

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 12/37
Fresh cut fruits

WHITE SANGRIA 12/37
Infused with cinnamon and cardamom

MIMOSA

CLASSIC MIMOSA 12/37
Choice of: Orange or Pineapple

DIY MIMOSA 42
A bottle of bubbly and both flavors

BOTTOMLESS! 22/PERSON
The whole table must participate, 2h limit

COCKTAILS

SOCIAL HOUR SUNSET FIZZ 12
Vodka, yuzu, peach, lime, jasmine
11.2%

SOCIAL HOUR BLACK PEPPER PALOMA 12
Tequila, grapefruit, black pepper
11.2%

YUZY JALAPEÑO MARGARITA 12
Tequila, pineapple
15.0%

YUZY PEACH MARGARITA 12
Tequila, peach, mango
15.0%

BEER

LAV 8.5
Serbia, Lager 4.9%

POLAR 8
Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS 9
USA, German Hefeweizen 5.0%

DC BRAU JOINT RESOLUTION 9
USA, Hazy IPA, 5.5%

MODELO ESPECIAL 9
Mexico, Lager, 4.4%

N/A BEER, GOOD TIME PILSNER 8
Brooklyn, New York, non-alcoholic

MOCKTAILS

PIÑA COLADA 10
Non-alcoholic "Wild Gin", pandam extract

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

WINE

BUBBLES

JULES LOREN BRUT (NV) 43
Cuvee Reserve, France 11

JULES LOREN BRUT ROSÉ (NV) 43
Cuvee Reserve, France 11

CONCA D'ORO PROSECCO ROSÉ 2023 49
Glera, Pinot Noir, Veneto, Italy

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ 31
VIELLES VIGNES 2022 9
Languedoc-Roussillon, France

RIO MADRE RIOJA 2024 38
Rioja Baja, Spain 12

WHITE

PETER ZEMMER, PINOT GRIGIO 2021 38
Alto Adige, DOC, Italy 11

RHANLEIGH, CHENIN BLANC 2022 41
Western Cape, South Africa 12

ZOLO, TORRONTES 2022 41
Mendoza, Argentina 12

PETER ZEMMER, CHARDONNAY 2023 38
Alto Adige, DOC, Italy 11

OLD SOUL, CHARDONNAY 2022 43
Lodi, California 14

SAN FELICE, VERMENTINO 2021 41
Tuscany, Italy 12

MANTEL BLANCO, SAUVIGNON BLANC 2021 49
Rueda D.O., Spain 12

RED

TASSAJARA, PINOT NOIR 2021 38
Monterey, California, USA 12

KAVAKLIDERE, YAKUT 2022 41
Eastern Anatolia, Turkey 12

VIÑA LAS PERDICES, MALBEC RESERVA 2021 49
Mendoza, Argentina 13

VDA CABERNET SAUVIGNON 2023 43
Languedoc, France 12

COFFEE & TEA

AMERICANO 5

ESPRESSO 4

MACCHIATO 5

CAPPUCCINO 6

FLAT WHITE 6

LATTE 6

HOT TEA 5

Ask your server for our selection!

NON ALCOHOLIC

HOMEMADE ICED TEA Free Refills 5

MEXICAN COKE 5

JARRITOS Pineapple, Mandarin or Tamarind 6

DIET COKE 5

SPRITE 5

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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