

IMMIGRANT FOOD

WHITE
HOUSE

Street Food

Roasted Mushroom Soup Preserved forest mushrooms, chive oil	  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, kale, crackle rice, goji berries, toasted almonds, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran	 17
Hummus Protein 36g of protein! Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing	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**

Immigrants Make America Great

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

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 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 Paloma	12
Tequila, grapefruity, 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%	
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, non-alcoholic	

Mocktails

Piña Colada 10

Non-alcoholic "Wild Gin", pandam extract

Cherry Mojito 10

Cherry puree, passion fruit, mint, lime, soda water

Wine

BubblesRosé

Henry Vanay Brut Blanc	43	Villa des Anges, Pays d'Oc	31
Loire Valley, France (NV)		Languedoc-Roussillon, France 2022	
		9	
Jules Loren Brut Rosé	43	Rio Madre Rioja Rosé	38
Cuvee Reserve, France (NV)		Rioja Baja, Spain 2024	
		12	
Conca d'Oro Prosecco Rosé	49		
Glera, Pinot Noir, Veneto, Italy 2023			

White

Crisp & RefreshingBecause you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay...

Round & SoftBecause you like a fuller Chardonnay or off-dry Riesling...

Mantel, Sauvignon Blanc	49	Old Soul, Chardonnay	43
Rueda D.O., Spain 2021		Lodi, California 2022	
Crisp - fresh, vibrant, zesty		Creamy - peach, toasty	
		14	
Zolo, Torrontés	41	Rhanleigh, Chenin Blanc	41
Mendoza, Argentina 2022		Western Cape, South Africa 2022	
Aromatic - fresh, lime, saline		Balanced - light, citrus	
		12	
Peter Zemmer, Pinot Grigio	38		
Alto Adige, DOC, Italy 2021			
Light - apple, mineral			
		11	

Red

Light & EasyBecause you like Pinot Noir...

Round & BolderBecause you like Malbec, Merlot or Cabs...

Tassajara, Pinot Noir	38	Viña Las Perdices, Malbec Reserva	49
Monterey, California, USA 2021		Mendoza, Argentina 2021	
Cherry - silky, delicate		Vanilla - soft, fruit-forward	
		13	
Kavaklidere, Yakut	41	VDA Cabernet Sauvignon	43
Eastern Anatolia, Turkey 2022		Languedoc, France, 2023	
A must-try grape! Floral and light		Rich - cherry, supple	
		12	

Coffee & Tea

Americano	5	Flat White	6
Espresso	4	Latte	6
Macchiato	5	Hot Tea	5
Cappuccino	6	Ask your server for our selection!	

Non Alcoholic

Homemade Iced Tea	Free Refills	5	Diet Coke	5
Mexican Coke		5	Sprite	5
Jarritos	Pineapple, Mandarin or Tamarind	6	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!

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