

# IMMIGRANT FOOD PLANET WORD

## AROUND THE WORLD DIM SUM

CHOOSE 2 \$28 / CHOOSE 3 \$38

**COCHINITA PIBIL BAO BUN (2 PC)**

Pickled onion, chili mayo, cilantro

**POLENTA FRIES (4 PC)**

Tomato mostarda, eggplant, goat cheese, basil

**INDIAN SAMOSAS (3 PC)**

Vegetable filling, chickpea, tamarind chutney

**VENEZUELAN TEQUEÑOS (7 PC)**

Queso blanco wrapped in dough, chili mayo

**CHICKEN & LEMONGRASS DUMPLINGS (4 PC)**

Ponzu

## SHAREABLES

**BELGIAN FRIES**

Served with our signature homemade aioli  
Add white truffle oil +2 | Add parmesan +2

  \$10 |  \$7

**MEZZE PLATTER**

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

 \$17 | \$13

**SHRIMP CEVICHE VERDE**

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

**SARY'S PUPUSAS**

Filled with beans & cheese, pickled cabbage, tomato salsa

 \$15 | \$11

**FILIPINO FRIED CHICKEN**

Sweet chili, Thai herbs, roasted banana ketchup

 \$19 |  \$12

**GREEK WINGS**

Lemon, mediterranean herbs, feta dip

\$16 | \$11

**BURRATA**

Thai basil pesto, mostarda, warm za'atar ciabatta

 \$22

**CHARRED BRUSSEL SPROUTS**

Tahini, macerated sour cherries, lemon vinaigrette

\$13

## LARGER

**THE IMMIGRANT BURGER**

Secret harissa sauce, za'atar, lettuce, cheese, onion  
Served with a choice of fries or salad

\$22

**MEDITERRANEAN LAMB SKEWERS**

DIY lettuce wrap, labne, za'atar, dates, Thai chili

\$29

**THAI MUSSELS & FRITES**

Green curry, Thai basil, served with fries and our signature homemade aioli

\$24

**CHICKEN PARMESAN**

Cassava, tomato, fontina, mashed potatoes, truffle

\$28

**ASIAN CAULIFLOWER**

Kimchi, green plantain puree, peanuts, coconut crust

  \$26

**POMEGRANATE MOLASSES GLAZED SHORT RIB**

Creamy polenta, spicy chermoula

\$36

**WHOLE ROASTED BRANZINO**

Mexican chili, lemon

\$28

**STEAK FRITES**

10 oz ribeye, Moroccan butter, served with fries and our signature homemade aioli

 \$36

## HAPPY HOUR

GLOBALLY-INSPIRED HAPPY HOUR, TUESDAY-SATURDAY 3PM-6:30PM

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan

 Vegetarian

 Happy Hour

 Gluten-Free

Immigrant food believes in our team's wellness. That's why we have instituted a 5% wellness charge that helps provide critical benefits to our employees. These Benefits, rare in the restaurant industry, 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. Thank you.



**CATERING AND PRIVATE EVENTS WITH A MISSION!**

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

SIGNATURE COCKTAILS



**SIDDHARTA** \$15  
FRESH · TART · SPICY  
· SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

**MOCKTAIL VERSION / 10**

Shochu · Honey · Fresh Lime · Muddled Thai Basil · Cucumber · Jalapeño



**INVICTUS** \$15  
SMOKY · SPICY · SHAKEN  
SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye · Fortified Wine · Honey-Cinnamon · Pilsner · Fresh Citrus



**TERNURA** \$16  
HERBAL · SPICY · SHAKEN

Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion fruit, pisco cocktail with jalapeño slices and lime juice.

**VEGAN VERSION AVAILABLE ON REQUEST**

Pisco · Passion Fruit · Lime · Honey · Matcha · Jalapeño · Egg White

COCKTAILS

- AMALFI SPRITZ** \$14 | \$10  
Aperol · Brut Sparkling · Fresh fruit
- IF MARGARITA** \$16 | \$10  
Tequila · Orange Bitter Liqueur · Lime · Strawberry · Basil
- CORPSE REVIVER #2** \$15 | \$10  
Gin · French Aperitif · Apricot Liqueur · Lemon
- CAIPIRINHA** \$15 | \$10  
Cachaça · Lime · Sugar
- PIÑA COLADA** \$14 | \$10  
Rum · Pineapple Juice · Pandan Coconut Milk · Lime
- SINGAPORE SLING** \$15 | \$10  
Gin · Pineapple · Lime · Dry Curaçao · Cherry Liqueur
- SAKURA SOUR** \$15 | \$10  
Japanese Whiskey · Raspberry Shrub · Japanese Yuzu Bitters · Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

- RED SANGRIA HELADA** \$12/\$37 | \$10  
Fresh orange slice
- WHITE SANGRIA** \$12/\$37 | \$10  
Infused with cinnamon and cardamom

BEERS

- LAV** \$8 | \$6  
Serbia, Lager, 4.9%
- POLAR** \$8 | \$6  
Venezuela, Pilsner, 4.5%
- DC BRAU EL JEFE SPEAKS** \$9  
USA, German Hefeweizen, 5%
- DC BRAU JOINT RESOLUTION** \$9  
USA, Hazy IPA, 5.5%
- MODELO ESPECIAL** \$9  
Mexico, Lager, 4.4%

NON ALCOHOLIC

- MINT LIMONANA** \$7
- PINEAPPLE MATCHA** \$7
- AGUA DE JAMAICA** \$7
- CAFÉ CALMA** hot or iced \$7
- HOMEMADE ICED TEA** \$5
- JARRITOS** \$5
- MEXICAN COKE** \$6
- DIET COKE** \$5
- SPRITE** \$5

WINES

BUBBLES

- CONCA D'ORO PROSECCO BRUT ROSÉ 2023** \$49 | \$43  
\$13 | \$11  
Glera, Pinot Noir, Veneto, Italy
- 1+1=3 CYGNUS CAVA RESERVA (NV)** \$53 | \$47  
\$14 | \$11  
Xarel-Lo, Macabeo, Parellada, Cava, Spain
- MARIA CASANOVAS, CAVA (NV)** \$57  
Catalonia, Spain
- J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)** \$150  
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

ROSÉ

- BODEGAS SOLARCE RIOJA 2023** \$49 | \$43  
\$13 | \$11  
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain
- LIQUID GEOGRAPHY, MENCIA 2022** \$41 | \$37  
\$13 | \$11  
Bierzo D.O., Spain
- CHÂTEAU PEYRASSOL, RESERVE 2023** \$66  
Cinsault, Grenache, Côtes De Provence, France

WHITE

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

RED

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

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## DESSERT

### THE GLOBE

A chocolate lover's dream, inspired by Planet Word's Great Globe. It's interactive – crack the chocolate orb to get to the chocolate moussel!

Served on an almond pedestal and chocolate lava crumble

**\$15**

### TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, yellow peaches, vanilla ice cream, lemon zest

**\$15**

### ALFAJORES

Four of Buenos Aires' special cookies. Round biscuits joined together with delightful 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

### ANGEL'S KISS MARTINI

Rum, Lustau PX Sherry, Cherry Rocher, Coconut Cream

**\$14**

### CHILLED CARAJILLO

Licor 43, Espresso

**\$14**

### SAN EMILIO PX LUSTAU

**\$14**

### PIERRE FERRAND 1840 1RE CRU COGNAC

**\$14**

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