

IMMIGRANT FOOD

PLANET
WORD

HAPPY HOUR

TUE-SAT | 3PM-6:30PM

LOOK FOR THE  SIGN

MONTHLY PROMO

AUGUST / BRANZINO + VINO

A glass of Albarino on us with an order of the Whole Roasted Branzino

WEDNESDAYS

GIRL DINNER | \$60 FOR TWO

French Green Salad, Truffle Parmesan
Belgian Fries, Filipino Fried Chicken
+ Two Classic Martinis

AROUND THE WORLD DIM SUM

CHOOSE TWO 28 / CHOOSE THREE 38

COCHINITA PIBIL BAO BUN (2 PC)

Pork, pickled onion, chili mayo, cilantro

MUSHROOM & CHEESE CROQUETTES (4 PC)

Served with garlic aioli

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

 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 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!

IMMIGRANTS MAKE AMERICA GREAT

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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.

SIDDHARTHA

Shochu • Honey • Lime • Cucumber • Jalapeno • Basil

15

INVICTUS

Rye • Honey • Cinnamon • Pilsner • Fortified wine • Citrus

15

TERNURA

Pisco • Passion fruit • Honey • Matcha • Jalapeno • Egg white

16

Herman Hesse's book 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

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.

VEGAN VERSION AVAILABLE ON REQUEST

COCKTAILS

AMALFI SPRITZ

Aperol • Sparkling Wine • Fresh Fruit

14

10

IF MARGARITA

Tequila • Orange Liqueur • Lime • Strawberry • Basil

16

10

CORPSE REVIVER #2

Gin • Apricot Liqueur • Lemon

15

10

CAIPIRINHA

Cachaça • Lime • Cane sugar

15

10

PIÑA COLADA

Rum • Pineapple • Pandan • Coconut Milk • Lime

14

10

SINGAPORE SLING

Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur

15

10

SAKURA SOUR*

Japanese Whiskey • Raspberry Shrub • Yuzu Bitters • Egg White

15

10

VERY BERRY

Tequila • Citrus • Spiced Berry Syrup

15

PEACH LEMONADE

Peach Whiskey • Fresh Lemon

15

MEZCAL MOUNTAINTOP*

Mezcal • Hibiscus • Egg White

15

THE ESPRESSO MARTINI

Rum • Ghee • Coffee Liqueur • Espresso

17

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

fresh mint, lemon

7

PINEAPPLE MATCHA

lemongrass

7

AGUA DE JAMAICA

hibiscus water

7

CAFÉ CALMA

hot or iced

7

HOMEMADE ICED TEA

5

JARRITOS

pineapple or tamarind

5

MEXICAN COKE

6

DIET COKE

5

SPRITE

5

WINE TUESDAY

ALL WINE BOTTLES 50% OFF!

BUBBLES

CONCA D'ORO BRUT ROSÉ 2023

Glera, Pinot Noir, Veneto, Italy

49

43

13

11

Beautifully balanced rose Prosecco.

1+1=3 CYGNUS CAVA RESERVA (NV)

Cava, Spain

53

47

14

11

Sparkler at a standout value.

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

57

J. LASSALLE, BRUT CUVÉE (NV)

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

150

A true celebration champagne!

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

PETER ZEMMER,CHARDONNAY 2023

Alto Adige, DOC, Italy

38

11

ROSE

BODEGAS SOLARCE RIOJA 2023

Mazuelo, D.O.C. Rioja, Spain

49

43

13

11

LIQUID GEOGRAPHY, MENCIA 2022

Bierzo D.O., Spain

41

37

13

11

50% of profits are donated to charitable causes.

CHÂTEAU PEYRASSOL, RESERVE 2023

Cinsault, Grenache, Côtes De Provence, France

66

RED

KAVAKLIDERE, YAKUT 2022

Öküzöğü, Bogazkere, Turkey

49

43

13

10

Notes of berries & spice, with a smoky finish.

DINGAC VINARIJA, PELJESAC 2019

Dalmatia, Croatia

52

52

15

10

Notes of plum, dried herbs & coastal minerality.

ELIAS MORA, TINTA DE TORO 2020

Toro, Spain

53

DOMAINE DES TOURELLES 2020

Bekka Valley, Lebanon

53

A bold red with dark cherry, spice & depth.

CORDILLERA, CARMÉNÈRE 2021

Valle Del Cachapoal, Chile

56

Chile's signature grape—with black fruit & spice.

SHUMI CELLARS, SAPERAVI 2014

Kakheti, Georgia

66

Complex red—aged and an exceptional value.

VILLA DI GEGGIANO, BANDINELLO 2018

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

66

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