**STREET FOOD**

- **BUTTERNUT SQUASH SOUP**
  - Date-sherry caramel, caramelized almonds
  - $9

- **SHRIMP CEVICH 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

- **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

- **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, pineapple pickles
  - $16

- **TAMARIND BBQ RIBS**
  - Toasted sesame, green onion, chili
  - $17

- **BELGIAN FRIES**
  - Seasoned to perfection, served with garlic aioli
  - $9

- **VENEZUELAN TEQUEÑOS**
  - Queso blanco wrapped in dough, with a chili mayo dip
  - $15

- **GREEK WINGS**
  - Lemon, mediterranean herbs, served with a feta dip
  - $15

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**BOWLS & SALADS**

- **MISO CAESAR RIBS**
  - Shiitake “bacon”, zestly wonton chips, nari, sesame
  - Add adobo chicken $5 | Add falafel $5
  - $12

- **WEST AFRICAN GUMBO**
  - Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
  - Chef Williams Bacon • Ivory Coast
  - $16

- **PERSIAN PLANTS AND PEAS**
  - Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
  - Chef Taranesh Saleshi • Iran
  - $16

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- **ADD SIDE OF FRIES**
  - $3

- **ADD SIDE SALAD**
  - $3

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**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.
  - Add one: +$1

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**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: a refreshing Middle Eastern drink!

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

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**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:

- **The Think Table**
  - Immigrant Food engages and educates on immigration issues.
  - An NGO partner is the leading immigration service organization in the DMV. We’re proud to share our cause, our space and our customers’ energy with them.

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**THE THINK TABLE**

Immigrant Food engaged and educates on America’s diverse and welcoming history.

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**OUR NGO PARTNERS**

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**WHAT’S GASTROADVOCACY?**

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

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**Immigrants Make America Great**

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**LUNCH MENU SERVED TUESDAY-FRIDAY FROM 11AM-3PM**

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**FALAFEL**

- Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix
  - $16

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**CLASSIQUE GRILLED CHEESE**

- The toasted French classic with Swiss & ham
  - On naan +$5 | Add cherry tomatoes +$5 | Add bacon +$2
  - $14

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**Cocktails**

- **AMALFI SPRITZ** $14
  - Aperol • Brûl Sparkling • Fresh fruit
- **IF MARGARITA** $16
  - Tequila • Orange Bitter Liqueur • Lime • Strawberry
- **CORPS REVIVER #2** $15
  - Gin • French Aperitif • Apricot Liqueur • Lemon
- **APPLE RUM PUNCH** $15
  - Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters
- **CAIPIRINHA** $15
  - Caipauco • Lime • Sugar
- **GRAPEFRUIT, GINGER** $14
  - Georgian Chacha • Grapefruit • Ginger Puree
- **PINHA COLADA** $14
  - Gin • Pineapple Juice • Pandan 
  - Coconut Milk • Lime
- **SINGAPORE SING** $15
  - Gin • Pineapple • Lime • Herbal Liqueur • Dry Curacao • Cherry Liqueur
- **SAKURA SOUR** $15
  - Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu
  - Bitters • Egg White
- **CARIBBEAN COLDBREW** $16
  - Spiced Rum • Pineapple Bums • Coffee Liqueur • Coconut Syrup • Espresso
- **GIN TONIC** $15
  - London Dry Gin • Elderflower Tonic
- **CLASSIC NEGRONI** $15
  - London Dry Gin • Italian Bitters • Aperitif • Italian Sweet Vermouth

**Non Alcoholic**

- **HOUSEMADE ICED TEA** $5
- **JARRITOS** $5
- **MEXICAN COKE** $5
- **DIET COKE** $5
- **SPRITE** $5
- **AMERICANO** $5
- **ESPRESSO** $5
- **CAPPUCCINO** $5
- **MACCHIATO** $5
- **LATTÉ** $5
- **HOT TEA** $5

**Wines**

**Bubbles**

- **CONCA D’ORO PROSECCO** $48
  - Rosà, Glera, Prosecco Rosé D.O.C., Italy
  - 1 + 1 = 3, CYGNUS CAVA
- **MARIA CASANOVAS, CAVA (NV)** $56
  - Catalonia, Spain
- **J. LASSALLE, BRUT CUVÉE REFERENCE (NV)** $145
  - Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France
- **CHÂTEAU PEYRASSOL, RESERVE 2020** $65
  - Cinsault, Grenache, Côtes De Provence A.O.C., France
- **PACO & LOLA, ALBARÍN 2021** $53
  - Rías Baixas D.O., Spain
- **TAMELLINI, GARGANEGA 2021** $45
  - D.O.C. Soave D.O.C., Italy
- **CASTELO DO PAPA, GODELLO 2019** $56
  - Valdeorras D.O., Spain
- **JEAN-MARC BROCARD, CHARDONNAY 2021** $60
  - Burgundy, France
- **ALBERT MANN, PINOT BLANC 2021** $64
  - Alsace, France

**Beers**

- **LAV** $7
  - Serres, Lager 4.9%
- **PFANNER** $7
  - Austria, Hard Cider 4%
- **POLAR** $7
  - Venezuela, Pilsner 4.5%
- **DC BRAU EL HEFE SPEAKS** $8
  - USA, German Helweiser 5%
- **DC BRAU JOINT RESOLUTION** $8
  - USA, Heavy India Pale Ale 5.5%
- **MAHOU** $8
  - Spain, Lager 5.5%
- **MODELO NEGRA** $8
  - Mexico, Amber Lager 5.4%
- **SINGHA** $8
  - Thailand, Lager 5%
- **ASHA** $9
  - India, Lager 5.2%
- **FRESH SQUEEZED** $9
  - USA, India Pale Ale 6.4%

**Mimosas**

- **DIY MIMOSA TRIO** $41
  - Served with a bottle of bubbly and orange, pineapple and mango juices

**Sangria**

- **RED SANGRIA** $11/$36
  - Conca d’ Oro Prosecco Rosé NV
  - Baburgo, Garnacha, Syrah, D.O. La Rioja, Spain

**DINING VENUES**

- **Planet Word**
  - ImmigrantFood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005