

STREET FOOD

SUMMER GAZPACHO

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

 \$9

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

\$17

HUMMUS

Crispy chickpeas, paprika, served with warm za'atar na'an

 \$11

MEZZE PLATTER

Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an

 \$15

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$17

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

 \$9

Add white truffle oil +2 | Add parmesan +2

TEQUEÑOS

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

\$15



BOWLS & SALADS

MADAM VP HERITAGE

A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple

\$16

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

  \$16

VIET VIBES

Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce

 \$16

IMMIGRANT POKE

Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo

 \$16

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame

\$12

Add adobo chicken +\$5 | Add falafel +\$5

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio

  \$16

Chef Williams Bacon • Ivory Coast


PERSIAN PLANTS AND PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint

 \$16

Chef Taraneh Salehi • Iran

 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

 Most bowls can be made vegetarian with our bean-shroom protein substitute!

SANDWICHES

OLD SAIGON

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

\$16

HAVANA

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles

\$16

FALAFEL

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

 \$16

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham

\$14

On na'an +\$1 | Add cherry tomatoes +\$1 | Add bacon +\$2

ADD SIDE OF FRIES

 \$3

ADD SIDE SALAD

 \$3

SEASONAL DRINKS

PINEAPPLE MATCHA \$6

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA \$6

Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

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!



Vegan



Vegetarian



Gluten-Free



Table Without Borders Partnership Bowls

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Not all dietary restrictions may be accommodated.

IMMIGRANTS MAKE AMERICA GREAT

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

LUNCH MENU

SERVED TUESDAY-FRIDAY
FROM 11AM-3PM

DESSERT

LATIN FLAN \$6

The perfect way to end your meal
with us on a sweet note

ALFAJORES \$6

Three of Buenos Aires' special cookies. Round
biscuits joined together with delightful dulce de leche

SANGRIA

RED SANGRIA HELADA \$11

WHITE SANGRIA HELADA \$11

NON-ALCOHOLICS

AMERICANO	\$4	JARRITOS	\$4
ESPRESSO	\$3	MEXICAN COKE	\$4
CAPPUCCINO	\$5	DIET COKE	\$4
FLAT WHITE	\$5	SPRITE	\$4
LATTE	\$5	ICED TEA	\$4
HOT TEA	\$4	SPARKLING/STILL WATER	\$3.75/6

Ask your server for our selection of hot teas!

BEERS

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

MIMOSAS

PINEAPPLE \$11	ORANGE \$11	MANGO \$11
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WINES

ASK YOUR SERVER ABOUT OUR WINE LIST.

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. 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. Call it: Gastroadvocacy.



THE THINK TABLE

Immigrant Food engages and educates on
immigration issues.

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.



Scan the
QR code to
engage with
the Immigrant
Community
every week!

@immigrantfood #UnitedAtTheTable - 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.

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