Brunch Menu

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.
Coffee & Tea

- Espresso
- Americano
- Flat White
- Hot Tea
- 3 Hot Tea
- 4 Flats
- 5 Americano

Grapes, Grapefruit & Ginger 14
Green, Grapfruit, Ginger Beer, Lime, Sugar

Mango, Pineapple, Mango 11
Red Helada

Classic Cocktails

Margarita 16
Tequila, Dry Orange, Lime, Strawberry

Specialty Drinks

Chef Enrique's Special Chilled Sangria, Helada

Brunch Cocktails

Café Calma 6

Coffee

By the Way, Immigration

25% of all proceeds will be donated to aid Ukrainain refugees through Lutheran Immigration and Refugee Service (LIRS)

Spanish Brandy Liqueur, Espresso

Café Calma 6

Immigrant Food +
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Fresh Squeezed Ipa
6

Black Butte Porter
6

Deuschteles (OR, USA)

Asahi (Japan)
6

Bira (India)
6

Mahou (Spain)
8

Leo Lager (Thailand)
7

Pfanner Pilsner (Venezuela)
7

Kivi Mule
11

Orange Bitters, Lemon Twist

Kivi Mule
11

Bamboo Cocktail

Winter Grapefruit, Ginger Beer, Lime

Bamboo Cocktail

Grappas, Grapefruit, Ginger Beer, Lime, Sugar

Carrihina
15

Freshly Squeezed Citrus Juices, Sugar

Carrihina
15

Organic Buttermilk Pea Flower Infused Barbados Rum

Daniel
14

Tequila, Dry Orange, Lime, Strawberry

Margarita
16

Immigrant Food