

AROUND THE WORLD DIM SUM

PRESENTED IN A LAYERED BAMBOO STEAMER TOWER

\$25/PERSON

CHICKEN & LEMONGRASS DUMPLING

Onions, scallions, fish sauce, garlic

SHRIMP CROQUETTE

Roasted red pepper aioli

TUNA TARTARE

Shiso leaf, pickled pineapple, shallots, chives, scallions

COCHINITA PIBIL BAO BUN

Slow cooked pulled pork, pickled onion, cilantro, chili mayo

MINI LAMB SKEWER

Thai chili, dates, cilantro, mint, labne, baby gem

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

GLOBAL STREET FOOD

HUMMUS

Crispy chickpeas, paprika, served with warm za'atar na'an

 \$11 |  \$9

FILIPINO FRIED CHICKEN

Sweet chili, adobo spice, Thai herbs, roasted banana ketchup

 \$19 |  \$10

MEZZE PLATTER

Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an

 \$15

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame

\$13

SHISHITO PEPPERS

Blistered peppers with a chili garlic sauce

 \$14

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$18

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  \$8 | \$6

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, served with labne, chili, za'atar, dates, cilantro and Thai chili

 \$24

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

 \$9 | \$6

JAPANESE MEATBALLS

DIY lettuce wrap, served with kimchi, cucumber salad, peanuts

\$22

BELGIAN FRIES

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

 \$9 | \$7

KOREAN BURGER

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

\$22

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili peanut dip

 \$15 | \$10

CHICKEN MILANESA

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

\$28


INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

 \$15 | \$10

DUCK CONFIT

Corn succotash, apple-walnut salad, warm maple-bacon vinaigrette

 \$26

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

VEGAN CHAUFU

Fried rice, baby bok choy, szechuan pepper, mushroom, zucchini, crispy eggplant, thai basil

 \$20

TOKYO CROQUETTES

Octopus, pickled ginger, bonito, nori, yucca, takoyaki sauce

\$18

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust

  \$26

TUNA CRUDO

Chickpea/edamame puree, sweet potato, peanuts

 \$22

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

HAPPY HOUR

TUES-SAT 3PM-7PM
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

 Vegan

 Vegetarian

 Happy Hour

 Gluten-Free

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.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

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DINNER MENU

SERVED
TUESDAY-SATURDAY

COCKTAILS

AMALFI SPRITZ Aperol • Brut Sparkling • Fresh fruit	\$14	\$10
IF MARGARITA Tequila • Orange Bitter Liqueur • Lime • Strawberry	\$16	\$10
CORPSE REVIVER #2 Gin • French Aperitif • Apricot Liqueur • Lemon	\$15	\$10
LA LOUISIANE Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	\$16	
CAIPIRINHA Cachaça • Lime • Sugar	\$15	\$10
MEZCAL NEGRONI Herbal Liqueur • Mezcal • Sweet Vermouth	\$15	
PIÑA COLADA Rum • Pineapple Juice • Pandan Coconut Milk • Lime	\$14	\$10
SINGAPORE SLING Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao Cherry Liqueur	\$15	\$10
SAKURA SOUR Single Grain Japanese Whisky • Raspberry Shrub • Japanese Yuzu Bitters • Egg Whites	\$15	\$10
CARIBBEAN COLDBREW A twist on the Espresso Martini – Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	\$17	
GIN-TONIC London Dry Gin • Elderflower Tonic	\$15	\$10
BRANDY OLD FASHIONED Spanish Brandy • Sugar • Bitters	\$12	\$10
CLASSIC NEGRONI London Dry Gin • Italian Bitters Aperitif • Italian Sweet Vermouth	\$15	\$10

BEERS

LAV Serbia, Lager 4.9%	\$7	\$5
PFANNER Austria, Hard Cider 4%	\$7	
POLAR Venezuela, Pilsner 4.5%	\$7	\$5
MAHOU Spain, Lager 5.5%	\$8	
MAHOU IPA Spain, Session India Pale Ale 4.5%	\$8	
MODELO NEGRA Mexico, Amber Lager 5.4%	\$8	
SINGHA Thailand, Lager 5%	\$8	
ASAHI Japan, Lager 5.2%	\$9	
FRESH SQUEEZED Usa, India Pale Ale 6.4%	\$9	

NON ALCOHOLICS

MINT LIMONANA	\$6
PINEAPPLE MATCHA	\$6
AGUA DE JAMAICA	\$6
CAFÉ CALMA hot or iced	\$6
HOUSEMADE ICED TEA	\$4

SANGRIA

RED SANGRIA HELADA \$11 | \$9 **WHITE SANGRIA HELADA** \$11 | \$9

WINES BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2020 Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$48 \$12	\$42 \$10	MARIA CASANOVAS, CAVA (NV) \$56 Catalonia, Spain
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV) Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain	\$52 \$13	\$46 \$10	J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV) \$145 Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2020 Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	\$48 \$12	\$42 \$10	CHÂTEAU PEYRASSOL, RESERVE 2020 \$65 Cinsault, Grenache, Côtes De Provence A.O.C., France
LIQUID GEOGRAPHY, MENCIA 2021 Bierzo D.O., Spain	\$40 \$12	\$36 \$10	

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2020 Rias Baixas D.O., Spain	\$52 \$13	\$46 \$10	MANTEL BLANCO, SAUVIGNON BLANC 2020 \$48 Rueda D.O., Spain
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	\$40 \$11	\$34 \$9	TAMELLINI, GARGANEGA 2020 \$45 D.O.C. Soave D.O.C., Italy
ZOLO, TORRONTES 2021 Mendoza, Argentina	\$40 \$11	\$34 \$9	CASTELO DO PAPA, GODELLO 2019 \$56 Valdeorras D.O., Spain
ESSAY, SAUVIGNON BLANC 2021 Western Cape, South Africa	\$40		JEAN-MARC BROCARD, CHARDONNAY 2019 \$60 Burgundy, France
BENVENUTI, MALVASIA 2019 Istria, Croatia	\$48		ALBERT MANN, PINOT BLANC 2018 \$64 Alsace, France
PACO & LOLA, ALBARIÑO 2021 Rias Baixas D.O., Spain	\$53		

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2018 Mendoza, Argentina	\$48 \$12	\$43 \$10	DINGAC VINARIJA, PELJESAC 2019 \$50 Dalmatia, Croatia
XILA, TERRA ALTA ORGANIC GARNACHA 2016 Catalonia D.O., Spain	\$56 \$14	\$52 \$10	DOMAINE DES TOURELLES, BLEND 2018 \$52 Bekka Valley, Lebanon
KAVAKLIDERE, YAKUT 2019 Öküzögü, Bogazkere, Eastern Anatolia, Turkey	\$40		BODEGA ELIAS MORA 2017 \$52 Tinta De Toro, D.O. Toro, Spain
DOMAINE FRANÇOIS VILLARD, SYRAH 2019 Côtes Du Rhône, France	\$60		VILLA DI GEGGIANO, BANDINELLO 2018 \$65 Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy
CLOUDLINE, PINOT NOIR 2021 Willamette Valley, Oregon	\$60 \$15		CHÂTEAU PÉAGE, CUVÉE MACULAR 2019 \$60 Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2019 Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C., France	\$60 \$15		ABADIA RETUERTA, SELECCION ESPECIAL 2017 \$115 Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain
SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia	\$65		ESCALADA DO SIL, GARNACHA 2018 \$120 Valdeorras D.O., Spain
CORDELLERA DE LOS ANDES CARMENERE 2018 Valle Del Cachapoal, Chile	\$55		

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IMMIGRANT FOOD

PLANET
WORD

DESSERT

THE GLOBE

A chocolate lover's dream, inspired by Planet Word's Great Globe. It's interactive – crack the chocolate orb to get to the chocolate moussel!

Served on an almond pedestal and chocolate lava crumble

\$15

TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, yellow peaches, vanilla ice cream, lemon zest

\$15

ALFAJORES

Four of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche

\$10

AFFOGATO

Traditional Italian scoop of vanilla ice cream "drowned" in a shot of hot espresso | Decaf available

\$10

AFTER DINNER DRINKS

ANGEL'S KISS MARTINI

Rum, Lustau PX Sherry, Cherry Rocher, Coconut Cream

\$14

CHILLED CARAJILLO

Licor 43, Espresso

\$14

SAN EMILIO PX LUSTAU

\$14

PIERRE FERRAND 1840 1RE CRU COGNAC

\$14

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