

IMMIGRANT FOOD

WHITE
HOUSE

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
Roasted Mushroom Soup Preserved forest mushrooms, chive oil	 	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, guacamole, 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, man-go, toasted coconut, peanut, jalapeño, Vietnam river sauce	17	Persian Plants and Protein Seasoned chicken, split peas, kale, crackle rice, goji berries, toasted almonds, 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	Hummus Protein 36g of protein! Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing		17

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!

Immigrants Make America Great • American food is immigrant food

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

Seasonal Drinks

Pineapple Matcha

Matcha, chamomile, lemongrass & pineapple

7.5

Café Calma

Rich latte with oatmilk, dates, and Peruvian coffee.
Hot or iced

7.5

Mint Limonana

Mint, lemon, and honey: a refreshing Middle Eastern drink!

7

Agua de Jamaica

Hibiscus flower-infused water. Popular in Latin America!

7

Cherry Lemonade

Cherry puree, fresh lime juice, mint syrup, soda

8

Cocktails

Social Hour Yuzu Sunset Fizz

Vodka, yuzu, peach, key lime, jasmine 11.3%

12

Social Hour Paloma

Tequila, grapefruit, black pepper 11.2%

12

Yuzy Jalapeño Margarita

Tequila, pineapple juice 15%

12

Yuzy Peach Margarita

Tequila, peach and mango juice 15%

12

Sangria

Red Sangria Helada

Fresh cut fruits

37

12

White Sangria

Infused with cinnamon and cardamom

37

12

Mimosa

Classic Mimosa

Choice of: Orange or pineapple

37

12

DIY Mimosa

A bottle of bubbly and both flavors

42

Bottomless!

22/person

The whole table must participate, 2h limit

Wine

Wine Tuesdays

ALL WINE BOTTLES 50% OFF!

Wine

Bubbles

Henry Vanay Brut Blanc

Loire Valley, France | (NV)

43

11

Jules Loren Brut Rosé

Cuvee Reserve, France | (NV)

43

11

Conca d’Oro Prosecco Rosé

Glera, Pinot Noir, Veneto, Italy | 2023

49

Rosé

Villa desANGES, Pays d’Oc

Languedoc-Roussillon, France | 2022

31

9

Rio Madre Rioja Rosé

Rioja Baja, Spain | 2024

38

12

Beer

Polar

Venezuela, Pilsner, 4.5%

8

Blue Moon Belgian White

USA, Belgian-Style Wheat Ale, 5.4%

8

Lav

Serbia, Lager, 4.9%

8.5

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, non-alcoholic

8

Mocktails

Piña 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

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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