cherry puree, passion fruit, mint, lime, soda water	10

WINE

BUBBLES

JULES LOREN BRUT (NV) Cuvee Reserve, France	41 11
JULES LOREN BRUT ROSÉ (NV) Cuvee Reserve, France	41 11
CONCA D'ORO PROSECCO ROSÉ 2023 Glera, Pinot Noir, Veneto, Italy	49

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 2022 Languedoc-Roussillon, France	29 9
RIO MADRE RIOJA 2024 Rioja Baja, Spain	38 12

WHITE

PETER ZEMMER, PINOT GRIGIO 2021 Alto Adige, DOC, Italy	38 11	OLD SOUL, CHARDONNAY 2022 Lodi, California	43 14
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	41 12	SAN FELICE, VERMENTINO 2021 Tuscany, Italy	41 12
ZOLO, TORRONTES 2022 Mendoza, Argentina	41 12	MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	49 12
PETER ZEMMER, CHARDONNAY 2023 Alto Adige, DOC, Italy	38 11		

RED

TASSAJARA, PINOT NOIR 2021 Monterey, California, USA	38 12	VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 13
KAVAKLIDERE, YAKUT 2022 Eastern Anatolia, Turkey	41 12	VDA CABERNET SAUVIGNON 2023 Languedoc, France	43 12

COFFEE & TEA

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

NON ALCOHOLIC

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

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://twitter.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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