

AROUND THE WORLD DIM SUM

PRESENTED IN A LAYERED BAMBOO STEAMER TOWER

\$25/PERSON

CHICKEN & LEMONGRASS DUMPLING

Onions, scallions, fish sauce, garlic

TUNA TARTARE

Shiso leaf, pickled pineapple, shallots, chives, scallions

MINI LAMB SKEWER

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

SHRIMP CROQUETTE

Roasted red pepper aioli

COCHINITA PIBIL BAO BUN

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

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**

MEZZE PLATTER

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

 **\$15**

BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds

  **\$9**

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  **\$8** | **\$6**

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

 **\$9** | **\$6**

BELGIAN FRIES

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

  **\$9** | **\$7**

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 **\$15** | **\$11**

INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

 **\$15** | **\$10**

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 **\$19** | **\$10**

TUNA CRUDO

Chickpea/edamame puree, sweet potato, peanuts

 **\$22**

NEW ON THE STREET!

CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil

  **\$12** | **\$10**

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

\$15 | **\$10**

SARY'S PUPUSAS

El Salvador's national dish, stuffed with beans & cheese, with pickled cabbage and tomato salsa

  **\$14** | **\$9**

MISO CAESAR SALAD

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

\$13

TOKYO CROQUETTES

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

\$18

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$18


MEDITERRANEAN LAMB SKEWERS

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

 **\$24**

CRISPY PORK BELLY

Tomato salad, lime vinaigrette, toasted peanuts

 **\$16**

COMFORT STREET FOOD

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

 **\$19** |  **\$12**

KOREAN BURGER

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

\$22

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust

  **\$26**

CHICKEN MILANESA

Cassava, tomato, fontina, mashed potatoes, truffle

\$28

JAPANESE MEATBALLS

DIY lettuce wrap, kimchi, cucumber salad, peanuts

\$22

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice

  **\$23**

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.



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
APPLE RUM PUNCH Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	\$15	\$10
CAIPIRINHA Cachaça • Lime • Sugar	\$15	\$10
GRAPES, GRAPEFRUIT,	\$14	\$10
GINGER Georgian Chacha • Grapefruit • Ginger Puree		
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 Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	\$15	\$10
ESPRESSO RUM-TINI Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	\$16	
GIN TONIC London Dry Gin • Elderflower Tonic	\$15	\$10
CLASSIC NEGRONI	\$15	\$10

SANGRIA

RED SANGRIA	\$11/\$36	\$9	WHITE SANGRIA	\$11/\$36	\$9
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WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2022 Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$48 \$12	\$42 \$10	MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	\$56
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) Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	\$145

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021 Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	\$48 \$12	\$42 \$10	CHÂTEAU PEYRASSOL, RESERVE 2020 Cinsault, Grenache, Côtes De Provence A.O.C., France	\$65
LIQUID GEOGRAPHY, MENCIA 2022 Bierzo D.O., Spain	\$40 \$12	\$36 \$10		

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022 Rias Baixas D.O., Spain	\$52 \$13	\$46 \$10	PACO & LOLA, ALBARIÑO 2021 Rias Baixas D.O., Spain	\$53
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	\$40 \$11	\$34 \$9	TAMELLINI, GARGANEGA 2021 D.O.C. Soave D.O.C., Italy	\$45
ZOLO, TORRONTES 2022 Mendoza, Argentina	\$40 \$11	\$34 \$9	CASTELO DO PAPA, GODELLO 2019 Valdeorras D.O., Spain	\$56
OLD SOUL, CHARDONNAY 2022 Lodi, California	\$42 \$13	\$40 \$10	JEAN-MARC BROCARD, CHARDONNAY 2021 Burgundy, France	\$60
MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	\$48		ALBERT MANN, PINOT BLANC 2021 Alsace, France	\$64

BEERS

LAV Serbia, Lager 4.9%	\$7	\$5
PFANNER Austria, Hard Cider 4%	\$7	
POLAR Venezuela, Pilsner 4.5%	\$7	\$5
DC BRAU EL HEFE SPEAKS USA, German Hefeweizen 5%	\$8	
DC BRAU JOINT RESOLUTION USA, Hazy India Pale Ale 5.5%	\$8	
MAHOU Spain, Lager 5.5%	\$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 ALCOHOLIC

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

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020 Mendoza, Argentina	\$48 \$12	\$43 \$10	DINGAC VINARIJA, PELJESAC 2019 Dalmatia, Croatia	\$50
XILA, TERRA ALTA ORGANIC GARNACHA 2019 Catalonia D.O., Spain	\$56 \$14	\$52 \$10	DOMAINE DES TOURELLES, BLEND 2020 Bekka Valley, Lebanon	\$52
KAVAKLIDERE, YAKUT 2021 Öküzgözü, Bogazkere, Eastern Anatolia, Turkey	\$40		BODEGA ELIAS MORA 2020 Tinta De Toro, D.O. Toro, Spain	\$52
DOMAINE FRANÇOIS VILLARD, SYRAH 2021 Côtes Du Rhône, France	\$60		VILLA DI GEGGIANO, BANDINELLO 2018 Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	\$65
CLOUDLINE, PINOT NOIR 2022 Willamette Valley, Oregon	\$60 \$15		CHÂTEAU PÉAGE, CUVÉE MACULAR 2020 Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	\$60
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020 Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France	\$60 \$15		ABADIA RETUERTA, SELECCION ESPECIAL 2018 Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	\$115
SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia	\$65		ESCALADA DO SIL, GARNACHA 2018 Valdeorras D.O., Spain	\$120
CORDELLERA DE LOS ANDES CARMENERE 2020 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. 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

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