

STREET FOOD

GAZPACHO Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar	 	9	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	16
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
VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip		15	MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	 17
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, plantain, 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
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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	

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are 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 engages and educates on immigration issues.

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 customers' energy with them.



Scan the QR code to engage with the Immigrant Community every week!

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, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



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.



SIDDHARTHA

FRESH • TART • SPICY
• SHAKEN

15

During Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño



INVICTUS

SMOKY • SPICY • SHAKEN
SHANDY

15

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.

Rye • Fortified Wine • Honey-Cinnamon • Pilsner • Fresh Citrus



TERNURA

HERBAL • SPICY • SHAKEN

16

Named after Gabriela Mistral's novel. An advocate for oppressed peoples, she was Latin America's first recipient of the Nobel Prize in literature.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White

COCKTAILS		
AMALFI SPRITZ	14	10
Aperol • Brut Sparkling • Fresh fruit		
IF MARGARITA	16	10
Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil		
CORPSE REVIVER #2	15	10
Gin • French Aperitif • Apricot Liqueur • Lemon		
CAIPIRINHA	15	10
Cachaça • Lime • Sugar		
PIÑA COLADA	14	10
Rum • Pineapple Juice • Pandan Coconut Milk • Lime		
SINGAPORE SLING	15	10
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur		
SAKURA SOUR	15	10
Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White		
VERRY BERRY	15	
Tequila • Citrus • Spiced Berry Syrup		
PEACH LEMONADE	15	
Peach Whiskey • Fresh Lemon • Simple Syrup		
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL		

SANGRIA		
RED SANGRIA HELADA	12 / 37	10
Fresh cut fruits		
WHITE SANGRIA	12 / 37	10
Infused with cinnamon and cardamom		

BEERS		
LAV	8.5	6
Serbia, Lager, 4.9%		
POLAR	8	6
Venezuela, Pilsner, 4.5%		
DC BRAU EL JEFE SPEAKS	9	
USA, German Hefeweizen, 5%		
DC BRAU JOINT RESOLUTION	9	
USA, Hazy IPA, 5.5%		
MODELO ESPECIAL	9	
Mexico, Lager, 4.4%		
SAM ADAMS SEASONAL	8	
NON ALCOHOLIC		
MINT LIMONANA	7	
PINEAPPLE MATCHA	7.5	
AGUA DE JAMAICA	7	
CAFÉ CALMA	7.5	
hot or iced		
HOMEMADE ICED TEA	5	
JARRITOS	5	
MEXICAN COKE	6	
DIET COKE	5	
SPRITE	5	

WINES		
BUBBLES		
CONCA D'ORO PROSECCO	49	43
BRUT ROSÉ 2023		
Glera, Pinot Noir, Veneto, Italy		
1+1=3 CYGNUS CAVA RESERVA (NV)	53	47
Xarel-Lo, Macabeo, Parellada, Cava, Spain		
MARIA CASANOVAS, CAVA (NV)	57	
Catalonia, Spain		
J. LASSALLE, BRUT CUVÉE	150	
RÉFÉRENCE (NV)		
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		
WHITE		
BODEGAS LA CAÑA, ALBARIÑO 2022	53	47
Rias Baixas D.O., Spain		
RHANLEIGH, CHENIN BLANC 2022	41	35
Western Cape, South Africa		
ZOLO, TORRONTES 2022	41	35
Mendoza, Argentina		
OLD SOUL, CHARDONNAY 2022	43	41
Lodi, California		
TAMELLINI, GARGANEGA 2021	46	
D.O.C. Soave D.O.C., Italy		
RED		
VIÑA LAS PERDICES, MALBEC RESERVA 2021	49	43
Mendoza, Argentina		
XILA, TERRA ALTA ORGANIC GARNACHA 2019	57	52
Catalonia D.O., Spain		
CLOUDLINE, PINOT NOIR 2022	61	
Willamette Valley, United States		
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020	61	
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France		
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	61	
Côtes Du Rhône, France		
CHÂTEAU PÉAGE CUVÉE MACULAR 2020	61	
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France		
KAVAKLIDERE, YAKUT 2022	41	
Öküzöğü, Bogazkere Eastern Anatolia, Turkey		
DINGAC VINARIJA, PELJESAC 2019	51	
Dalmatia, Croatia		
BODEGA ELIAS MORA, TINTA DE TORO 2020	53	
Toro, Spain		
DOMAINE DES TOURELLES 2020	53	
Bekka Valley, Lebanon		
CORDILLERA DE LOS ANDES CARMÉNÈRE 2021	56	
Valle Del Cachapoal, Chile		
SHUMI CELLARS, SAPERAVI 2014	66	
Kakheti, Georgia		
VILLA DI GEGGIANO, BANDINELLO 2018	66	
Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy		