

IMMIGRANT FOOD

BALLSTON

\$25 NEW Seasonal Lunch Special

MUSHROOM SOUP + CHOICE OF ANY BOWL OR SANDWICH + CHOICE OF OATMEAL OR CHOCOLATE CHIP COOKIES

Street Food

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

Bowls & Salads

The Heritage Coconut-curry chicken, 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, baby spinach, assorted veggies, roasted potatoes, feta, smoky Chipotle dressing	  16	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, toasted coconut, peanut, jalapeño, Vietnam river sauce	17	Immigrant Poke 2.0 Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5
Mediterranean Caesar Salad 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.	
Hummus Protein 36g of protein! Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing	17		

Sandwiches
(Choice of Fries or Salad)

Old Saigon Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo	17.5	Falafel Lemon tahini sauce, eggplant puree, roasted red peppers, cucumbers, 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

Dessert

Latin Flan 8

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

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 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	
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%	
Vienna Lager	8
Virginia, USA, Lager 5.2%	

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

Signature Cocktails	
	Kanha 14
SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO	
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 15
RYE • HONEY • CINNAMON • PILSNER • CITRUS	
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	
Red Sangria Helada	12/37
Fresh orange slice	
White Sangria	12/37
Infused with cinnamon and cardamom	

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

Wines	
All bottles 50% OFF on Tuesdays!	
Bubbles	
Conca d'Oro Prosecco Rosé	49
Veneto, Italy 2023	
1 + 1 = 3, Cygnus Cava Reserva	53
Cava, Spain (NV)	
Sparkler at a standout value.	
Maria Casanovas, Cava	57
Catalonia, Spain (NV)	
Rare women-made Cava—vibrant, exceptional.	
Rosé	
Planeta, Rosé	45
Sicily, Italy 2023	
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	

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

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

Red	
Light & Easy	
Because you like Pinot Noir...	
Portlandia, Pinot Noir	55
Oregon, United States 2022	
Vibrant red fruit, a delight to sip solo!	
Kavaklidere, Yakut	41
Eastern Anatolia, Turkey 2022	
Notes of berries & spice, with a smoky finish.	
Château Mont Redon	61
Blend: Grenache, Syrah 2022	
Côtes Du Rhône, France	
Round & Balanced	
Because you like Malbec or Merlot...	
Viña Las Perdices, Malbec Reserva	49
Mendoza, Argentina 2021	
Beronia, Rioja Reserva	75
Rioja, Spain 2019	
Classic—balanced, cherry, vanilla, oak.	
Cordillera, Carménère	56
Valle Del Cachapoal, Chile 2021	
Chile's signature—with black fruit & spice.	
Rich & Bold	
Because you like Cabernet Sauvignon or bold reds....	
Barossa Valley, Cabernet Sauvignon	45
Australia 2023	
Bold Cabernet—rich, authentic.	
Cru Monplaisir, Bordeaux Supérieur	61
Blend: Merlot, Cab. Sauv., Cab. Franc	
Bordeaux, France 2021	
Elias Mora, Tinta de Toro	53
Toro, Spain 2020	
François Villard, Syrah	61
Côtes Du Rhône, France 2021	
Pedroncelli, Zinfadel	75
Sonoma, California, United States 2021	
Bold—pair it with grilled meats.	
Querceto, Chianti Classico	55
Tuscany, Italy 2021	

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