

## AROUND THE WORLD DIM SUM

A TOUR OF GLOBAL SMALL PLATES  
CHOOSE 2 / \$28 CHOOSE 3 / \$38

**CRISPY CHICKEN &  
LEMONGRASS DUMPLING (4 PC)**  
Ponzu

**TOKYO CROQUETTES (4 PC)**  
Octopus, pickled ginger, yucca, takoyaki sauce



**TAMARIND BBQ RIBS (4 PC)**  
Toasted sesame, green onion, chili

**INDIAN SAMOSAS (3 PC)**   
Vegetable filling, chickpeas, tamarind chutney


**COCHINITA PIBIL BAO BUN (2 PC)**  
Pickled onion, cilantro, chili mayo

## GLOBAL STREET FOOD


### MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar na'an  **\$17** 


### BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds  **\$9**

### MARINATED OLIVES

Roasted garlic, thyme, chili flake  **\$8** | **\$6**

### BELGIAN FRIES

Seasoned to perfection, served with garlic aioli  
Add white truffle oil +2 | Add parmesan +2  **\$10** | **\$8**


### CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil  **\$13** | **\$11**

### VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip  **\$15** | **\$10**

### SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones  **\$19** | **\$10**

### MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame **\$14**

## NEW ON THE STREET!

### ROASTED BRUSSELS SPROUTS

tahini, macerated sour cherries, lemon vinaigrette   **\$13**

### GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip **\$16** | **\$11**

### CRAB BEIGNETS

Green Goddess **\$22**


### SARY'S PUPUSAS

El Salvador's national dish, stuffed with beans & cheese, with pickled cabbage and tomato salsa   **\$15** | **\$11**

### CRISPY PORK BELLY

Tomato salad, lime vinaigrette, toasted peanuts  **\$16**

### MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, served with labne, chili, za'atar, dates, cilantro and Thai chili  **\$24**

## 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**

### ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice   **\$23**

## HAPPY HOUR

TUES-SAT 3PM-6:30PM  
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.



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!

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# DINNER MENU

SERVED  
TUESDAY-SATURDAY

## COCKTAILS

<b>AMALFI SPRITZ</b> Aperol • Brut Sparkling • Fresh fruit	\$14	\$10
<b>IF MARGARITA</b> Tequila • Orange Bitter Liqueur • Lime • Strawberry	\$16	\$10
<b>CORPSE REVIVER #2</b> Gin • French Aperitif • Apricot Liqueur • Lemon	\$15	\$10
<b>APPLE RUM PUNCH</b> Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	\$15	\$10
<b>CAIPIRINHA</b> Cachaça • Lime • Sugar	\$15	\$10
<b>GRAPES, GRAPEFRUIT,</b> <b>GINGER</b> Georgian Chacha • Grapefruit • Ginger Puree	\$14	\$10
<b>PIÑA COLADA</b> Rum • Pineapple Juice • Pandan Coconut Milk • Lime	\$14	\$10
<b>SINGAPORE SLING</b> Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur	\$15	\$10
<b>SAKURA SOUR</b> Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	\$15	\$10
<b>ESPRESSO RUM-TINI</b> Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	\$16	
<b>GIN TONIC</b> London Dry Gin • Elderflower Tonic	\$15	\$10
<b>CLASSIC NEGRONI</b>	\$15	\$10

## BEERS

<b>LAV</b> Serbia, Lager 4.9%	\$8	\$6
<b>PFANNER</b> Austria, Hard Cider 4%	\$8	
<b>POLAR</b> Venezuela, Pilsner 4.5%	\$8	\$6
<b>DC BRAU EL HEFE SPEAKS</b> USA, German Hefeweizen 5%	\$9	
<b>DC BRAU JOINT RESOLUTION</b> USA, Hazy India Pale Ale 5.5%	\$9	
<b>MAHOU</b> Spain, Lager 5.5%	\$9	
<b>MODELO NEGRA</b> Mexico, Amber Lager 5.4%	\$9	

## NON ALCOHOLIC

<b>MINT LIMONANA</b>	\$7
<b>PINEAPPLE MATCHA</b>	\$7
<b>AGUA DE JAMAICA</b>	\$7
<b>CAFÉ CALMA</b> hot or iced	\$7
<b>HOUSEMADE ICED TEA</b>	\$5
<b>JARRITOS</b>	\$5
<b>MEXICAN COKE</b>	\$6
<b>DIET COKE</b>	\$5
<b>SPRITE</b>	\$6

## SANGRIA

<b>RED SANGRIA</b>	\$12/\$37	\$10	<b>WHITE SANGRIA</b>	\$12/\$37	\$10
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## WINES

### BUBBLES

<b>CONCA D'ORO PROSECCO BRUT ROSÉ 2022</b> Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$49 \$13	\$43 \$11	<b>MARIA CASANOVAS, CAVA (NV)</b> Catalonia, Spain	\$57
<b>1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)</b> Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain	\$53 \$14	\$47 \$11	<b>J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)</b> Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	\$150

### ROSÉ

<b>BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021</b> Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	\$49 \$13	\$43 \$11	<b>CHÂTEAU PEYRASSOL, RESERVE 2020</b> Cinsault, Grenache, Côtes De Provence A.O.C., France	\$66
<b>LIQUID GEOGRAPHY, MENCIA 2022</b> Bierzo D.O., Spain	\$41 \$13	\$37 \$11		

### WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2022</b> Rias Baixas D.O., Spain	\$53 \$14	\$47 \$11	<b>PACO &amp; LOLA, ALBARIÑO 2021</b> Rias Baixas D.O., Spain	\$54
<b>RHANLEIGH, CHENIN BLANC 2022</b> Western Cape, South Africa	\$41 \$12	\$35 \$10	<b>TAMELLINI, GARGANEGA 2021</b> D.O.C. Soave D.O.C., Italy	\$46
<b>ZOLO, TORRONTES 2022</b> Mendoza, Argentina	\$41 \$12	\$35 \$10	<b>CASTELO DO PAPA, GODELLO 2019</b> Valdeorras D.O., Spain	\$57
<b>OLD SOUL, CHARDONNAY 2022</b> Lodi, California	\$43 \$14	\$41 \$11	<b>JEAN-MARC BROCARD, CHARDONNAY 2021</b> Burgundy, France	\$61
<b>MANTEL BLANCO, SAUVIGNON BLANC 2021</b> Rueda D.O., Spain	\$49		<b>ALBERT MANN, PINOT BLANC 2021</b> Alsace, France	\$65

### RED

<b>VIÑA LAS PERDICES, MALBEC RESERVA 2020</b> Mendoza, Argentina	\$49 \$13	\$43 \$10	<b>DINGAC VINARIJA, PELJESAC 2019</b> Dalmatia, Croatia	\$51
<b>XILA, TERRA ALTA ORGANIC GARNACHA 2019</b> Catalonia D.O., Spain	\$57 \$15	\$52 \$10	<b>DOMAINE DES TOURELLES, BLEND 2020</b> Bekka Valley, Lebanon	\$53
<b>KAVAKLIDERE, YAKUT 2021</b> Öküzögü, Bogazkere, Eastern Anatolia, Turkey	\$41		<b>BODEGA ELIAS MORA 2020</b> Tinta De Toro, D.O. Toro, Spain	\$53
<b>DOMAINE FRANÇOIS VILLARD, SYRAH 2021</b> Côtes Du Rhône, France	\$61		<b>VILLA DI GEGGIANO, BANDINELLO 2018</b> Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	\$66
<b>CLOUDLINE, PINOT NOIR 2022</b> Willamette Valley, Oregon	\$61 \$16		<b>CHÂTEAU PÉAGE, CUVÉE MACULAR 2020</b> Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	\$61
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020</b> Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France	\$61 \$16		<b>ABADIA RETUERTA, SELECCION ESPECIAL 2018</b> Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	\$116
<b>SHUMI CELLARS, SAPERAVI 2014</b> Kakheti, Georgia	\$66		<b>ESCALADA DO SIL, GARNACHA 2018</b> Valdeorras D.O., Spain	\$125
<b>CORDELLERA DE LOS ANDES CARMENERE 2020</b> Valle Del Cachapual, Chile	\$56			

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