

## FOR THE TABLE

### BELGIAN FRIES

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

🌱 🥗 🍌 \$9

### BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds

🌱 🥗 \$9

### FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

🌱 🍌 \$9

### HUMMUS

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

🌱 \$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 warm za'atar na'an

🌱 \$15

### VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili peanut dip

🌱 🍌 \$15

### TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

🍌 \$15

### MISO CAESAR SALAD

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

\$13

### COCHINITA PIBIL BAO BUNS

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

🍌 \$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 drizzle

🌱 \$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, served with fries

🍌 \$16

### BLEU BURGER

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

\$19

Add sunny side up egg +2

### SHAKSHUKA & AREPAS

Our signature dish. The Middle East's favorite poached egg  
and tomato breakfast dish, served with two Venezuelan  
arepas. *Ask your server to make it vegan!*

🌱 🥗 🍌 \$19

### TURKISH EGGS

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

🌱 \$19

### 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  
pick-me up bites

🌱 🍌 \$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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IMMIGRANTS MAKE AMERICA GREAT

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## BRUNCH MENU

SERVED ON WEEKENDS  
FROM 11AM-3 PM

## BRUNCH COCKTAILS

<b>MARGARITA</b> Tequila, orange bitter liqueur, lime, strawberry	<b>\$16</b>	<b>APPLE RUM PUNCH</b> Barbados rum, mango purée, cherry liqueur, spiced apple cider	<b>\$15</b>
<b>PINEAPPLE DAIQUIRI</b> Barbados rum, freshly squeezed citrus juice, pineapple	<b>\$14</b>	<b>BAMBOO COCKTAIL</b> Manzanilla sherry, vermouth blanco, bitters, lemon twist	<b>\$13</b>
<b>CAIPIRINHA</b> Cachaça, cane sugar, lime	<b>\$15</b>	<b>KYIV MULE</b> Ukrainian vodka, ginger beer, lime	<b>\$13</b>
<b>GRAPES, GRAPEFRUIT &amp; GINGER</b> Georgian chacha, freshly squeezed grapefruit, ginger purée	<b>\$14</b>	<b>CHILLED CARAJILLO</b> Spanish brandy liqueur, espresso	<b>\$11</b>

## BRUNCH CLASSICS

### MIMOSA \$11

Choose: Orange, Pineapple, Mango

### RED SANGRIA HELADA \$11

The classic, with fresh fruit

### WHITE SANGRIA \$11

Cinnamon, cardamom, fresh fruit

## SEASONAL DRINKS

### PINEAPPLE MATCHA \$6

Matcha, chamomile, lemongrass and 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. Popular across Latin America!

## COFFEES & TEAS

<b>AMERICANO</b>	<b>\$4</b>	<b>HOT TEA</b> ask your server for our selection!	<b>\$4</b>
<b>ESPRESSO</b>	<b>\$3</b>	<b>CAPPUCCINO</b>	<b>\$5</b>
<b>FLAT WHITE</b>	<b>\$5</b>	<b>LATTE</b>	<b>\$5</b>

## BEERS

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

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