

FOR THE TABLE

BELGIAN FRIES

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

🌱 🥬 🧑🍳 \$9

SUMMER GAZPACHO

Spain's summer soup. Tomato, garlic, and red bell pepper

🌱 🥬 \$9

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

🥬 🧑🍳 \$9

HUMMUS

Crispy chickpeas, paprika, served with warm

🌱 \$11

GUACAMOLE CON TOSTONES

Served with green plantain fritters

🥬 🌱 🧑🍳 \$15

MEZZE PLATTER

Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and

🌱 \$15

TEQUEÑOS

Traditional Venezuelan queso blanco wrapped in dough,

🌱 🧑🍳 \$15

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

🧑🍳 \$15

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori,

\$12

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork served in an Asian steamed roll

🧑🍳 \$14

FILIPINO FRIED CHICKEN

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

\$19

PLATES

TOUM AVOCADO TOAST

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

🌱 \$17

GAMBAS AL AJILLO Y AREPAS

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

🥬 \$20

CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun,

🧑🍳 \$16

BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun, served with fries.

\$19

SHAKSHUKA & AREPAS

Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas.

🥬 🌱 🧑🍳 \$19

TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labne,

🌱 \$19

aleppo pepper oil, cucumber, dill

PERSIAN PISTACHIO BUN

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

🌱 🧑🍳 \$15

TIRAMISU CHURROS

A fancier fusion version of two favorites, coffee-chocolate

🌱 🧑🍳 \$16

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

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 🥬 Gluten-Free 🧑🍳 Kid's Favorite

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.



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BRUNCH MENU

SERVED ON WEEKENDS
FROM 11AM-3 PM

BRUNCH COCKTAILS

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

BRUNCH CLASSICS

MIMOSA \$11
Orange, Pineapple, Mango

RED SANGRIA HELADA \$11

WHITE SANGRIA HELADA \$11

SEASONAL DRINKS

PINEAPPLE MATCHA \$6
Matcha, chamomile, lemongrass & pineapple.

CAFÉ CALMA \$6
Oatmilk, dates, and Peruvian coffee. Hot or iced.

MINT LIMONANA \$6
Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$6
Hibiscus flower-infused water. Popular across Latin America!

COFFEES & TEAS

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

BEERS

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	FRESH SQUEEZED IPA USA, India Pale Ale 6.4%	\$9
MAHOU IPA Spain, Session India Pale Ale 4.5%	\$8		

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