BELGIAN TRUFFLE FRIES Sprinkled with parmesan cheese, and finished with a dose of truffle deliciousness, served with garlic aioli $14

GUACAMOLE CON TOSTONES Fresh guacamole served with green plantain fritters $18

MEZZE DIP TRIO Three dips: harissa hummus, feta/oregano shankleesh, and walnut/red pepper Muhammara, served with warm na'an $14

TEQUEÑOS Traditional Venezuelan queso blanco wrapped in dough, with a sweet and spicy chili peanut dip $15

SWEET N' SAVORY CROQUETTES Corn croquettes, feta, bacon, sugarcane syrup, cilantro sauce $16

CHEF'S FAVORITES

SUMMER GAZPACHO $8

Spain's summer soup. Tomato, garlic, and red bell pepper

TAMARIND BBQ RIBS $17

Toasted sesame, green onion, chili

MISO CAESAR SALAD $12

Shiitake "bacon", zesty wonton chips, nori, sesame
Add adobo chicken +$5 | Add falafel +$5

PLATES

COCHINITA PIBIL BAO BUNS Slow-cooked pulled-pork served in an Asian steamed roll with pickled onion, cilantro and chili mayo $14

TOUM AVOCADO TOAST Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle $17

GAMBAS AL AJILLO Y AREPAS Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas $20

BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun, served with fries. Add egg +2 $19

SHAKSHUKA & AREPAS Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan! $19

PERSIAN PISTACHIO BUN The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze $15

TIRAMISU CHURROS A fancier fusion version of two favorites, coffee-chocolate pick-me up bites $16

TURKISH EGGS Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill $19

Like in most immigrant homes, nearly everything we serve is homemade.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated. Immigrant food believes in our team's wellness. That's why we have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits, rare in the restaurant industry, include paid sick leave and health insurance. 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.
**BRUNCH COCKTAILS**

**MARGARITA**
Tequila, orange bitter liqueur, lime, strawberry

**$16**

**PINEAPPLE DAIQUIRI**
Barbados rum, freshly squeezed citrus juices, pineapple

**$14**

**CAIPIRINHA**
Cachaça, Lime

**$15**

**GRAPES, GRAPEFRUIT & GINGER**
Georgian chacha, freshly squeezed grapefruit, ginger purée

**$14**

**APPLE RUM PUNCH**
Barbados rum, mango purée, cherry liqueur, spiced apple cider

**$15**

**BAMBOO COCKTAIL**
Manzanilla sherry, vermouth blanco, bitters, lemon twist

**$13**

**KYIV MULE**
Ukrainian vodka, ginger beer, lime

**$13**

**CHILLED CARAJILLO**
Spanish brandy liqueur, espresso

**$11**

**BRUNCH CLASSICS**

**MIMOSA $11**
Orange, Pineapple, Mango

**RED SANGRIA HELADA $11**

**WHITE SANGRIA HELADA $11**

**SEASONAL DRINKS**

**PINEAPPLE MATCHA $6**
Matcha, chamomile, lemongrass & pineapple.

**CAFÉ CALMA $6**
Oatmilk, dates, and Peruvian coffee. Hot or iced.

**MINT LIMONANA $6**
Mint, lemon, and honey. The Middle East’s refreshing drink!

**AGUA DE JAMAICA $6**
Hibiscus flower-infused water. Popular across Latin America!

**COFFEES & TEAS**

**AMERICANO**

**$4**

**ESPRESSO**

**$3**

**FLAT WHITE**

**$5**

**HOT TEA**

**$4**

**CAPPuccino**

**$5**

**LATTE**

**$5**

**BEERS**

**LAV**
Serbia, Lager 4.9%

**$7**

**MODELO NEGRA**
Mexico, Amber Lager 5.4%

**$8**

**PFANNER**
Austria, Hard Cider 4%

**$7**

**SINGHA**
Thailand, Lager 5%

**$8**

**POLAR**
Venezuela, Pilsner 4.5%

**$7**

**ASAHI**
Japan, Lager 5.2%

**$9**

**MAHOU CINCO ESTRELLAS**
Spain, Lager 5.5%

**$8**

**BIRA 91 WHITE**
India, Wheat Beer 4.7%

**$9**

**MAHOU IPA**
Spain, Session India Pale Ale 4.5%

**$8**

**FRESH SQUEEZED IPA**
USA, India Pale Ale 6.4%

**$9**