

IMMIGRANT FOOD PLANET WORD

HAPPY HOUR
TUE-SAT | 3PM-6:30PM
LOOK FOR THE  SIGN

MONTHLY PROMO
FEBRUARY | UNLIMITED FRIES
With an order of any of our larger dishes.
add white truffle oil +2 | add parmesan +2
(per refill)

AROUND THE WORLD DIM SUM

CHOOSE TWO 28 / CHOOSE THREE 38

COCHINITA PIBIL BAO BUN (2 PC)
Roasted 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 	FILIPINO FRIED CHICKEN Sweet chili, Thai herbs, roasted banana ketchup	 19 12 
BLISTERED SHISHITO PEPPERS Sesame ponzu	 8	GREEK WINGS Lemon, mediterranean herbs, feta dip	16 11
MARINATED OLIVES Roasted garlic, thyme, chili flake	 8 6	BURRATA Thai basil pesto, tomato confit, warm za'atar ciabatta	 22 17
BELGIAN FRIES Served with our signature homemade aioli Add white truffle oil +2 Add parmesan +2	 10 7	CHARRED BRUSSELS SPROUTS Tahini, macerated sour cherries, lemon vinaigrette	 13
CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones	 18 10	THAI NOODLE SALAD Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette	 18
SARY'S PUPUSAS Filled with beans & cheese, pickled cabbage, tomato salsa Limited Availability	 15 11	MISO-HONEY GLAZED CARROTS Garlic yogurt, harissa oil, torn mint, crushed pistachio	 14
MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan	 17 13	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   23
THAI MUSSELS & FRITES Green curry, Thai basil, served with fries and our signature homemade aioli	24	MEDITERRANEAN LAMB SKEWERS  29
DUAL FIRE & HERB BRANZINO  33 North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad		POMEGRANATE MOLASSES GLAZED SHORT RIB 36 Creamy polenta, spicy chermoula

 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.

DINNER MENU

SERVED
TUESDAY-SATURDAY

SIGNATURE COCKTAILS



SIDDHARTHA 15
Shochu · Honey · Lime ·
Cucumber · Jalapeno · Basil

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 15
Rye · Honey · Cinnamon ·
Pilsner · Fortified wine · Citrus

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 16
Pisco · Passion fruit · Honey ·
Matcha · Jalapeno · Egg white

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
VERRY 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	7.5	
AGUA DE JAMAICA hibiscus water	7	
CAFÉ CALMA hot or iced	7.5	
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	43	13	11
1+1=3 CYGNUS CAVA RESERVA (NV) Cava, Spain <i>Sparkler at a standout value.</i>	53	47	14	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			

ROSÉ

BODEGAS SOLARCE RIOJA 2023 Mazuelo, D.O.C. Rioja, Spain	49	43	13	11
LIQUID GEOGRAPHY, MENCIA 2022 Bierzo D.O., Spain <i>50% of profits are donated to charitable causes.</i>	41	37	13	11
CHÂTEAU PEYRASSOL, RESERVE 2023 Cinsault, Grenache, Côtes De Provence, France	66			

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, 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

VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49	43	13	10
XILA, ORGANIC GARNACHA 2019 Catalonia D.O., Spain	57	52	15	10
CLOUDLINE, PINOT NOIR 2022 Willamette Valley, United States	61		16	
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020 Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France	61		16	
FRANÇOIS VILLARD, SYRAH 2021 Côtes Du Rhône, France	61			
CHÂTEAU PÉAGE MACULAR 2020 Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	61			
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			

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