

IMMIGRANT FOOD

PLANET
WORD

AROUND THE WORLD DIM SUM

CHOOSE TWO 28 / CHOOSE THREE 38

- COCHINITA PIBIL BAO BUN (2 PC)

Pickled onion, chili mayo, cilantro
- POLENTA FRIES (4 PC)

Tomato confit, 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

- GAZPACHO

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

9
- FRENCH GREEN SALAD

Radish, cherry tomatoes, lemon vinaigrette

8
- BLISTERED SHISHITO PEPPERS

Sesame ponzu

8
- MARINATED OLIVES

Roasted garlic, thyme, chili flake

8 | 6
- BELGIAN FRIES

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

10 | 7
- CARIBBEAN SHRIMP CEVICHE

Passion fruit, pickled kumquat, chili, red pepper relish, tostones

18 | 10
- SARY'S PUPUSAS

Filled with beans & cheese, pickled cabbage, tomato salsa
Limited Availability

15 | 11
- MEZZE PLATTER

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

17 | 13

- 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, tomato confit, warm za'atar ciabatta

22 | 17
- CHARRED BRUSSELS SPROUTS

Tahini, macerated sour cherries, lemon vinaigrette

13
- GRILLED BROCCOLINI

Maple-bacon vinaigrette, charred lemon

13
- MISO-HONEY GLAZED CARROTS

Garlic yogurt, harissa oil, torn mint, crushed pistachio

14
- ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, coconut crust, truffle

15

LARGER

- THE IMMIGRANT BURGER

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

22
- ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, turmeric rice

23
- THAI MUSSELS & FRITES

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

24
- MEDITERRANEAN LAMB SKEWERS

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

29
- WHOLE ROASTED BRANZINO

Mexican chili, lemon. Served with charred Brussels sprouts

28
- POMEGRANATE MOLASSES GLAZED SHORT RIB

Creamy polenta, spicy chermoula

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.

A 20% large party gratuity will be added to parties of 6 or more.



CATERING
AND PRIVATE
EVENTS!

SIDDHARTHA

FRESH • TART • SPICY
• SHAKEN

15

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes the earthy elements of enlightenment.

MOCKTAIL VERSION / 10

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

INVICTUS

SMOKY • SPICY • SHAKEN
SHANDY

15

During Nelson Mandela's 27 years in prison, he recited William Ernest Henley's moving poem every day. The cocktail's warm embrace is topped off with beer foam to celebrate South Africa's love of shandy.

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

TERNURA

HERBAL • SPICY • SHAKEN

16

Named after Gabriela Mistral's novel. An advocate for oppressed peoples, she was Latin America's first recipient of the Nobel Prize in literature.

VEGAN VERSION AVAILABLE ON REQUEST

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

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

14 | 10

IF MARGARITA

Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil

16 | 10

CORPSE REVIVER #2

Gin • French Aperitif • Apricot Liqueur • Lemon

15 | 10

CAIPIRINHA

Cachaça • Lime • Sugar

15 | 10

PIÑA COLADA

Rum • Pineapple Juice • Pandan Coconut Milk • Lime

14 | 10

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur

15 | 10

SAKURA SOUR*

Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

15 | 10

VERRY BERRY

Tequila • Citrus • Spiced Berry Syrup

15

PEACH LEMONADE

Peach Whiskey • Fresh Lemon • Simple Syrup

15

MEZCAL MOUNTAINTOP*

Mezcal • Hibiscus • Lime • Rosemary • Egg White

15

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

RED SANGRIA HELADA

Fresh cut fruits

12/ 37 | 10

WHITE SANGRIA

Infused with cinnamon and cardamom

12/ 37 | 10

BEERS

LAV

Serbia, Lager, 4.9%

8 | 6

POLAR

Venezuela, Pilsner, 4.5%

8 | 6

DC BRAU EL JEFE SPEAKS

USA, German Hefeweizen, 5%

9

DC BRAU JOINT RESOLUTION

USA, Hazy IPA, 5.5%

9

MODELO ESPECIAL

Mexico, Lager, 4.4%

9

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

EVERY TUESDAY, ALL WINE BOTTLES ARE 50% OFF!
You read that right!

ADD SPANISH WINE TAPAS \$1

Add to any glass of wine

Marinated Manchego Cheese

Orange, garlic, sour cherries, olive

BUBBLES

CONCA D'ORO PROSECCO

BRUT ROSÉ 2023

Glera, Pinot Noir, Veneto, Italy

49 | 43

13 | 11

1+1=3 CYGNUS CAVA RESERVA (NV)

Xarel-Lo, Macabeo, Parellada, Cava, Spain

53 | 47

14 | 11

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

57

J. LASSALLE, BRUT CUVÉE

RÉFÉRENCE (NV)

Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

150

WHITE

BODEGAS LA CAÑA,ALBARIÑO 2022

Rias Baixas D.O., Spain

53 | 47

14 | 11

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

41 | 35

12 | 10

ZOLO, TORRONTES 2022

Mendoza, Argentina

41 | 35

12 | 10

OLD SOUL, CHARDONNAY 2022

Lodi, California

43 | 41

14 | 11

TAMELLINI, GARGANEGA 2021

D.O.C. Soave D.O.C., Italy

46

RED

KAVAKLIDERE, YAKUT 2022

Öküzögü, Bogazkere

Eastern Anatolia, Turkey

41 | 43

13 | 10

DINGAC VINARIJA, PELJESAC 2019

Dalmatia, Croatia

51 | 52

15 | 10

BODEGA ELIAS MORA, TINTA DE TORO 2020

Toro, Spain

53

DOMAINE DES TOURELLES 2020

Bekka Valley, Lebanon

53

CORDILLERA DE LOS ANDES CARMÉNÈRE 2021

Valle Del Cachapoal, Chile

56

SHUMI CELLARS, SAPERAVI 2014

Kakheti, Georgia

66

VILLA DI GEGGIANO, BANDINELLO 2018

Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy

66

IMMIGRANTS MAKE AMERICA GREAT

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