

IMMIGRANT FOOD

BALLSTON

November Monthly Promotion

LARGER PLATE + COMPLIMENTARY MUSHROOM SOUP

Get any of the Larger plates and receive a complimentary Roasted Mushroom Soup!

Around the World

Dim Sum Choose Two 28

Chicken & Lemongrass
Dumplings (4 pc)

Ponzu

Indian Samosas (3 pc)

Vegetable filling, chickpea, tamarind chutney

Mushroom & Cheese
Croquettes (4 pc)

Served with garlic aioli

Venezuelan Tequeños (7 pc)

Queso blanco wrapped in dough, chili mayo

Global Dinner Prix Fixe 39/pp

SEASONAL ROTATION: THE ASIAN CONTINENT

Appetizer

Choose one

Indian Samosas
Chicken & Lemongrass Dumplings
Shishito Peppers

Main Course

Choose one

Filipino Fried Chicken
Asian Cauliflower Florets

Dessert

Halo Halo Filipino Sundae

Shareables

Roasted Mushroom Soup

Preserved forest mushrooms, chive oil

8

Blistered Shishito Peppers

Sesame ponzu

8

Belgian Fries

Served with our signature homemade aioli
Add white truffle oil +2 | Add parmesan +2

10

Marinated Olives

Roasted garlic, thyme, chili flake

8

Caribbean Shrimp Ceviche

Passion fruit, chili, red pepper relish, tostones

18

Sary's Pupusas

Filled with beans & cheese, pickled cabbage, tomato salsa
Limited Availability

15

Mezze Platter

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan

17

Asian Cauliflower Florets

Kimchi, peanuts, coconut crust, truffle

15

Filipino Fried Chicken

Sweet chili, Thai herbs, roasted banana ketchup

19

Greek Wings

Lemon, mediterranean herbs, served with a feta dip

16

Burrata

Thai basil pesto, tomato confit, warm za'atar ciabatta

22

Charred Brussel Sprouts

Tahini, macerated sour cherries, lemon vinaigrette

13

Miso-Honey Glazed Carrots

Garlic yogurt, harissa oil, torn mint, crushed pistachio

14

Thai Noodle Salad

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

18

Mediterranean Caesar Salad

Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

15.5

Larger

Thai Mussels & Frites

Green curry, Thai basil, served with fries and our signature homemade aioli

22

Dual Fire & Herb Branzino

North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad

32

Mediterranean Lamb Skewers

DIY lettuce wrap, labne, za'atar, dates, Thai chili

29

Roasted Mushroom Lomo Saltado

Aji amarillo, fried potatoes, turmeric rice

23

Slow Braised Short Rib

Creamy polenta, pomegranate molasses, spicy chermoula

34

Global Sandwiches

(Choice of Fries or Salad)

The Immigrant Burger*

Secret harissa sauce, za'atar, lettuce, cheese, onion

22

Havana Sandwich

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

17.5

Peruvian Fried Chicken Sandwich

Aji amarillo, salsa criolla, lime

17

Vegan

Vegetarian

Gluten-Free

A 20% large party gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of all our employees.

Immigrants Make America Great • American Food Is Immigrant Food

BALLSTON • immigrantfood.com • @immigrantfood • 703.203.0337 • 4245 Fairfax Dr. Arlington, VA 22203

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



Cocktails

Amalfi Spritz Aperol • Brut Sparkling • Fresh fruit	14
IF Margarita Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil	16
Corpse Reviver #2 Gin • French Aperitif • Apricot • Lemon	15
Mojito Rum • Lime • Mint • Sugar Add a flavor for \$2	14
Piña Colada Rum • Pineapple Juice • Pandan • Coconut Milk • Lime	14
Singapore Sling Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango	15
Sakura Sour* Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	15
Verry Berry Tequila • Citrus • Spiced Berry Syrup	14
Peach Lemonade Peach whiskey • Fresh lemon • Simple syrup	14
Mezcal Mountaintop* Hibiscus • Lime • Rosemary • Egg White	15
The Espresso Martini Vodka • Coffee Liqueur • Espresso	16
Cask & Chamomile Whiskey • Elderflower • Chamomile • Honey	16
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL	

Beers

Kirin Ichiban Japan, Lager, 5.0%	7
Go Brewing N/A Double IPA Illinois, USA, Non-alcoholic 0.0%	7
Stella Artois Belgium, Lager 5.0%	7
Random Row Mosaic Virginia, USA, Pale Ale 5.6% - 16oz size	11
Woodchuck Hard Cider Vermont, USA, Hard Cider 5.4%	7
Pocahoptas Virginia, USA, India Pale Ale 6.8%	8
Vienna Lager Virginia, USA, Lager 5.2%	8

Non Alcoholic

Mint Limonana fresh mint, lemon	7
Pineapple Matcha lemongrass	7.5
Agua de Jamaica hibiscus water	7
Café Calma hot or iced	7.5
Cherry Lemonade	8
Housemade Iced Tea	5
Jarritos	5
Mexican Coke	6
Diet Coke	5
Sprite	5

Signature Cocktails

 Kanha SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO 14 Named after Kanha National Park in Central India, known for its evergreen sal forests and the Bengal tiger reserve. This is a bright, refreshing cocktail with earthy elements.	 Invictus RYE • HONEY • CINNAMON • PILSNER • CITRUS 15 During South African President Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. Topped off with beer foam to celebrate South Africa's love of shandy.
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Sangria

Red Sangria Helada Fresh orange slice	12/37
White Sangria Infused with cinnamon and cardamom	12/37

Mocktails

Cherry 'Mojito' Cherry puree, passion fruit, mint, lime, soda	10
Kanha N/A Honey, lime, cucumber, jalapeno	8

Wines

All bottles 50% OFF on Tuesdays!

Bubbles

Conca d'Oro Prosecco Rosé Veneto, Italy 2023	49 13
1 + 1 = 3, Cygnus Cava Reserva Cava, Spain (NV) Sparkler at a standout value.	53 14
Maria Casanovas, Cava Catalonia, Spain (NV) Rare women-made Cava—vibrant, exceptional.	57

Rosé

Planeta, Rosé Sicily, Italy 2023	45 12
Château Peyrassol, Rosé Reserve Côtes De Provence, France 2023 Elegant Provence rosé—crisp, floral, refined.	66
Oyster Bay Marlborough Rosé Marlborough, New Zealand 2025	53 12

White

Crisp & Refreshing Because you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay...	
Mantel, Sauvignon Blanc Rueda, Spain 2023 Crisp—fresh, vibrant, zesty.	49 13
Mila, Albariño Rias Baixas, Spain 2022	49 13
Tamellini, Garganega Soave, Italy 2023 Lemon and tangerine zest, whisp of caramel.	46
Alta Vista, Torrontés Mendoza, Argentina 2022 Argentina's signature—aromatic, floral.	48 12
Jean-Marc Brocard, Chardonnay Burgundy, France 2022 A refined Burgundy—buttery, crisp, elegant.	61

Round & Soft

Round & Soft Because you like a fuller Chardonnay or off-dry Riesling...	
Riverstone, Chardonnay Monterey, California, United States 2022	50 13
Dry Creek, Chenin Blanc California, United States 2023	48 12
Firestone Vineyard, Riesling Central Coast, California, United States 2021	45

Red

Light & Easy Because you like Pinot Noir...	
Portlandia, Pinot Noir Oregon, United States 2022 Vibrant red fruit, a delight to sip solo!	55 15
Kavaklidere, Yakut Eastern Anatolia, Turkey 2022 Notes of berries & spice, with a smoky finish.	41
Château Mont Redon Blend: Grenache, Syrah 2022 Côtes Du Rhône, France	61

Round & Balanced

Round & Balanced Because you like Malbec or Merlot...	
Viña Las Perdices, Malbec Reserva Mendoza, Argentina 2021	49 13
Beronia, Rioja Reserva Rioja, Spain 2019 Classic—balanced, cherry, vanilla, oak.	75
Cordillera, Carménère Valle Del Cachapoal, Chile 2021 Chile's signature—with black fruit & spice.	56

Rich & Bold

Rich & Bold Because you like Cabernet Sauvignon or bold reds...	
Barossa Valley, Cabernet Sauvignon Australia 2023 Bold Cabernet—rich, authentic.	45 12
Cru Monplaisir, Bordeaux Supérieur Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France 2021	61 16
Elias Mora, Tinta de Toro Toro, Spain 2020	53
François Villard, Syrah Côtes Du Rhône, France 2021	61
Pedroncelli, Zinfadel Sonoma, California, United States 2021 Bold—pair it with grilled meats.	75
Querceto, Chianti Classico Tuscany, Italy 2021	55