






STREET FOOD

<p>ROASTED MUSHROOM SOUP  \$8</p> <p>Preserved forest mushrooms, chive oil</p>	<p>GREEK WINGS \$16</p> <p>Lemon, mediterranean herbs, served with a feta dip</p>
<p>BELGIAN FRIES  \$10</p> <p>Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2</p>	<p>SHRIMP CEVICHE VERDE \$17</p> <p>Chilled tomatillo lime broth, serrano pepper, tostones</p>
<p>VENEZUELAN TEQUEÑOS  \$15</p> <p>Queso blanco wrapped in dough, with a chili mayo dip</p>	<p>MEZZE PLATTER  \$17</p> <p>Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar na'an</p>

BOWLS & SALADS

<p>THE HERITAGE \$17</p> <p>Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, fresh pineapple</p>	<p>MISO CAESAR SALAD \$13</p> <p>Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +\$5 Add falafel +\$5</p>
<p>MUMBAI MARIACHI  \$17</p> <p>Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing</p>	<p>WEST AFRICAN GUMBO  \$17</p> <p>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</p>
<p>VIET VIBES  \$17</p> <p>Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River sauce (contains peanuts)</p>	<p>PERSIAN PLANTS AND PEAS  \$17</p> <p>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</p>
<p>IMMIGRANT POKE  \$17</p> <p>Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p>	

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

 Most bowls can be made vegetarian with our bean-shroom protein substitute!

SANDWICHES (CHOICE OF FRIES OR SALAD)

<p>OLD SAIGON \$17</p> <p>Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo</p>	<p>FALAFEL  \$16</p> <p>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</p>
<p>HAVANA \$17</p> <p>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</p>	<p>CLASSIQUE GRILLED CHEESE \$14</p> <p>The toasted French classic with Swiss & ham On na'an +\$1 Add cherry tomatoes +\$1 Add bacon +\$2</p>

DESSERT

LATIN FLAN \$7
Rich, sweet custard with a caramel sauce

ALFAJORES \$7
Three of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche.
Add one: +\$1

SEASONAL DRINKS

PINEAPPLE MATCHA \$7
Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA \$7
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!

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are 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 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!

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, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

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 in DC. Tips are not expected, but always appreciated.

 Vegan  Vegetarian  Gluten-Free  Table Without Borders Partnership Bowls

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all dietary restrictions may be accommodated.

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

LUNCH MENU

SERVED MONDAY-FRIDAY
FROM 11AM-3PM

SIGNATURE COCKTAILS



SIDDHARTA \$15
FRESH · TART · SPICY
· SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu · Honey · Fresh Lime · Muddled
Thai Basil · Cucumber · Jalapeño



INVICTUS \$15
SMOKY · SPICY · SHAKEN
SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye · Fortified Wine · Honey-Cinnamon ·
Pilsner · Fresh Citrus



TERNURA \$16
HERBAL · SPICY · SHAKEN

Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion fruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco · Passion Fruit · Lime · Honey · Matcha
· Jalapeño · Egg White

COCKTAILS

AMALFI SPRITZ \$14 | \$10
Aperol · Brut Sparkling · Fresh fruit

IF MARGARITA \$16 | \$10
Tequila · Orange Bitter Liqueur
· Lime · Strawberry · Basil

CORPSE REVIVER #2 \$15 | \$10
Gin · French Aperitif · Apricot
Liqueur · Lemon

CAIPIRINHA \$15 | \$10
Cachaça · Lime · Sugar

PIÑA COLADA \$14 | \$10
Rum · Pineapple Juice · Pandan
Coconut Milk · Lime

SINGAPORE SLING \$15 | \$10
Gin · Pineapple · Lime · Dry
Curaçao · Cherry Liqueur

SAKURA SOUR \$15 | \$10
Japanese Whiskey · Raspberry
Shrub · Japanese Yuzu Bitters · Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

RED SANGRIA HELADA \$12/\$37 | \$10
Fresh cut fruits

WHITE SANGRIA \$12/\$37 | \$10
Infused with cinnamon and cardamom

BEERS

LAV \$8 | \$6
Serbia, Lager, 4.9%

POLAR \$8 | \$6
Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS \$9
USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION \$9
USA, Hazy IPA, 5.5%

MODELO ESPECIAL \$9
Mexico, Lager, 4.4%

NON ALCOHOLIC

MINT LIMONANA \$7

PINEAPPLE MATCHA \$7

AGUA DE JAMAICA \$7

CAFÉ CALMA hot or iced \$7

HOMEMADE ICED TEA \$5

JARRITOS \$5

MEXICAN COKE \$6

DIET COKE \$5

SPRITE \$5

WINES

BUBBLES

CONCA D'ORO PROSECCO \$49 | \$43
BRUT ROSÉ 2023 \$13 | \$11

Glera, Pinot Noir, Veneto, Italy
1+1=3 CYGNUS CAVA RESERVA (NV) \$53 | \$47
Xarel-Lo, Macabeo, Parellada,
Cava, Spain \$14 | \$11

MARIA CASANOVAS, CAVA (NV) \$57
Catalonia, Spain

J. LASSALLE, BRUT CUVÉE \$150
RÉFÉRENCE (NV)
Chardonnay, Pinot Noir, Meunier
Champagne A.O.C., France

ROSÉ

BODEGAS SOLARCE RIOJA 2023 \$49 | \$43
Tempranillo, Graciano, Garnacha,
Mazuelo, D.O.C. Rioja, Spain \$13 | \$11

LIQUID GEOGRAPHY, MENCIA 2022 \$41 | \$37
Bierzo D.O., Spain \$13 | \$11

CHÂTEAU PEYRASSOL, \$66
RESERVE 2023
Cinsault, Grenache, Côtes De Provence, France

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022 \$53 | \$47
Rias Baixas D.O., Spain \$14 | \$11

RHANLEIGH, CHENIN BLANC 2022 \$41 | \$35
Western Cape, South Africa \$12 | \$10

ZOLO, TORRONTES 2022 \$41 | \$35
Mendoza, Argentina \$12 | \$10

OLD SOUL, CHARDONNAY 2022 \$43 | \$41
Lodi, California \$14 | \$11

TAMELLINI, GARGANEGA 2021 \$46
D.O.C. Soave D.O.C., Italy

MANTEL BLANCO, \$49
SAUVIGNON BLANC 2021
Rueda D.O., Spain

JEAN-MARC BROCARD, \$61
CHARDONNAY 2021
Burgundy, France

ALBERT MANN, PINOT BLANC 2021 \$65
Alsace, France

RED

VIÑA LAS PERDICES, MALBEC \$49 | \$43
RESERVA 2021 \$13 | \$10
Mendoza, Argentina

XILA, TERRA ALTA ORGANIC \$57 | \$52
GARNACHA 2019 \$15 | \$10
Catalonia D.O., Spain

CLOUDLINE, PINOT NOIR 2022 \$61
Willamette Valley, United States \$16

CRU MONPLAISIR, \$61
BORDEAUX SUPÉRIEUR 2020 \$16
Blend: Merlot, Cab. Sauv., Cab. Franc
Bordeaux, France

DOMAINE FRANÇOIS VILLARD, \$61
SYRAH 2021
Côtes Du Rhône, France

CHÂTEAU PÉAGE CUVÉE \$61
MACULAR 2020
Blend: Grenache, Syrah, Mourvèdre
Côtes Du Rhône AOC, France

KAVAKLIDERE, YAKUT 2022 \$41
Öküzögü, Bogazkere
Eastern Anatolia, Turkey

DINGAC VINARIJA, PELJESAC 2019 \$51
Dalmatia, Croatia

BODEGA ELIAS MORA, TINTA \$53
DE TORO 2020
Toro, Spain

DOMAINE DES TOURELLES 2020 \$53
Bekka Valley, Lebanon

CORDILLERA DE LOS ANDES \$56
CARMÉNÈRE 2021
Valle Del Cachapoal, Chile

SHUMI CELLARS, SAPERAVI 2014 \$66
Kakheti, Georgia

VILLA DI GEGGIANO, BANDINELLO \$66
2018
Blend: Sangiovese, Cilieggiolo, Syrah
D.O.C. Toscana, Italy

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