

IMMIGRANT FOOD

WHITE
HOUSE

Street Food

Nutella Empanadas Add a large scoop of vanilla ice cream for +\$2		10	Indian Samosas Vegetable filling and chickpeas, tamarind chutney drizzle		15
Roasted Mushroom Soup Preserved forest mushrooms, chive oil	 	8	Greek Wings Lemon, mediterranean herbs, served with a feta dip		16
Mezze Platter Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan		17	Crispy Chicken & Lemongrass Dumplings Sesame ponzu		10
Belgian Fries Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	  	10	Caribbean Shrimp Ceviche Passion fruit, chili, red pepper relish, tostones		16

Brunch Fare

Shakshuka & Arepas Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan!	 	19	Huevos Rancheros Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guacamole, pico de gallo		19.5
Avocado Toast Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	Hong Kong Style French Toast Peanut butter, condensed milk, strawberry jam	 	17

Burgers & Sandwiches
(Choice of Fries or Salad)

Old Saigon Sandwich Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo	17.5	Classic Cheeseburger American cheese on a sesame brioche bun		14
Havana Sandwich "Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles	17.5	Bleu Burger Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. Add egg +2		18
Classique Grilled Cheese The toasted French classic with Swiss & ham On na'an +\$1 Add cherry tomatoes +\$1 Add bacon +\$2	 15	Peruvian Double Fried Chicken Sandwich Aji amarillo, salsa criolla, lime		17

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 +\$5 Add falafel +\$5		18
Mumbai Mariachi Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  17	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, man-go, toasted coconut, peanut, jalapeño, Vietnam river sauce	17	Persian Plants and Protein Seasoned chicken, split peas, kale, crackle rice, goji berries, toasted almonds, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran		17
Immigrant Poke 2.0 Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5	 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.		
Mediterranean Caesar Salad Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan	  15.5	Hummus Protein 36g of protein! Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing		17

Dessert

Latin Flan	Rich, sweet custard with a caramel sauce	8
Cookies (2pc)	Choice of chocolate chip or oatmeal raisin	4.5

 **Vegan**  **Vegetarian**  **Gluten-Free**  **Kid's Favorite**

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.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

Immigrants Make America Great • American food is immigrant food

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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.

Seasonal Drinks

Pineapple Matcha Matcha, chamomile, lemongrass & pineapple	7.5
Café Calma Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced	7.5
Mint Limonana Mint, lemon, and honey: a refreshing Middle Eastern drink!	7
Agua de Jamaica Hibiscus flower-infused water. Popular in Latin America!	7
Cherry Lemonade Cherry puree, fresh lime juice, mint syrup, soda	8

Sangria

Red Sangria Helada Fresh cut fruits	37 12
White Sangria Infused with cinnamon and cardamom	37 12

Mimosa

Classic Mimosa Choice of: Orange or pineapple	37 12
DIY Mimosa A bottle of bubbly and both flavors	42
Bottomless! The whole table must participate, 2h limit	22/person

Beer

Polar Venezuela, Pilsner, 4.5%	8
Blue Moon Belgian White USA, Belgian-Style Wheat Ale, 5.4%	8
Lav Serbia, Lager, 4.9%	8.5
DC Brau Joint Resolution USA, Hazy IPA, 5.5%	9
Modelo Especial Mexico, Lager, 4.4%	9
N/A Beer, Good Time Pilsner Brooklyn, New York, non-alcoholic	8

Mocktails

Piña Colada 10 Non-alcoholic "Wild Gin", pandam extract	
Cherry Mojito 10 Cherry puree, passion fruit, mint, lime, soda water	

Non Alcoholic

Homemade Iced Tea Free Refills	5
Jarritos Pineapple, Mandarin or Tamarind	5
Mexican Coke	6
Diet Coke	5
Sprite	5
Water Still / Sparkling	4
Large Water Still/Sparkling	7

Cocktails

Social Hour Yuzu Sunset Fizz Vodka, yuzu, peach, key lime, jasmine 11.3%	12	Yuzy Jalapeño Margarita Tequila, pineapple juice 15%	12
Social Hour Paloma Tequila, grapefruit, black pepper 11.2%	12	Yuzy Peach Margarita Tequila, peach and mango juice 15%	12

Wine

Wine Tuesdays

ALL WINE BOTTLES 50% OFF!

Wine

Bubbles

Henry Vanay Brut Blanc Loire Valley, France (NV)	43 11
Jules Loren Brut Rosé Cuvee Reserve, France (NV)	43 11
Conca d'Oro Prosecco Rosé Glera, Pinot Noir, Veneto, Italy 2023	49

Rosé

Villa des Anges, Pays d'Oc Languedoc-Roussillon, France 2022	31 9
Rio Madre Rioja Rosé Rioja Baja, Spain 2024	38 12

White

Crisp & Refreshing

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

Mantel, Sauvignon Blanc Rueda D.O., Spain 2021 Crisp - fresh, vibrant, zesty	49 12
Zolo, Torrontés Mendoza, Argentina 2022 Aromatic - fresh, lime, saline	41 12
Peter Zemmer, Pinot Grigio Alto Adige, DOC, Italy 2021 Light - apple, mineral	38 11

Round & Soft

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

Old Soul, Chardonnay Lodi, California 2022 Creamy - peach, toasty	43 14
Rhanleigh, Chenin Blanc Western Cape, South Africa 2022 Balanced - light, citrus	41 12

Red

Light & Easy

Because you like Pinot Noir....

Tassajara, Pinot Noir Monterey, California, USA 2021 Cherry - silky, delicate	38 12
Kavaklidere, Yakut Eastern Anatolia, Turkey 2022 A must-try grape! Floral and light	41 12

Round & Bolder

Because you like Malbec, Merlot or Cabs....

Viña Las Perdices, Malbec Reserva Mendoza, Argentina 2021 Vanilla - soft, fruit-forward	49 13
VDA Cabernet Sauvignon Languedoc, France, 2023 Rich - cherry, supple	43 12

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!

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