

IMMIGRANT FOOD

BALLSTON

\$20 Seasonal Lunch Special

MUSHROOM SOUP + YOUR CHOICE OF ANY BOWL OR SANDWICH

Street Food

|                                                                                                                        |                                                                                                                                                                       |                                                                                    |                                                                                        |
|------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| <b>Roasted Mushroom Soup</b><br>Preserved forest mushrooms, chive oil                                                  |   8 | <b>Venezuelan Tequeños</b><br>Queso blanco wrapped in dough, with a chili mayo dip |  15 |
| <b>Belgian Fries</b><br>Seasoned to perfection, served with garlic aioli<br>Add white truffle oil +2   Add parmesan +2 |  10                                                                                  | <b>Crispy Chicken &amp; Lemongrass Dumplings</b><br>Ponzu                          | 10                                                                                     |

Bowls & Salads

|                                                                                                                                                 |                                                                                                                                                                              |                                                                                                                                                                                                                                                        |                                                                                                                                                                            |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>The Heritage</b><br>Coconut-curry chicken, turmeric rice, baby spinach, plantains, chickpeas, pineapple                                      | 17                                                                                                                                                                           | <b>Thai Noodle Salad</b><br>Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette<br>Add adobo chicken +4                                                                                                                                 |  18                                                                                     |
| <b>Mumbai Mariachi</b><br>Falafel, baby spinach, assorted veggies, roasted potatoes, feta, smoky Chipotle dressing                              |   16       | <b>West African Gumbo</b><br>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio<br>Chef Williams Bacon • Ivory Coast                                                                          |   17 |
| <b>Viet Vibes</b><br>Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce | 17                                                                                                                                                                           | <b>Immigrant Poke 2.0</b><br>Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu                                                                                                                           | 17.5                                                                                                                                                                       |
| <b>Mediterranean Caesar Salad</b><br>Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan                               |   15.5 |  Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry. |                                                                                                                                                                            |
| <b>Hummus Protein</b> 36g of protein!<br>Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing      | 17                                                                                                                                                                           |                                                                                                                                                                                                                                                        |                                                                                                                                                                            |

Sandwiches  
(Choice of Fries or Salad)

|                                                                                                                           |      |                                                                                                                                      |                                                                                          |
|---------------------------------------------------------------------------------------------------------------------------|------|--------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <b>Old Saigon</b><br>Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo | 17.5 | <b>Falafel</b><br>Lemon tahini sauce, eggplant puree, roasted red peppers, cucumbers, tomato, spring mix                             |  17 |
| <b>Havana</b><br>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles                  | 17.5 | <b>Classique Grilled Cheese</b><br>The toasted French classic with Swiss & ham<br>On naan +1   Add cherry tomatoes +1   Add bacon +2 | 15                                                                                       |

Dessert

Latin Flan 8

The perfect way to end your meal  
with us on a sweet note

**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 make a living and show 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!**

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. Tips are not expected, but always appreciated.

 Vegan

 Vegetarian

 Gluten-Free

 Table Without Borders Partnership Bowls

Immigrants Make America Great

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. Not all dietary restrictions may be accommodated.

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

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

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



Kanha

14

SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO



Invictus

15

RYE • HONEY • CINNAMON • PILSNER • CITRUS

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.

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.

|                    |       |                                    |                 |    |                                               |
|--------------------|-------|------------------------------------|-----------------|----|-----------------------------------------------|
| Sangria            |       |                                    | Mocktails       |    |                                               |
| Red Sangria Helada | 12/37 | Fresh orange slice                 | Cherry 'Mojito' | 10 | Cherry puree, passion fruit, mint, lime, soda |
| White Sangria      | 12/37 | Infused with cinnamon and cardamom | Kanha N/A       | 8  | Honey, lime, cucumber, jalapeno               |

Wines

All bottles 50% OFF on Tuesdays!

|                                 |    |                                               |                                      |    |                                                |
|---------------------------------|----|-----------------------------------------------|--------------------------------------|----|------------------------------------------------|
| Bubbles                         |    |                                               | Red                                  |    |                                                |
|                                 |    |                                               | Light & Easy                         |    |                                                |
|                                 |    |                                               | Because you like Pinot Noir...       |    |                                                |
| Conca d'Oro Prosecco Rosé       | 49 | Veneto, Italy   2023                          | Portlandia, Pinot Noir               | 55 | Oregon, United States   2022                   |
| 1 + 1 = 3, Cygnus Cava Reserva  | 53 | Cava, Spain   (NV)                            |                                      | 15 | Vibrant red fruit, a delight to sip solo!      |
|                                 | 14 | Sparkler at a standout value.                 | Kavaklidere, Yakut                   | 41 | Eastern Anatolia, Turkey   2022                |
| Maria Casanovas, Cava           | 57 | Catalonia, Spain   (NV)                       |                                      |    | Notes of berries & spice, with a smoky finish. |
|                                 |    | Rare women-made Cava—vibrant, exceptional.    | Château Mont Redon                   | 61 | Blend: Grenache, Syrah   2022                  |
| Rosé                            |    |                                               |                                      |    | Côtes Du Rhône, France                         |
| Planeta, Rosé                   | 45 | Sicily, Italy   2023                          | Round & Balanced                     |    |                                                |
|                                 | 12 |                                               | Because you like Malbec or Merlot... |    |                                                |
| Château Peyrassol, Rosé Reserve | 66 | Côtes De Provence, France   2023              |                                      |    |                                                |
|                                 |    | Elegant Provence rosé—crisp, floral, refined. |                                      |    |                                                |
| Oyster Bay Marlborough Rosé     | 53 | Marlborough, New Zealand   2025               |                                      |    |                                                |
|                                 | 12 |                                               |                                      |    |                                                |

|                                                                           |    |                                                 |                                                      |    |                                          |
|---------------------------------------------------------------------------|----|-------------------------------------------------|------------------------------------------------------|----|------------------------------------------|
| White                                                                     |    |                                                 | Rich & Bold                                          |    |                                          |
|                                                                           |    |                                                 | Because you like Cabernet Sauvignon or bold reds.... |    |                                          |
| Crisp & Refreshing                                                        |    |                                                 |                                                      |    |                                          |
| Because you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay... |    |                                                 |                                                      |    |                                          |
| Mantel, Sauvignon Blanc                                                   | 49 | Rueda, Spain   2023                             | Barossa Valley, Cabernet Sauvignon                   | 45 | Australia   2023                         |
|                                                                           | 13 | Crisp—fresh, vibrant, zesty.                    |                                                      | 12 | Bold Cabernet—rich, authentic.           |
| Mila, Albariño                                                            | 49 | Rias Baixas, Spain   2022                       | Cru Monplaisir, Bordeaux Supérieur                   | 61 | Blend: Merlot, Cab. Sauv., Cab. Franc    |
|                                                                           | 13 |                                                 |                                                      | 16 | Bordeaux, France   2021                  |
| Tamellini, Garganega                                                      | 46 | Soave, Italy   2023                             | Elias Mora, Tinta de Toro                            | 53 | Toro, Spain   2020                       |
|                                                                           |    | Lemon and tangerine zest, whisp of caramel.     |                                                      |    |                                          |
| Alta Vista, Torrontés                                                     | 48 | Mendoza, Argentina   2022                       | François Villard, Syrah                              | 61 | Côtes Du Rhône, France   2021            |
|                                                                           | 12 | Argentina's signature—aromatic, floral.         |                                                      |    |                                          |
| Jean-Marc Brocard, Chardonnay                                             | 61 | Burgundy, France   2022                         | Pedroncelli, Zinfadel                                | 75 | Sonoma, California, United States   2021 |
|                                                                           |    | A refined Burgundy—buttery, crisp, elegant.     |                                                      |    | Bold—pair it with grilled meats.         |
| Round & Soft                                                              |    |                                                 |                                                      |    |                                          |
| Because you like a fuller Chardonnay or off-dry Riesling...               |    |                                                 |                                                      |    |                                          |
| Riverstone, Chardonnay                                                    | 50 | Monterey, California, United States   2022      | Querceto, Chianti Classico                           | 55 | Tuscany, Italy   2021                    |
|                                                                           | 13 |                                                 |                                                      |    |                                          |
| Dry Creek, Chenin Blanc                                                   | 48 | California, United States   2023                |                                                      |    |                                          |
|                                                                           | 12 |                                                 |                                                      |    |                                          |
| Firestone Vineyard, Riesling                                              | 45 | Central Coast, California, United States   2021 |                                                      |    |                                          |

\*Contains raw egg whites; consumption may increase your risk of foodborne illness