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.

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 12
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 15
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 9
Seasoned + served with homemade aioli.

HUNGARIAN MUSHROOM SOUP 8
Creamy mushroom soup, onion, topped with a parmesan crisp, parsley oil and green onion.

FUSION SANDWICHES
OLD SAIGON 16
Our take on the Vietnamese Banh Mi sandwich... with a Caribbean twist. Our most popular dish!

HAVANA SANDWICH 16
“Best Cuban sandwich in town”! Three types of pork with melted Swiss, with a pineapple pickle.

FALAFEL BOCADILLO 16
Falafel, lemon-tahini sauce, eggplant purée, roasted red pepper, cucumber, tomato, spring mix.

CLASSIQUE GRILLED CHEESE 14
The toasted French classic with Swiss & ham.
On na’an +1 | Cherry tomatoes +1 | Bacon +2

| ADD SIDE OF FRIES +3 | ADD SIDE SALAD +4

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).

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT ALL DIETARY RESTRICTIONS MAY BE ACCOMMODATED.

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 16
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
Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smokey Chipotle dressing.

IMMIGRANT POKE BOWL 16
Spring mix, sushi rice, poke salmon, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo.

FEATURED BOWLS
WEST AFRICAN GUMBO 16
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 16
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.

@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.

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

COFFEE + TEAS

AMERICANO  4
ESPRESSO  3
CAPPUCINO  5
FLAT WHITE  5
LATTE  5
HOT TEA  4
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!

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

MIMOSAS

PINEAPPLE  11
ORANGE  11
MANGO  11

SODAS / WATERS

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

IMMIGRANT FOOD ENGAGES AND EDUCATES ON IMMIGRATION ISSUES.

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 organizations 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!

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 access to health insurance, and paid sick leave for all staff. 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.