**Dinner Menu**

**SERVED TUESDAY-SATURDAY AFTER 5:30PM**

- **Mezze platter**: Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, warm za’atar na’an
- **Duck Confit**: Corn succotash, apple-walnut salad, maple-bacon vinaigrette
- **Chicken & Lemongrass Dumpling**: Onions, scallions, fish sauce, garlic
- **Tuna Tartare**: Shiso leaf, pickled pineapple, shallots, chives, scallions
- **Shrimp Croquette**: Roasted red pepper aioli
- **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.

- **Chicken milanesa**: Cassava, tomato, fontina, mashed potatoes, truffle
- **Tuna Crudo**: Chickpea/edamame puree, sweet potato, peanuts
- **Mediterranean Lamb Skewers**: DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili
- **Tuna Crudo**: Chickpea/edamame puree, sweet potato, peanuts
- **French Sour Cream & Onion Dip**: Served with kettle cooked chips
- **Belgian Fries**: Seasoned to perfection, served with garlic aioli! Add white truffle oil +$1 Add parmesan +$2
- **Spanish Gazpacho**: Tomato, garlic, and red bell pepper
- **Duck Confit**: Corn succotash, apple-walnut salad, maple-bacon vinaigrette
- **Miso Caesar Salad**: Shiitake “bacon”, zesty wonton chips, nori, sesame
- **Korean Burger**: Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno

**Global Street Food**

- **Hummus**: Crispy chickpeas, paprika, served with warm za’atar na’an
- **Mezze Platter**: Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, warm za’atar na’an
- **Spanish Gazpacho**: Tomato, garlic, and red bell pepper
- **Marinated Olives**: Roasted garlic, thyme, chili flake
- **French Sour Cream & Onion Dip**: Served with kettle cooked chips
- **Belgian Fries**: Seasoned to perfection, served with garlic aioli! Add white truffle oil +$1 Add parmesan +$2
- **Venezuelan Tequeños**: Queso blanco wrapped in dough, with a chili peanut dip
- **Indian Samosas**: Vegetable filling and chickpeas, tamarind chutney drizzle
- **Tokyo Croquettes**: Octopus, pickled ginger, bonito, nori, yucca, takoyaki sauce
- **Shrimp Ceviche Verde**: Chilled tomatillo lime broth, serrano pepper, tastones

**New on the Street!**

- **Crirpy Polenta Fries**: Tomato mozzarella, eggplant, goat cheese, basil
- **Crirpy Pork Belly**: Tomato salad, lime vinaigrette, toasted peanuts
- **Roasted Mushroom Lomo Saltado**: Ají amarillo, fried potatoes, garlic rice
- **Tuna Crudo**: Chickpea/edamame puree, sweet potato, peanuts
- **Duck Confit**: Corn succotash, apple-walnut salad, maple-bacon vinaigrette
- **Miso Caesar Salad**: Shiitake “bacon”, zesty wonton chips, nori, sesame
- **Mediterranean Lamb Skewers**: DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili
- **Korean Burger**: Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno

**Comfort Street Food**

- **Filipino Fried Chicken**: Sweet chili, Thai herbs, roasted banana ketchup
- **Tamarind BBQ Ribs**: Toasted sesame, green onion, chili
- **Asian Cauliflower**: Kimchi, green plantain puree, peanuts, coconut crust
- **Chicken Milanese**: Cassava, tomato, fontina, mashed potatoes, truffle
- **Japanese Meatballs**: DIY lettuce wrap, kimchi, cucumber salad, peanuts

**HAPPY HOUR**

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

**The Column is Our Secret Ingredient for the Happiest of Hours. Cheers!**

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.

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.

**IMMIGRANTS MAKE AMERICA GREAT**

**Planet Word** • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005
DESSERT

THE GLOBE
A chocolate lover’s dream, inspired by Planet Word’s Great Globe. Crack the chocolate orb to get to the chocolate mousse! Served on an almond pedestal and chocolate lava crumble
$15

TROPICAL BEIGNETS
French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, vanilla ice cream, lime zest
$15

ALFAJORES
Round biscuits joined together with 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

CARIBBEAN COLDBREW
Rum, Coffee liqueur, Coconut syrup, Espresso
$17

CHILLED CARAJILLO
Licor 43, Espresso
$14

SAN EMILIO PX LUSTAU
$14

PIERRE FERRAND 1840 1RE CRU COGNAC
$14
/IMMIGRANT FOOD/