

WEEKEND SPECIALS!

Family Weekends!
Kids under 12 get HALF OFF
kid-friendly items!

\$1 Mimosa Refills
"Bottomless" orange mimosas!

SHAREABLES

Roasted Mushroom Soup Preserved forest mushrooms, chive oil	  8	Crispy Chicken & Lemongrass Dumplings Sesame ponzu	10
Mezze Platter Hummus, muhammara, labne, marinated olives, raw vegetables, za'atar naan	 17	Greek Wings Lemon, Mediterranean herbs, served with a feta dip	 16
Filipino Fried Chicken Sweet chili, thai herbs, roasted banana ketchup	   19	Guacamole Served with tortilla chips	   12
Belgian Fries Served with our signature garlic aioli	   10	Nutella Empanadas Add a large scoop of vanilla ice cream for +\$2	 10

UNCLASSIC CLASSICS

Shakshuka & Arepas Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices and feta cheese. Served with two Venezuelan arepas.	   19	Huevos Rancheros Two fried eggs, Mexican chorizo, crispy tortillas, refried black beans, pico de gallo, guacamole	 19.5
Thai Noodle Salad Mango, edamame, cherry tomato, cilantro, peanut vinaigrette	 18	Thai Mussels & Frites Green curry, thai basil, served with fries and our signature homemade aioli	22
Short Rib Poutine French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion	 16	Hong Kong Style French Toast Peanut butter stuffed brioche, strawberry jam, condensed milk	  17
Griddled Pancakes Bourbon barrel aged maple syrup, powdered sugar, fresh berries	  16	Cochinita Pibil Bao Buns Slow-cooked pulled pork, pickled onion, chili mayo	 14

HANDHELDS

Peruvian Double Fried Chicken Sandwich  17 Aji amarillo, salsa criolla, lime. Served with Belgian fries	Havana Sandwich   17.5 "Best Cuban sandwich in town"! Three types of pork with melted swiss, pineapple pickles. Served with Belgian fries
Immigrant Burger 18 Special harissa sauce, American, lettuce, onion. Served with Belgian fries	Avocado Toast  17 Homemade guacamole, candied beets, roasted carrots, truffle oil
Classic Cheeseburger  14 American cheese on a sesame brioche bun. Served with Belgian fries	

SEASONAL DRINKS

Pineapple Matcha 7.5
Matcha, chamomile, lemongrass and pineapple

Café Calma Hot or iced **7.5**
Our signature oatmilk Peruvian latte, sweetened with dates

Cherry Lemonade 8
Cherry puree, fresh lime juice, mint syrup, soda water

Mint Limonana 7
Mint, lemon, and honey. The Middle East's refreshing drink!

Agua de Jamaica 7
Hibiscus flower-infused. Popular across Latin America!

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite  Best Seller

**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.*

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.



CATERING AND
PRIVATE
EVENTS WITH
A MISSION!

Immigrants Make America Great

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

Like in most immigrant homes, nearly everything we serve is homemade.

Signature Cocktails



Siddhartha 15
Shochu • Honey • Lime • Cucumber •
Jalapeno • Basil

Herman Hesse's book Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.



Invictus 15
Rye • Honey • Cinnamon • Pilsner •
Fortified wine • Citrus

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.



Ternura 16
Pisco • Passion fruit • Honey • Matcha •
Jalapeno • Egg white

Author of Ternura, Gabriela Mistral was an advocate for oppressed peoples and Latin America's first recipient of the Nobel Prize in literature. *Vegan version available!*

Cocktails

Amalfi Spritz	14	10
Aperol • Sparkling Wine • Fresh Fruit		
IF Margarita	16	10
Tequila • Orange Liqueur • Lime • Strawberry • Basil		
Corpse Reviver #2	15	10
Gin • Apricot Liqueur • Lemon		
Caipirinha	15	10
Cachaça • Lime • Cane sugar		
Piña Colada	14	10
Rum • Pineapple • Pandan • Coconut Milk • Lime		
Singapore Sling	15	10
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur		
Sakura Sour*	15	10
Japanese Whiskey • Raspberry Shrub • Yuzu Bitters • Egg White		
Verry Berry	15	
Tequila • Citrus • Spiced Berry Syrup		
Peach Lemonade	15	
Peach Whiskey • Fresh Lemon		
Mezcal Mountaintop*	15	
Mezcal • Hibiscus • Egg White		
The Espresso Martini	17	
Rum • Ghee • Coffee Liqueur • Espresso		

Ask for your favorite classic cocktail!

Beers

Lav (Lion)	8.5	6
Serbia, Lager, 4.9%		
Polar	8	6
Venezuela, Pilsner, 4.5%		
Blue Moon Belgian White	9	
USA, Belgian-style wheat ale, 5.4%		
DC Brau Joint Resolution	9	
USA, Hazy IPA, 5.5%		
Modelo Especial	9	
Mexico, Lager, 4.4%		
Sam Adams Seasonal	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	
cherry, mint		
Homemade Iced Tea	5	
Jarritos	5	
pineapple or tamarind		
Mexican Coke	6	
Diet Coke	5	
Sprite	5	

Mocktails

Cherry 'Mojito'	10	
Cherry puree, passion fruit, mint, lime, soda		
Piña 'Colada'	10	
Pineapple, coconut milk, lime		
Siddhartha N/A	10	
Honey, cucumber, jalapeno, basil, lime		
Virgin Verry Berry	10	
Non-alcoholic gin, citrus, spiced berry syrup		

All bottles 50% OFF on Tuesdays!

Wines

Sangria

Red Sangria Helada	37	37
Red wine, fresh fruits		
White Sangria	37	37
White wine, cinnamon, cardamom		
Conca d'Oro Brut Rosé	49	43
Glera, Pinot Noir, Veneto, Italy 2023 Beautifully balanced rose Prosecco.		
1+1=3 Cygnus Cava Reserva	53	47
Cava, Spain NV Sparkler at a standout value.		
Maria Casanovas, Cava	57	
Catalonia, Spain NV		
J. Lassalle, Brut Cuvée	150	
Champagne A.O.C., France NV A true celebration champagne!		

White

Crisp & Refreshing

Because you like dry Sauvignon Blanc,
Pinot Grigio or crisp Chardonnay...

Mantel, Sauvignon Blanc	49	
Rueda D.O., Spain 2021		
Bodegas La Caña, Albariño	53	47
Rías Baixas D.O., Spain 2022		
Tamellini, Garganega	46	
D.O.C. Soave, Italy 2021 Lemon and tangerine zest, whisp of caramel.		
Zolo, Torrontés	41	35
Mendoza, Argentina 2022		
JM Brocard, Chardonnay	61	
Burgundy, France 2021		
Rhanleigh, Chenin Blanc	41	
Western Cape, South Africa 2022		
Old Soul, Chardonnay	43	41
Lodi, California 2022		
Albert Mann, Pinot Blanc	65	
Alsace, France 2021 Elegant with notes of white flowers.		

Round & Soft

Because you like a fuller Chardonnay
or off-dry Riesling...

Rosé

Bodegas Solarce Rioja	49	43
Mazuelo, D.O.C. Rioja, Spain 2023		
Liquid Geography, Mencia	41	37
Bierzo D.O., Spain 2022 50% of profits are donated to charitable causes.		

Château Peyrassol, Reserve	66	
Cinsault, Grenache, Côtes De Provence, France 2023		

Red

Light & Easy

Because you like Pinot Noir...

Cloudline, Pinot Noir	61	12
Willamette Valley, United States 2022		
Kavaklidere, Yakut	41	
Öküzöğü, Bogazkere, Turkey 2022 Notes of berries & spice, with a smoky finish.		
François Villard, Syrah	61	
Côtes Du Rhône, France 2021		

Round & Balanced

Because you like Malbec or Merlot...

Viña Las Perdices, Malbec Reserva	49	43
Mendoza, Argentina 2021		
Cru Monplaisir, Bordeaux Supérieur	61	16
Blend, Bordeaux, France 2020		
Château Péage Macular	61	
Blend, Côtes Du Rhône AOC, France 2020		
Cordillera, Carménère	56	
Valle Del Cachapoal, Chile 2021 Chile's signature grape—with black fruit & spice.		

Rich & Bold

Because you like Cabernet Sauvignon or bold reds...

Elias Mora, Tinta de Toro	53	
Toro, Spain 2020		
Dingac Vinarija, Peljesac	51	
Dalmatia, Croatia 2019 Notes of plum, dried herbs & coastal minerality.		
Domaine des Tourelles	53	
Bekka Valley, Lebanon 2020 A bold red with dark cherry, spice & depth.		
Shumi Cellars, Saperavi	66	
Kakheti, Georgia 2014 Complex red—aged and an exceptional value.		

Immigrants Make America Great • American food is immigrant food

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