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 Michelin Star chef Enrique Limardo.

**FEATURED BOWLS**

**WEST AFRICAN GUMBO**
A delight from Senegal to Cameroon. Shrimp and chicken gumbo, turmeric rice with plantains, greens topped with a garlic shrimp sauce and pistachios.
Chef Williams Bacon • IVORY COAST

**PERSIAN PLANTS AND PEAS**
A delicious fusion of traditional Iranian flavors – chicken, split peas, crackle rice, goji berries, kalamata olive dressing and fresh mint.
Chef Taraneh Salehi • IRAN

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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**SEASONAL DRINKS**

Pineapple Matcha 6 Home-made fusion of matcha, camomile & pineapple.
Café Calma 6 Rich latte with oatmilk, dates, and Peruvian coffee. A favorite!
Mint Limonana 6 Mint, lemon, and honey: try this refreshing Middle Eastern drink!
Agua de Jamaica 6 Hibiscus flower-infused water. Popular in Latin America!

**APPETIZERS/SNACKS**

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

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

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

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

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

**HUNGARIAN MUSHROOM SOUP**
Creamy mushroom soup, onion, topped with a parmesan crisp, parsley oil and green onion.

**FUSION BOWLS & SALADS**

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

**VIET VIBES**
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**
Spiced steak on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.

**IMMIGRANT POKE BOWL**
Spring mix, sushi rice, poke salmon, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo.

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**FUSION SANDWICHES**

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

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

**FALAFEL BOCADILLO**
Falafel, lemon-tahini sauce, eggplant purée, roasted red pepper, cucumber, tomato, spring mix.

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

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Most bowls can be made vegetarian with our Bean-shroom substitution!
Gluten-free (please note that food is prepared in a kitchen shared with wheat and cross-contamination could occur).

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@immigrantfood • 202.888.0760 • 925 13th St NW, Washington, DC 20005
**DESSERT**

**LATIN FLAN** 6
Quesillo is the perfect way to end your meal with us on a sweet note.

**ALFAJORES** 6
Four of Buenos Aires’ special cookies. Round biscuits joined together with delightful dulce de leche.

**COFFEE + TEAS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>AMERICANO</td>
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<td>CAPPUCINO</td>
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<tr>
<td>LATTE</td>
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<tr>
<td>HOT TEA</td>
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Ask your server for our selection of hot teas!

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

**WINES**

ASK YOUR SERVER ABOUT OUR WINE LIST!

**MIMOSAS**

PINEAPPLE 11
ORANGE 11
MANGO 11

**BEERS**

- PFANNER CIDER (AUSTRIA) 7
- POLAR (VENEZUELA) 7
- LAV (SERBIA) 7
- MAHOU CINCO ESTRELLAS (SPAIN) 8
- MAHOU IPA (SPAIN) 8
- SINGHA (THAILAND) 8
- MODELO NEGRA (MEXICO) 8
- BIRA (INDIA) 9
- ASAHI (JAPAN) 9
- FRESH SQUEEZED IPA (USA) 9

**SODAS / WATERS**

- JARRITOS 4
- COCA-COLA 4
- DIET COKE 4
- SPRITE 4
- ICED TEA 4
- SPARKLING 3.75/6

**WINES**

**MIMOSAS**

**BEERS**

**SODAS / WATERS**

**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.**