**STREET FOOD**

**GAZPACHO**
Spain’s chilled summer soup. Tomato, garlic, and red bell pepper

**SHRIMP CEVICHE VERDE**
Chilled tomatillo lime broth, serrano pepper, tosttones

**MEZZE PLATTER**
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar na'an

**GREEK WINGS**
Lemon, Mediterranean herbs, served with a feta dip

**TAMARIND BBQ RIBS**
Toasted sesame, green onion, chili

**BELGIAN FRIES**
Seasoned to perfection, served with garlic aioli
Add white truffle oil +$2 | Add parmesan +$2

**VENUEZUELAN TEQUEÑOS**
Queso blanco wrapped in dough, with a chili mayo dip

**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

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

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

**IMMIGRANT POKE**
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, Korean mayo

**MISO CAESAR SALAD**
Shiitake “bacon”, zesty wonton chips, nari, sesame
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
Chef Williams Bacon • Ivory Coast

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

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

**HAVANA**
“Best Cuban sandwich in town!” Three types of pork with melted Swiss, pineapple pickles

**ADD SIDE OF FRIES**

**SANDWICHES**

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

**CLASSIQUE GRILLED CHEESE**
The toasted French classic with Swiss & ham
On na'an +$1 | Add cherry tomatoes +$1 | Add bacon +$2

**DESSERT**

**LATIN FLAN **
$7
The perfect way to end your meal with us on a sweet note

**ALFAJORES**
$7
Three of Buenos Aires’ special cookies. Round biscuits joined together with delightful dulce de leche. Add one: +$1

**PIÑAAPPLE MATCHA**
$7
Matcha, chamomile, lemongrass & pineapple

**CAFÉ CALMA**
$7
Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

**SEASONAL DRINKS**

**MINT LIMONANA**
$7
Mint, lemon, and honey: a refreshing Middle Eastern drink!

**AGUA DE JAMAICA**
$7
Hibiscus flower-infused water. Popular in Latin America!

**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:

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**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!**

**ADD SIDE SALAD**
$3

**CONSUMING**

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits 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.

**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.**
**COCKTAILS**

**AMALFI SPRITZ** $14  
Aperol • Brut Sparkling • Fresh fruit

**IF MARGARITA** $16  
Tequila • Orange Bitter Liqueur • Lime • Strawberry

**CORPSE REVIVER #2** $15  
Gin • French Aperitif • Apricot Liqueur • Lemon

**APPLE RUM PUNCH** $15  
Rum • Sweet Vermouth • Cherry Liqueur • Mango Purée • Cider

**CAIPIRINHA**  
Cachaca • Lime • Sugar

**GRAPES, GRAPEFRUIT, GINGER** $14  
Georgian Chacha • Grapefruit • Ginger Purée

**PINÍA COLADA** $14  
Gin • Pineapple Juice • Pandan • Coconut Milk • Lime

**SINGAPORE SLING** $15  
Spiced Rum • Pineapple Rum • 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

**MIMOSAS**

**DIY MIMOSA TRIO** $42  
Served with a bottle of bubbly and orange, pineapple and mango juices

**WINES**

**BUBBLES**

**CONCA D’ORO PROSECCO**  
Italy

**BRUT ROSE’**  
France

**1 + 1 = 3, CYGNUS CAVA**  
Spain

**BRUT NATURE RESERVA**  
Spagna

**SAKURA SOUR**  
China

**Liquor geography, MENCIA**  
Spain

**BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO**  
Rioja, Spain

**LIQUID GEOGRAPHY, MENDOZA**  
Argentina

**BODEGAS LA CAÑA, ALBÁRIN**  
Andalucía, Spain

**BLANC**  
California

**OLD SOUL, CHARDONNAY**  
California

**MANTEL BLANCO, SAUVIGNON**  
California

**VIÑA LAS PERDICES, MALBEC RESERVA**  
Argentina

**XILA, TERRA ALTA ORGANIC GARNACHA**  
Spain

**KAVAKLIDERE, YAKUT**  
Turkey

**DOMAINE FRANCOIS VILLARD, SYRAH**  
France

**CLOUDLINE, PINOT NOIR**  
Germany

**CRU MONPLAISIR, BORDEAUX SUPERIEUR**  
France

**SHUMI CELLARS, SAPERAVI**  
Georgia

**CORDELLERA DE LOS ANDES CARMENERE**  
Chile

**BODEGA ELIAS MORA**  
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**MARIA CASANOVAS, CAVA (NV)**  
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**IF MARGARITA**  
USA

**BEERS**

**LAV** $8  
Serbia, Lager 4.9%

**PFANNER** $8  
Austria, Hard Cider 4%

**POLAR** $8  
Venezuela, Planer 4.5%

**DC BRAU EL HEFE SPEAKS** $9  
USA, German Hefeweizen 5%

**DC BRAU JOINT RESOLUTION** $9  
USA, Hazy India Pale Ale 5.5%

**MODELO NEGRA** $9  
Mexico, Amber Lager 5.4%

**NON ALCOHOLIC**

**HOUSEMADE ICED TEA** $5

**JARRITOS** $5

**MEXICAN COKE** $6

**DIET COKE** $6

**SPRITE** $4

**AMERICANO** $5

**ESPRESSO** $6

**CAPPUCINO** $6

**MACCHIATO** $6

**LATTÉ** $6

**HOT TEA** $6

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