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.

Something Sweet

PERSIAN PISTACCHIO BUN 15
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.

Something Savory

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.

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.

SHAKSHUKA & NA‘AN 19
The Middle East’s favorite poached egg and tomato breakfast dish. Ask your server to make it vegan!

Immigrant Food believes in our team’s wellness. That’s why we have instituted a 4% Wellness Charge that provides critical benefits to our employees. These benefits, rare in the restaurant industry, include paid sick leave, health insurance, and access to a 401k plan. 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. Thank you.

Vegetarian  Vegan  immigrantfood.com  202.888.0760  @immigrantfood
Brunch Cocktails

MARGARITA 16
Tequila, Dry Curaçao, Lime, Strawberry

DAIQUIRI 14
Barbados Rum, Freshly Squeezed Citrus Juices, Pineapple

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

25% of all proceeds will be donated to aid Ukrainian refugees through Lutheran Immigration and Refugee Service. LIRS is helping resettle Ukrainian refugees in the DMV area.

CHILLED CARAJILLO 11
Spanish Brandy Liqueur, Espresso

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
MINT LIMONANNA 6

Beers

LAV 7
Serbia, Lager 4.9%

PFANNER 7
Austria, Hard Cider 4%

POLAR 7
Venezuela, Pilsner 4.5%

MAHOU CINCO ESTRELLAS 8
Spain, Lager 5.5%

MAHOU IPA 8
Spain, Session India Pale Ale 4.5%

MODELO NEGRA 8
Mexico, Amber Lager 5.4%

SINGHA 8
Thailand, Lager 5%

ASAHI 9
Japan, Lager 5.2%

BIRA 91 White 9
India, Wheat Beer 4.7%

FRESH SQUEEZED IPA 9
USA, India Pale Ale 6.4%