

STREET FOOD

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

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)

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.

SANGRIA

- RED SANGRIA HELADA12/37
Fresh cut fruits
- WHITE SANGRIA12/37
Infused with cinnamon and cardamom

MIMOSA

- CLASSIC MIMOSA12/37
Choice of: Orange or Pineapple
- DIY MIMOSA42
A bottle of bubbly and both flavors
- BOTTOMLESS!22/PERSON
The whole table must participate, 2h limit

COCKTAILS

- SOCIAL HOUR SUNSET FIZZ12
Vodka, yuzu, peach, lime, jasmine
11.2%
- SOCIAL HOUR BLACK PEPPER PALOMA12
Tequila, grapefruity, black pepper
11.2%
- YUZY JALAPEÑO MARGARITA12
Tequila, pineapple
15.0%
- YUZY PEACH MARGARITA12
Tequila, peach, mango
15.0%

BEER

- LAV8.5
Serbia, Lager 4.9%
- POLAR8
Venezuela, Pilsner, 4.5%
- BLUE MOON BELGIAN WHITE8
USA, Belgian-Style Wheat Ale, 5.4%
- DC BRAU JOINT RESOLUTION9
USA, Hazy IPA, 5.5%
- MODELO ESPECIAL9
Mexico, Lager, 4.4%
- N/A BEER, GOOD TIME PILSNER8
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

ROSÉ

- HENRY VANAY BRUT BLANC (NV)43
Loire Valley, France11
- JULES LOREN BRUT ROSÉ (NV)43
Cuvee Reserve, France11
- CONCA D'ORO PROSECCO ROSÉ 202349
Glera, Pinot Noir, Veneto, Italy
- VILLA DES ANGES, PAYS D'OC ROSÉ31
VIELLES VIGNES 20229
Languedoc-Roussillon, France
- RIO MADRE RIOJA 202438
Rioja Baja, Spain12

WHITE

- PETER ZEMMER, PINOT GRIGIO 202138
Alto Adige, DOC, Italy11
- RHANLEIGH, CHENIN BLANC 202241
Western Cape, South Africa12
- ZOLO, TORRONTES 202241
Mendoza, Argentina12
- OLD SOUL, CHARDONNAY 202243
Lodi, California14
- MANTEL BLANCO,49
SAUVIGNON BLANC 202112
Rueda D.O., Spain

RED

- TASSAJARA, PINOT NOIR 202138
Monterey, California, USA12
- KAVAKLIDERE, YAKUT 202241
Eastern Anatolia, Turkey12
- VIÑA LAS PERDICES, MALBEC49
RESERVA 202113
Mendoza, Argentina
- VDA CABERNET SAUVIGNON 202343
Languedoc, France12

COFFEE & TEA

- AMERICANO5
- ESPRESSO4
- MACCHIATO5
- CAPPUCCINO6
- FLAT WHITE6
- LATTE6
- HOT TEA5
Ask your server for our selection!

NON ALCOHOLIC

- HOMEMADE ICED TEA Free Refills5
- MEXICAN COKE5
- JARRITOS Pineapple, Mandarin or Tamarind6
- DIET COKE5
- SPRITE5
- WATER STILL / SPARKLING4
- LARGE WATER STILL / SPARKLING7

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!

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.

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • [@immigrantfood](https://twitter.com/immigrantfood) • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006