

Inmigrante

Welcome to Inmigrante.

A dining experience where every dish tells a story and Latin hospitality is meant to be enjoyed with friends and family. Our cocktails are crafted using carefully selected ingredients, with several of our liqueurs prepared in-house. The same commitment applies to our cuisine — all dishes are made from scratch in our kitchen.

Inspired by traditional flavors, our menu features dishes from across Latin America, celebrating the depth and diversity of its culinary heritage. Inmigrante brings together culture, craftsmanship, and flavor, offering an authentic taste of Latin America in Toronto.

Our menu is designed for sharing, dishes will arrived as they are ready

NMIGRANTE



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PASAPORTE

PASSPORT

Inmigrante

PASSPORT /
PASAPORTE

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Inmigrante Restaurant

Address
1959 Queen St East
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Cuisine
Latin American Botanas

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79960



Dietary information:

• GF: GLUTEN FREE · V: VEGETARIAN · DF: DAIRY FREE · SP: SPICY.

Amigos, 20% gratuity will be automatically added to parties of 6 or more.

FLIGHTS

Selected Premium
Tequila flight (3) ½ oz \$40, 1 oz \$55

Selected Premium Mezcal flight (3)
½ oz \$35, 1 oz \$50

ZERO PROOF / NO ALCOHOL

Valentino: Strawberries,
Horchata, Kombucha, love \$13

Noah-cohol \$13
Mint, Seasonal Berries, Lime, Soda.

Piña Colada \$15
Coconut Cream, Pineapple & Lime.

Citrus Punch \$12
Orange, Lime, Grapefruit, Mint.

Black Passion Tea \$13
Black Tea, Ginger, Lime & Passion Fruit

Parchita \$12
Passion Fruit, Lime, Orange, Soda

Negroni Zero \$14
Bitter, Herbal, No Alcohol

Vermouth Spritz Zero \$14
Tropical, Smooth, Herbal

SOFT DRINKS

Aguas Frescas: Tamarindo, \$7⁵⁰
Horchata, Jamaica, Orange Juice.

Sparkling Water (750 ml) \$9

Pops: Coke, Diet Coke, \$3⁵⁰
Nestea + \$0⁵⁰, Ginger Ale, Sprite

Mexican Coke \$4⁵⁰

Jarritos \$4⁵⁰
Mango, Lime, Pineapple, Mandarine

Malta/Frescolita/ Inka Cola \$4⁵⁰

CERVEZA/BEER

**Inmigrante tall can Corona, Modelo Especial, Negra,
Modelo, Tecate, Dos X, and Rotating GF beer** \$9

Inmigrante Draft (Lager) \$11
Coastal Wave Draft (IPA), Estrella Draft (Lager) \$12

CLASSIC COCKTAILS

Margaritas: Tequila house made triple sec, lime & love. Citrusy & Refreshing
Tamarind, Passion fruit \$3 / Spicy \$1 / Mezcal \$3 / Premium \$5 \$19

Paloma: Espolon blanco, grapefruit, lime, salt rim.
Citrus Forward Premium \$5 \$19

Piña Colada: Ron Blanco, Malibu, coconut cream, Pineapple & lime.
Sweet, Tropical, Creamy. \$23

Pisco Sour: Pisco, Lime, Simple syrup, egg whites.
Citrusy & Aromatic. Mandarin Pisco \$4 / Passion Fruit \$3 \$20

Caipirinha: Cachaca, lime, sugar cubes, soda.
Refreshing, Bold, Citrusy. Passion fruit \$3 \$19

Mojito: Rum, mint, sugar cubes and fresh lime juice.
Minty, Slightly Sweet Add Mix Berries \$2 \$18

Smoked beer: Negra Modelo, kahlua & chocolate bitters.
Smoky & Slightly Sweet. \$13

Michelada: Dos E, clamato, maggie sauce and spicy rim.
Citrusy, Spicy & Refreshing. \$13⁵⁰

Repospresso: Tequila reposado, coffee liqueur and espresso shot.
Bold & Smooth. \$21

Lychee Martini: Homemade lychee liqueur, Grey Goose &
dry vermouth. Floral, tropical yet elegant. \$25

Oaxaca Negroni: Mezcal, Campari, Sweet Vermouth & bitters.
Smoky, Bitter & Complex. \$21

BOTANAS

Tequeños: Venezuelan rich pastry crust wrapped around
asadero cheese. \$16
V

Guacamole: Our best avocados vs our best chips.
Extra chips. \$2⁵⁰ \$18⁵⁰
***GF/V**

Ceviche Peruano: White fish ceviche with leche de tigre,
onion, chulpe corn, sweet potatoes & plantain chips. \$22
***GF**

Ensalada Cesar: Gem lettuce, house croutons, bacon and
parmesan cheese with caesar house dressing. Chicken \$5, Shrimps \$7 \$16⁵⁰

Brochetas Zarandeadas: (4pcs) Fish and shrimp grilled skewers
dressed in a "zarandeada" sauce over a green salad. \$26
GF

Sandwich Cubano: Cuban style sandwich with mojo
marinated pork, ham, house pickles, mustard & mozzarella cheese. \$18

Tacos: (3pcs) Corn tortillas served with your choice of :

- Wild mushrooms: homemade BBQ, cilantro.
- Carnitas: Pulled pork, onion, cilantro.
- Pastor: Grilled pork, pineapple, onion, cilantro, green sauce.

\$20
***GF/DF**

Tacos de Asada: (3pcs) Sliced top sirloin, cilantro,
onions & green sauce. \$24
GF/DF

Milanesa de Pollo: Crispy breaded chicken breast topped
with pomodoro sauce (tomato sauce) and melted mozzarella cheese
served with mashed potatoes. \$25

Sopes: (3pcs) Handmade crispy corn sope shell topped with
pinto beans, crema, cotija cheese and lettuce. \$18
Pick from Traditional (Veg), Chicken, & housemade chorizo \$2
***GF**

BOTANAS



Fish Tacos: (3pcs) Crispy, perfectly seasoned white fish served in warm corn tortillas, finished with crunchy slaw & our signature sauce. **\$26⁵⁰**
DF

Quesa Birria: (3pcs) Beef marinated in mexican spices, grilled cheese on a corn tortilla and side of birria consome. **\$26**
GF

Aguachile: Our favorite Sinaloa style cevichito with shrimp, serrano spicy sauce and fresh cucumber. **\$22**
*GF/DF SP

Arepas: (3pcs) Traditional cornmeal bread with your favorite filling: **\$22**
GF
Reina pepiada: Pulled chicken, avocado, mayo.
Pelua: Shredded beef, cheddar cheese.
Pabellon veggie: Avocado, Cheese, Black Beans, & plantain.

Arepa Llanera: (3pcs) Our handmade arepas filled with top Sirloin, avocado, tomato, asadero cheese and garlic aioli. **\$26**
GF

Pabellon criollo a caballo: Rice, carne mechada, beans, cotija cheese, avocado, sweet plantain, 1 arepa & a sunny side up egg. **\$38**
GF

Arroz Frito Venezolano: Venezuelan style fried rice. Popular fusion dish blending chinese & latin american flavors. **\$20**
DF
Add chicken \$5, Add shrimp \$7

Lomo Saltado: Peruvian stir fry beef, seasonal vegetables, potatoes & white rice. **\$29**
DF

SIGNATURE COCKTAILS



Margarita Diamante: Grand Marnier, Tequila Cristalino, Cucumber, Cilantro, Lime. Refreshing, Zesty & Herbal. **\$25**

Pica Pica: Mezcal Joven, Homemade Ancho Liqueur, Jalapeño, Simple Syrup & Lime. Smoky & Spicy. **\$22**
SP

Chilcano: In House Mandarin Infused Pisco, Lime & Ginger Ale. Aromatic, Refreshing. **\$21**

Gin & Toño: In House Rosemary infused Gin, Lime & tonic water. Fresh, Herbal & Aromatic. **\$18**

New Fashion: Zacapa 23, sweet Banana oil, Angostura & Orange Bitters topped with Plantain chips. Smooth & Balanced. **\$33**

Beso de Coco: Clarified coconut and sugarcane daiquiri, inspired by a venezuelan treat. Citrusy, Tropical & Aromatic. **\$20**

Higo Sour: Whisky, fig marmalade, fresh lemon juice and egg whites. Smooth, Citrusy & Oaky. **\$22**

Tomatillo: Mezcal, St Germain, fresh tomatillo juice and spices. Rich, Herbal, Smoky. **\$21**

Fantastico: Espolon Blanco, Aperol, homemade triple sec, finished with a mandarin sugar rim. Refreshing, Slightly Bitter. **\$19**

Té en Perú: Infused lemongrass peruvian pisco, passion fruit, black tea and lime juice. Smooth, Herbal & Citrusy. **\$20**

Qué lo que manito?: Homemade mamajuana, pineapple, cinnamon syrup & pineapple crisp. Spiced, Herbal & Slightly Sweet. **\$21**