

FOR THE TABLE

BELGIAN TRUFFLE FRIES

Seasoned to perfection, parmesan, and finished with a double dose of truffle savory deliciousness.

  \$14

DIPPING TEQUEÑOS

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

  \$15

GUACAMOLE CON TOSTONES

Fresh guacamole served with green plantain fritters.

  \$18

FETA CORN CROQUETTES

Corn croquettes, crumbled bacon, cane sugar syrup, cilantro sauce.

  \$16

PLATES

COCHINITA PIBIL BAO

Slow-cooked pulled-pork served in an Asian steamed roll with pickled onion, cilantro and chili mayo.

 \$14

SHAKSHUKA & NA'AN

Poached egg and tomato breakfast dish. Served with warm na'an. Ask your server to make it vegan!

  \$19

TOUM AVOCADO TOAST

Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle.

 \$17

PERSIAN PISTACHIO BUN

The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze.

  \$15

TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labneh, aleppo pepper oil, cucumber, dill.

 \$19

TIRAMISU CHURROS

A fancier fusion version of two favorites, lightly sweetened coffee-chocolate pick-me up bites.

  \$16

GAMBAS AL AJILLO Y AREPAS

Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas.

\$23

CHEF'S FAVORITES

BLEU BURGER \$21

Caramelized onions, tangy blue cheese, truffle aioli with smokey bacon. Served with fries. Add egg +2

ALMOND RICOTTA SALAD \$23

Mixed greens, fig, almond ricotta, hazelnuts, black garlic vinaigrette.

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

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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.

WORLD FLAVORS WITH A MISSION

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

BRUNCH COCKTAILS

| | | | |
|--|-------------|---|-------------|
| STRAWBERRY MARGARITA Tequila, orange bitter Liqueur, lime, strawberry | \$16 | APPLE RUM PUNCH Barbados rum, mango purée, cherry liqueur, spiced apple cider | \$15 |
| BARBADOS DAIQUIRI Barbados rum, freshly squeezed citrus juices, pineapple | \$14 | BAMBOO COCKTAIL Manzanilla sherry, vermouth blanco, bitters, lemon twist | \$13 |
| CAIPIRINHA Cachaça, Lime | \$15 | KYIV MULE Ukrainian vodka, ginger beer, lime | \$13 |
| GRAPES, GRAPEFRUIT & GINGER Georgian chacha, freshly squeezed grapefruit, ginger purée | \$14 | CHILLED CARAJILLO Spanish brandy liqueur, espresso | \$11 |

BRUNCH CLASSICS

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| MIMOSA \$11 Orange, Pineapple, Mango | RED SANGRIA HELADA \$11 Chef Enrique's special chilled sangria helada |
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SEASONAL DRINKS

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| PINEAPPLE MATCHA \$6 Matcha, chamomile, lemongrass & pineapple. | MINT LIMONANA \$6 Mint, lemon, and honey. The Middle East's refreshing drink! |
| CAFÉ CALMA \$6 Oatmilk, dates, and Peruvian coffee. Hot or iced. | AGUA DE JAMAICA \$6 Hibiscus flower-infused water. Popular across Latin America! |

COFFEES & TEAS

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|-------------------|------------|-------------------|------------|
| AMERICANO | \$4 | HOT TEA | \$4 |
| ESPRESSO | \$3 | CAPPUCCINO | \$5 |
| FLAT WHITE | \$5 | LATTE | \$5 |

BEERS

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| 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 |