

## STREET FOOD

### MEZZE DIP TRIO

Three dips: Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara, served with warm na'an.

  \$15

### SHISHITO PEPPERS

Blistered peppers with a chili garlic sauce.

  \$14

### BELGIAN TRUFFLE FRIES

Home seasoning, sprinkled with parmesan cheese, and finished with white truffle oil.

  \$14

### ASIAN BBQ CHICKEN WINGS

Tender chicken wings with a Southeast Asian BBQ inspired sauce. Contains peanuts!

 \$16

### VEGAN CHAUFU

Plant-based Chinese-Peruvian fried rice, baby bok choy, szechuan pepper, mushroom, carrot, zucchini, ponzu sauce, crispy fried eggplant, scallions, thai basil.

 \$20

### INDIAN SAMOSAS

Savory vegetable filling and chickpeas, tamarind-chutney drizzle.

  \$15

### TUNA TATAKI

Yellowfin, chickpea/edamame puree, sweet potato. Contains peanuts!

\$22

### TEQUEÑOS

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

  \$15

### OCTOPUS TAKOYAKI

Brazilian-Japanese yucca octopus croquettes, pickled ginger, scallions, takoyaki sauce, kewpie mayo, bonito flakes, nori.

\$18

### LAMB LARB SKEWERS

Lamb & beef skewers, labne, za'atar, sumac, gem lettuce and thai salad with dates, cilantro and chili.

 \$24

## AROUND THE WORLD DIM SUM

PRESENTED IN A LAYERED BAMBOO STEAMER TOWER  
\$25/PERSON

### TUNA TARTAR ON SHISO LEAF

Yellowfin tuna, pickled pineapple, shallots, chives, scallions

### CHICKEN & LEMONGRASS DUMPLING

Chicken, onions, lemongrass, scallions, fish sauce, garlic

### MINI LAMB SKEWER

Beef, lamb, thai chilis, dates, cilantro, mint, labne, baby gem

### SHRIMP CROQUETTE

### WITH ROASTED RED PEPPER AIOLI

Shrimp, garlic, onion, parsley

### ASADO NEGRO BAO BUN

Slow cooked short rib, sugar cane syrup, onions, red peppers, garlic, plantains, cilantro

*Dim sum means 'touch the heart' in Chinese. The small portions were designed to merely touch the heart not sate the appetite.*

## LARGER PLATES

### ASIAN CAULIFLOWER

Kimchi marinade, green plantain puree, peanuts, coconut crust

 \$26

### CHICKEN MILANESA

Cassava breaded chicken thigh, tomato sauce, fontina cheese, mashed potatoes, truffle gravy

\$28

### KOREAN BURGER

Pork and beef patty, korean cucumber salad, daikon slaw, korean mayo, jalapenos

\$22

### ALMOND RICOTTA SALAD

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

  \$23

### BRANZINO FROM THE LEVANT

Branzino filet, potato salad and avocado hummus, lebanese yoghurt.

MP

### THAI STEAK

Prime angus steak, thai rice, plantains, peanuts, pineapple, bacon-herb chimichurri.

 \$39

## APERITIVO HOUR

GLOBALLY-INSPIRED HAPPY HOUR, TUES-SAT 3PM-7PM

ITEMS MARKED WITH  ARE \$2 OFF

*Aperitivo: a drink/light meal that takes place at the end of the workday as a warm-up to dinner.*

 Vegan

 Vegetarian

 Aperitivo Hour

 Gluten-Free

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.



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# DINNER MENU

SERVED  
TUESDAY-SATURDAY

## COCKTAILS

<b>AMALFI SPRITZER</b> 🍹	\$14
Aperol • Brut Sparkling	
<b>MARGARITA</b> 🍹	\$16
Tequila • Orange Bitter Liqueur • Lime • Strawberry	
<b>CORPSE REVIVER #2</b> 🍹	\$15
Gin • French Aperitif • Apricot Liqueur • Lemon	
<b>LA LOUISIANE</b> 🍹	\$16
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	
<b>CAIPIRINHA</b> 🍹	\$15
Cachaça • Lime • Sugar	
<b>MEZCAL NEGRONI</b> 🍹	\$15
Herbal Liqueur • Mezcal • Sweet Vermouth	
<b>PIÑA COLADA</b> 🍹	\$14
Rum • Pineapple Juice • Pandan Coconut Milk • Lime	
<b>SINGAPORE SLING</b> 🍹	\$15
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur	
<b>SAKURA SOUR</b> 🍹	\$15
UK Single Grain Japanese Whisky • Housemade Raspberry Shrub • Japanese Yuzu Bitters • Egg Whites	
<b>CARIBBEAN COLD BREW</b> 🍹	\$17
A twist on the Espresso Martini – Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	
<b>GIN-TONIC</b> 🍹	\$15
London Dry Gin • Elderflower Tonic	
<b>BRANDY OLD FASHIONED</b> 🍹	\$12
Spanish Brandy • Sugar • Bitters	
<b>CLASSIC NEGRONI</b> 🍹	\$15
London Dry Gin • Italian Bitters	

## BEERS

<b>LAV</b> 🍺	\$7
Serbia, Lager 4.9%	
<b>PFANNER</b> 🍺	\$7
Austria, Hard Cider 4%	
<b>POLAR</b> 🍺	\$7
Venezuela, Pilsner 4.5%	
<b>MAHOU</b> 🍺	\$8
Spain, Lager 5.5%	
<b>MAHOU IPA</b> 🍺	\$8
Spain, Session India Pale Ale 4.5%	
<b>MODELO NEGRA</b> 🍺	\$8
Mexico, Amber Lager 5.4%	
<b>SINGHA</b> 🍺	\$8
Thailand, Lager 5%	
<b>ASAHI</b> 🍺	\$9
Japan, Lager 5.2%	
<b>BIRA 91 WHITE</b> 🍺	\$9
India, Wheat Beer 4.7%	
<b>FRESH SQUEEZED</b> 🍺	\$9
Usa, India Pale Ale 6.4%	

## NON ALCOHOLICS

<b>PINEAPPLE MATCHA</b>	\$6
<b>AGUA DE JAMAICA</b>	\$6
<b>CAFÉ CALMA</b>	\$6
<b>ICE TEA</b>	\$4

## SANGRIA

<b>RED SANGRIA HELADA</b>	\$11	<b>WHITE SANGRIA HELADA</b>	\$11
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## WINES

### BUBBLES

<b>CONCA D'ORO PROSECCO BRUT ROSÉ 2020</b> 🍷	\$48	<b>MARIA CASANOVAS, BRUT DE BRUT RESV (NV)</b>	\$56
Raboso, Glera, Prosecco Rosé D.O.C., Italy		Macabeo, Xarel-Lo, Parellada, D.O. Cava, Spain	
<b>1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)</b> 🍷	\$52	<b>J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)</b>	\$145
Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain		Chardonnay, Pinot Noir, Meunier i Champagne Aoc, France	

### ROSÉ

<b>BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2020</b> 🍷	\$48	<b>CHÂTEAU PEYRASSOL, RESERVE 2020</b>	\$65
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		Cinsault, Grenache, Côtes De Provence Aoc, France	
<b>LIQUID GEOGRAPHY 2020</b>	\$40		
Mencia, D.O. Bierzo			

### WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2020</b> 🍷	\$52	<b>BENVENUTI 2019</b>	\$48
Albariño, D.O. Rías Baixas, Spain		Malvazija, Istria, Croatia	
<b>RHANLEIGH, CHENIN BLANC 2020</b> 🍷	\$40	<b>ESSAY 2021</b>	\$40
Chenin Blanc, Western Cape, South Africa		Sauvignon Blanc, Western Cape, South Africa	
<b>JEAN-MARC BROCARD, MARGOTE CHARDONNAY 2019</b> 🍷	\$60	<b>MANTEL BLANCO 2020</b>	\$56
Chardonnay, Burgundy, France		Sauvignon Blanc, D.O. Rueda, Spain	
<b>LEIRANA 2020</b>	\$90	<b>LA FERLA 2020</b>	\$35
Albariño, D.O. Rías Baixas, Spain		Inzolia, Terre Siciliane, Italy	
<b>COSTELLO DO PAPA 2019</b>	\$56	<b>ZOLO 2020</b>	\$40
Godello, D.O. Valdeorras, Spain		Torrontés, Mendoza, Argentina	
<b>PACO &amp; LOLA NO. 12 2021</b>	\$53	<b>TAMELLINI 2020</b>	\$45
Albariño, D.O. Rías Baixas, Spain		Garganega, D.O.C. Soave Veneto, Italy	
		<b>ALBERT MANN 2018</b>	\$64
		Pinot Blanc, Alsace, France	

### RED

<b>DOMAINE FRANÇOIS VILLARD, L'APPEL DES SEREINES 2019</b> 🍷	\$60	<b>VILLA DI GEGGIANO, BANDINELLO 2018</b>	\$65
Syrah, Côtes Du Rhône, France		Sangiovese, Ciliegiole, Syrah D.O.C. Toscana, Italy	
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2019</b> 🍷	\$60	<b>CHÂTEAU PÉAGE, CUVÉE MACULAR 2019</b>	\$60
Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux Aoc, France		Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	
<b>VIÑA LAS PERDICES, MALBEC RESERVA 2018</b> 🍷	\$48	<b>BODEGA ELIAS MORA 2017</b>	\$52
Malbec, Mendoza, Argentina		Tinta De Toro, D.O. Toro, Spain	
<b>XILA, TERRA ALTA ORGANIC GARNACHA 2016</b> 🍷	\$56	<b>ABADIA RETUERTA, SELECCIÓN ESPECIAL 2017</b>	\$115
Garnacha i D.O. Catalonia, Spain		Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	
<b>CLOUDLINE CELLARS 2021</b> 🍷	\$60	<b>KAVAKLIDERE, YAKUT 2019</b>	\$40
Pinot Noir, Willamette Valley, Oregon		Öküzögü, Bogazkere   Eastern Anatolia, Turkey	
<b>ESCALADA DO SIL 2018</b>	\$120	<b>DINGAC VINARIJA, PELJECAC 2019</b>	\$50
Merenzaio, Mencia, Granacha D.O. Valdeorras, Spain		Plavac Mali, Middle & South Dalmatia, Croatia	
<b>SHUMI CELLARS, GEORGICA 2014</b>	\$65	<b>DOMAINE DES TOURELLES 2018</b>	\$52
Saperavi, Kakheti, Georgia		Cabernet Sauvignon, Syrah, Cinsault, Carignan, Vallée De La Bekka, Lebanon	
<b>CORDELLERA DE LOS ANDES RESERVA 2018</b>	\$55		
Carménère, Valle Del Cachapoal, Chile			

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