

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!

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

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

BEER		
LAV	8.5	
Serbia, Lager, 4.9%		
POLAR	8	
Venezuela, Pilsner, 4.5%		
BLUE MOON BELGIAN WHITE	8	
USA, Belgian-Style Wheat Ale, 5.4%		
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		

MOCKTAILS		
PI�A COLADA 10		
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

SANGRIA		MIMOSA	
RED SANGRIA HELADA	37	CLASSIC MIMOSA	37
Fresh cut fruits		Choice of: Orange or pineapple	
	12		12
WHITE SANGRIA	37	DIY MIMOSA	42
Infused with cinnamon and cardamom		A bottle of bubbly and both flavors	
	12		

BOTTOMLESS MIMOSAS:
\$22 PER PERSON

Whole table must participate, 2 hour limit per table

WINE

WINE TUESDAYS
ALL WINE BOTTLES 50% OFF!

BUBBLES			
HENRY VANAY BRUT BLANC (NV)	41	CONCA D'ORO PROSECCO ROS� (NV)	49
Loire Valley, France		Glera, Pinot Noir, Veneto, Italy	
	11		
JULES LOREN BRUT ROS� (NV)	41		
Cuvee Reserve, France			11

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

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

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

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!

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.

IMMIGRANTS MAKE AMERICA GREAT

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