Welcome to Immigrant Food, a restaurant dedicated to the fusion of gastronomy, passionate advocacy, and a strong sense of community. Our menu highlights a world of delicious ingredients, spices and flavors by our award-winning chef Enrique Limardo.

**APPETIZERS/SNACKS**

**TAJ MAHAL CHICKEN SLIDERS**  11
Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.

**ASIAN BBQ CHICKEN WINGS**  16
1 lb. of tender chicken wings with a Southeast Asian-BBQ inspired sauce. Contains peanuts!

**DIPPING TEQUEÑOS**  13
A traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce.

**MEZZE DIP TRIO**  14
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.

**BELGIAN FRIES**  8
Seasoned + served with homemade aioli.

**FUSION SANDWICHES**

**OLD SAIGON**  15
Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!

**HAVANA SANDWICH**  15
“Best Cuban sandwich in town”! Three types of pork with melted Swiss, with a pineapple pickle.

**CLASSIQUE GRILLED CHEESE**  13
The toasted French classic with Swiss & ham. On na’an +1 | Cherry tomatoes +1 | Bacon +2 |

**ADD SIDE OF FRIES +2**

**SEASONAL DRINKS**

Pineapple Matcha  6  Home-made fusion of matcha, camomile & pineapple.

Café Calma  6  Rich latte with oatmylk, dates, and Peruvian coffee. A favorite!

Agua de Jamaica  6  Hibiscus flower-infused water. Popular in Latin America!

**FUSION BOWLS & SALADS**

**MADAM VP’S HERITAGE BOWL**  16
A tribute to VP Kamala Harris’ Indian & Jamaican heritage. Coconut-curried chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapples.

**VIET VIBES**  15
A play of Vietnamese flavors with adobo chicken, rice noodles, veggies on a Pho dressing. Contains peanuts. It’s our most popular bowl!

**MUMBAI MARIACHI**  16
Spiced steak on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.

**ASIAN SALMON & NAPA**  16
Miso oven-glazed salmon on mixed greens, roasted Napa cabbage with crunchy almonds, blueberries with a lemon vinaigrette.

**FEATURED BOWLS**

**WEST AFRICAN GUMBO**  15
A delight from Senegal to Cameroon. Shrimp and chicken gumbo, turmeric rice with plantains, greens topped with a garlic shrimp sauce and pistachio.

Chef Williams Bacon • IVORY COAST

**PERSIAN PLANTS AND PEAS**  15
A delicious fusion of traditional Iranian flavors – chicken, split peas, crackle rice, goji berries, kalamata olive & walnut dressing, crunchy almonds and fresh mint.

These bowls were created by chef Enrique in partnership with chefs from Tables Without Borders, a nonprofit that works with recently arrived immigrants, helping refugee and asylee chefs find work in the restaurant industry.

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Immigrant Food engages and educates on immigration issues. Subscribe to our monthly digital magazine, The Think Table.

WHAT’S IMMIGRANT FOOD?
At iFood, we eat the way the world eats. Our fresh, creative dishes reflect how we see America at its core, and at its best – diverse, nourishing and welcoming.

Chef Enrique Limardo's inspirations are culinary representations of that immigrant diversity. Our bowls, salads and sandwiches are fusions and mixes; they’re fun, healthy, and deliciously unique. We also have a selection of wines and beers from interesting and unique regions of the world.

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. We call it gastro-advocacy.

OUR NGO PARTNERS
Our NGO partners are the leading immigration service organization in the DMV. We're proud to share our cause, our space and our customers' energy with them.

Learn more about them by scanning the QR code – just open your camera app!