

## STREET FOOD

### GAZPACHO

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

🌱 \$9

### MEZZE PLATTER

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

🌱 \$17

### BELGIAN FRIES

Seasoned to perfection, served with garlic aioli

Add white truffle oil +2 | Add parmesan +2

🌱 🌱 🧑 \$10

### VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

🌱 🧑 \$15

### GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola

🌱 🌱 🧑 \$11

### TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

🧑 \$15

### GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

🧑 \$16

### MISO CAESAR SALAD

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

\$13

### COCHINITA PIBIL BAO BUNS

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

🧑 \$14

### GUACAMOLE CON TOSTONES

Served with green plantain fritters

🌱 🌱 🧑 \$15

## BRUNCH FARE

### TURKISH EGGS

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

🌱 \$19

### GAMBAS AL AJILLO Y AREPAS

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

🌱 \$20

### TOUM AVOCADO TOAST

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

🌱 \$17

### 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

### HONG KONG STYLE FRENCH TOAST

Peanut butter, condensed milk & strawberry jam

🌱 🧑 \$17

## BURGERS & SANDWICHES

### CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun with fries or salad

🧑 \$14

### BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun with fries or salad. *Add egg +2*

\$18

### PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime with fries or salad.

\$17

## SEASONAL DRINKS

### PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

### CAFÉ CALMA Hot or iced \$7

Our signature oatmilk Peruvian latte, sweetened with dates

### MINT LIMONANA \$7

Mint, lemon, and honey. The Middle East's refreshing drink!

### AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

## MOCKTAILS

### FONI NEGRONI

Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz

\$13

### VIRGIN PIÑA COLADA

A classic pina colada made with ceder non-alcoholic gin

\$10

### KYURI KANZAN

Raspberry shrub balanced with ceder non-alcoholic cucumber gin

\$10

## COFFEE/TEA

### AMERICANO

\$5

### ESPRESSO

\$4

### CAPPUCCINO

\$6

### MACCHIATO

\$5

### LATTE

\$6

### HOT TEA

\$6

ask your server for our selection!

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.

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

🌱 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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AND PRIVATE  
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## BRUNCH MENU

SERVED ON WEEKENDS  
FROM 11AM-3 PM

## COCKTAILS

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

## BEERS

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

## NON-ALCOHOLIC

<b>JARRITOS</b>	\$5
<b>MEXICAN COKE</b>	\$6
<b>DIET COKE</b>	\$5
<b>HOUSEMADE ICED TEA</b> Free Refill	\$5

## SANGRIA

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

<b>MIMOSA</b>	\$12	<b>DIY MIMOSA TRIO</b>	\$42
choice of orange, pineapple or mango		Served with a bottle of bubbly and orange, pineapple and mango juices	

## WINES

## BUBBLES

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

## ROSÉ

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

## WHITE

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

## RED

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

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