

Brunch Menu



Available Sat & Sun
11am-3pm

Shareable Plates

- BELGIAN TRUFFLE FRIES**  14
Perfectly cut fries, sprinkled with parmesan cheese, and finished with a double dose of truffle savory deliciousness.
- GUACAMOLE CON TOSTONES**  18
Traditional Mexican guacamole served with freshly made green plantain fritters.
- FETA CORN CROQUETTES** 16
Corn croquettes, crumbled bacon, cane sugar syrup, cilantro sauce.
- DIPPING TEQUEÑOS**  15
A traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce.

Duos

- COCHINITA PIBIL BAO** 14
Traditional Yucatán Peninsula slow-cooked pulled-pork dish served in an Asian steamed roll with pickled onion, chili mayo and cilantro.
- BLEU BURGER** 24
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smoky bacon in airy Brioche. Need we say more? ADD EGG +2
- TOUM AVOCADO TOAST**  17
Latin guacamole, candied beets, carrots, with a Lebanese garlic sauce drizzle.

Something Savory

- GAMBAS AL AJILLO Y AREPAS** 23
Madrid meets Maracaibo as Spain's crowning garlic shrimp dish is served with traditional arepas.
- ALMOND RICOTTA SALAD**  23
A no-dairy, creamy, tangy, sweet, peppery, savory and satisfying combination of flavors.
- SWORDFISH CARPACCIO** 24
Paper-thin sliced house-cured swordfish, drizzled with chive oil, and finished with a Mediterranean inspired touch.
- SHAKSHUKA & NA'AN**  18
The Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!

Something Sweet

- PERSIAN PISTACCHIO BUN**  14
The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze.
- TIRAMISU CHURROS**  16
A fancier fusion version of two favorites, lightly sweetened coffee-chocolate pick-me up bites.



Vegetarian  Vegan



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Brunch Cocktails

MARGARITA	16
Tequila, Dry Curaçao, Lime, Strawberry	
DAIQUIRI	14
Organic Butterfly Pea Flower Infused Barbados Rum, Freshly Squeezed Citrus Juices, Sugar	
CAIPIRINHA	15
Cachaça, Lime, Sugar	
GRAPES, GRAPEFRUIT & GINGER	14
Tarragon Infused Georgian Chacha, Freshly Squeezed Winter Grapefruit, Ginger Purée	
MANGO-SPICED APPLE RUM PUNCH	15
Barbados Rum, Mango Purée, Cherry Liqueur, Spiced Austrian Apple Hard Cider	
BAMBOO COCKTAIL	13
Manzanilla Sherry, Vermouth Blanco, Peychaud Bitters, Orange Bitters, Lemon Twist	
KYIV MULE	13
Ukrainian Vodka, Ginger Beer, Limes	
CHILLED CARAJILLO	11
Spanish Brandy Liqueur, Espresso	

Coffee & Teas

CAFÉ CALMA	6	AMERICANO	4
ESPRESSO	3	HOT TEA	4
FLAT WHITE	5		

Classic Cocktails

MIMOSA	11
Orange, Pineapple, Mango	
RED HELADA	11
Chef Enrique's special chilled sangria helada	

Specialty Drinks

PINEAPPLE MATCHA	6
AGUA DE JAMAICA	6

Beers

POLAR PILSNER (VENEZUELA)	7
PFANNER HARD CIDER (AUSTRIA)	7
LEO LAGER (THAILAND)	7
MAHOU (SPAIN)	8
BIRA (INDIA)	9
ASAHI (JAPAN)	9
DESCHUTES (OR, USA)	
BLACK BUTTE PORTER	9
FRESH SQUEEZED IPA	9

