Dinner Menu

SERVED
TUESDAY-SATURDAY AFTER 3PM

A GASTROADVOCACY RESTAURANT

IMMIGRANT FOOD

WHITE HOUSE

Happy Hour
TUE-SAT | 3PM-6:30PM
LOOK FOR THE SIGN

Dinner Special
SOUP + CHOICE OF ANY BOWL OR SANDWICH
$20

Monthly Promo
GET THE FILIPINO FRIED CHICKEN + RECEIVE A FREE BANANA KETCHUP SQUEEZE BOTTLE!
Not for Happy Hour

Street Food

Roasted Mushroom Soup — 8
Preserved forest mushrooms, chive oil

Marinated Olives — 8 | 6
Roasted garlic, thyme, chili flake

Belgian Fries — 10 | 8
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

Indian Samosas — 15 | 10
Vegetable filling and chickpeas, tamarind chutney drizzle

Venezuelan Tequeños — 15 | 11
Queso blanco wrapped in dough, with a chili mayo dip

Filipino Fried Chicken — 19 | 12
Sweet chili, adobo spice, Thai herbs, roasted banana ketchup

Caribbean Shrimp Ceviche — 18 | 10
Passion fruit, chili, red pepper relish, tostones

Greek Wings — 16 | 11
Lemon, mediterranean herbs, served with a feta dip

Mezze Platter — 17
Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan

Crispy Chicken & Lemongrass Dumplings — 10
Ponzu

Bowls & Salads

The Heritage — 17
Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

Mumbai Mariachi — 17
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

Viet Vibes — 17
Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, mango, toasted coconut, peanut, jalapeno, Vietnam river sauce

Immigrant Poke 2.0 — 17.5
Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

Hummus Protein 36g of protein! — 17
Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing

Thai Noodle Salad — 18
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette. Add adobo chicken +4

Mediterranean Caesar Salad — 15.5
Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

West African Gumbo — 17
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast

Persian Plants & Protein — 17
Seasoned chicken, split peas, kale, crackle rice, goji berries, toasted almonds, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran

Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

Sandwiches
(Choice of Fries or Salad)

Old Saigon — 17.5
Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

Havana — 17.5
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

Spanish Caprese — 17
Burrata, slow-roasted tomatoes, Thai basil pesto, balsamic

Falafel — 17
Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

Classique Grilled Cheese — 15
The toasted French classic with Swiss & ham
On na'an +1 | Add cherry tomatoes +1 | Add bacon +2

Vegan · Vegetarian · Happy Hour · Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees, including 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.

CATERING AND PRIVATE EVENTS!

Immigrants Make America Great

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

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

Dinner Menu

SERVED
TUESDAY-SATURDAY

Seasonal Drinks

Pineapple Matcha 7.5
Matcha, chamomile, lemongrass & pineapple

Café Calma 7.5
Rich latte with oatmilk, dates, and Peruvian coffee.
Hot or iced

Mint Limonana 7
Mint, lemon, and honey: a refreshing Middle Eastern drink!

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

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

Sangria

Red Sangria Helada Fresh cut fruits	37 12	32 9
White Sangria Infused with cinnamon and cardamom	37 12	32 9

Mimosa

Classic Mimosa Choice of: Orange or pineapple	37 12	32 9
DIY Mimosa A bottle of bubbly and both flavors	42	

Beer

Polar Venezuela, Pilsner, 4.5%	8	6
Blue Moon Belgian White USA, Belgian-Style Wheat Ale, 5.4%	8	6
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	10
Social Hour Paloma Tequila, grapefruit, black pepper 11.2%	12	10
Yuzy Jalapeño Margarita Tequila, pineapple juice 15%	12	9
Yuzy Peach Margarita Tequila, peach and mango juice 15%	12	9

Wine

Wine Tuesdays
ALL WINE BOTTLES 50% OFF!

Bubbles

Henry Vanay Brut Blanc Loire Valley, France | (NV)	43 11	36 9
Jules Loren Brut Rosé Cuvee Reserve, France | (NV)	43 11	36 10
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	34 9
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	34 9

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	35 9

Round & Bolder
Because you like Malbec, Merlot or Cabs....

Viña Las Perdices, Malbec Reserva Mendoza, Argentina | 2021 Vanilla - soft, fruit-forward	49 13	34 9
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

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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