

IMMIGRANT FOOD

PLANET
WORD

HAPPY HOUR

TUE-SAT | 3PM-6:30PM

LOOK FOR THE  SIGN

MONTHLY PROMO

OCTOBER | BOGO

Warm up with our Roasted Mushroom Soup
and get one free!

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

ROASTED MUSHROOM SOUP

Preserved mushrooms, chive oil

  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

THAI NOODLE SALAD

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

 18

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

PLANET WORD • immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St. NW, Washington DC 20005

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

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



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

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.



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

16

Author of Ternura, Gabriela Mistral was an advocate for oppressed peoples and Latin America's first recipient of the Nobel Prize in literature.

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	

WINES		
WINE TUESDAY ALL WINE BOTTLES 50% OFF!		
BUBBLES		
CONCA D'ORO BRUT ROSÉ 2023 Glera, Pinot Noir, Veneto, Italy <i>Beautifully balanced rose Prosecco.</i>	49 13	43 11
1+1=3 CYGNUS CAVA RESERVA (NV) Cava, Spain <i>Sparkler at a standout value.</i>	53 14	47 11
MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	57	
J. LASSALLE, BRUT CUVÉE (NV) Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France <i>A true celebration champagne!</i>	150	
WHITE		
BODEGAS LA CAÑA, ALBARIÑO 2022 Rias Baixas D.O., Spain	53 14	47 11
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	41 12	35 10
ZOLO, TORRONTES 2022 Mendoza, Argentina	41 12	35 10
OLD SOUL, CHARDONNAY 2022 Lodi, California	43 14	41 11
PETER ZEMMER, CHARDONNAY 2023 Alto Adige, DOC, Italy	38 11	
TAMELLINI, GARGANEGA 2021 D.O.C. Soave, Italy <i>Lemon and tangerine zest, whisp of caramel.</i>	46	
MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	49	
JEAN-MARC BROCARD, CHARDONNAY 2021 Burgundy, France	61	
ALBERT MANN, PINOT BLANC 2021 Alsace, France <i>Elegant with notes of white flowers.</i>	65	
RED		
KAVAKLIDERE, YAKUT 2022 Öküzögü, Bogazkere, Turkey <i>Notes of berries & spice, with a smoky finish.</i>	41	
DINGAC VINARIJA, PELJESAC 2019 Dalmatia, Croatia <i>Notes of plum, dried herbs & coastal minerality.</i>	51	
ELIAS MORA, TINTA DE TORO 2020 Toro, Spain	53	
DOMAINE DES TOURELLES 2020 Bekka Valley, Lebanon <i>A bold red with dark cherry, spice & depth.</i>	53	
CORDILLERA, CARMÉNÈRE 2021 Valle Del Cachapoal, Chile <i>Chile's signature grape—with black fruit & spice.</i>	56	
SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia <i>Complex red—aged and an exceptional value.</i>	66	
VILLA DI GEGGIANO, BANDINELLO 2018 Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	66	

*Contains raw egg whites; consumption may increase your risk of foodborne illness