

# IMMIGRANT FOOD PLANET WORD

## HAPPY HOUR

TUE-SAT | 3PM-6:30PM

LOOK FOR THE  SIGN

## MONTHLY PROMO

APRIL | SOUP & SALAD

Cool down with our refreshing Gazpacho on the house when you order our new Mediterranean Caesar Salad!

## 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

### GAZPACHO

Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar

  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, 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

### ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, coconut crust, truffle

  15

### 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

### MEDITERRANEAN CAESAR SALAD

Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

  15.5

### 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

## 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

### DUAL FIRE & HERB BRANZINO

North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad

 33

### 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!

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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

<b>AMALFI SPRITZ</b>	14	10
Aperol • Sparkling Wine • Fresh Fruit		
<b>IF MARGARITA</b>	16	10
Tequila • Orange Liqueur • Lime • Strawberry • Basil		
<b>CORPSE REVIVER #2</b>	15	10
Gin • Apricot Liqueur • Lemon		
<b>CAIPIRINHA</b>	15	10
Cachaça • Lime • Cane sugar		
<b>PIÑA COLADA</b>	14	10
Rum • Pineapple • Pandan • Coconut Milk • Lime		
<b>SINGAPORE SLING</b>	15	10
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur		
<b>SAKURA SOUR*</b>	15	10
Japanese Whiskey • Raspberry Shrub • Yuzu Bitters • Egg White		
<b>VERRY BERRY</b>	15	
Tequila • Citrus • Spiced Berry Syrup		
<b>PEACH LEMONADE</b>	15	
Peach Whiskey • Fresh Lemon		
<b>MEZCAL MOUNTAINTOP*</b>	15	
Mezcal • Hibiscus • Egg White		
<b>THE ESPRESSO MARTINI</b>	17	
Rum • Ghee • Coffee Liqueur • Espresso		

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

## SANGRIA

<b>RED SANGRIA HELADA</b>	12/ 37	10
Fresh cut fruits		
<b>WHITE SANGRIA</b>	12/ 37	10
Infused with cinnamon and cardamom		

## BEERS

<b>LAV</b>	8.5	6
Serbia, Lager, 4.9%		
<b>POLAR</b>	8	6
Venezuela, Pilsner, 4.5%		
<b>DC BRAU EL JEFE SPEAKS</b>	9	
USA, German Hefeweizen, 5%		
<b>DC BRAU JOINT RESOLUTION</b>	9	
USA, Hazy IPA, 5.5%		
<b>MODELO ESPECIAL</b>	9	
Mexico, Lager, 4.4%		
<b>SAM ADAMS SEASONAL</b>	8	

## NON ALCOHOLIC

<b>MINT LIMONANA</b> fresh mint, lemon	7	
<b>PINEAPPLE MATCHA</b> lemongrass	7.5	
<b>AGUA DE JAMAICA</b> hibiscus water	7	
<b>CAFÉ CALMA</b> hot or iced	7.5	
<b>HOMEMADE ICED TEA</b>	5	
<b>JARRITOS</b> pineapple or tamarind	5	
<b>MEXICAN COKE</b>	6	
<b>DIET COKE</b>	5	
<b>SPRITE</b>	5	

## WINES

### WINE TUESDAY

ALL WINE BOTTLES 50% OFF!

## BUBBLES

<b>CONCA D'ORO BRUT ROSÉ 2023</b>	49	43
Glera, Pinot Noir, Veneto, Italy		
	13	11
Beautifully balanced rose Prosecco.		
<b>1+1=3 CYGNUS CAVA RESERVA (NV)</b>	53	47
Cava, Spain		
	14	11
Sparkler at a standout value.		
<b>MARIA CASANOVAS, CAVA (NV)</b>	57	
Catalonia, Spain		
<b>J. LASSALLE, BRUT CUVÉE (NV)</b>	150	
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France		
A true celebration champagne!		

## ROSÉ

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

## WHITE

<b>BODEGAS LA CAÑA, ALBARIÑO 2022</b>	53	47
Rias Baixas D.O., Spain		
	14	11
<b>RHANLEIGH, CHENIN BLANC 2022</b>	41	35
Western Cape, South Africa		
	12	10
<b>ZOLO, TORRONTES 2022</b>	41	35
Mendoza, Argentina		
	12	10
<b>OLD SOUL, CHARDONNAY 2022</b>	43	41
Lodi, California		
	14	11
<b>TAMELLINI, GARGANEGA 2021</b>	46	
D.O.C. Soave, Italy		
Lemon and tangerine zest, whisp of caramel.		
<b>MANTEL BLANCO, SAUVIGNON BLANC 2021</b>	49	
Rueda D.O., Spain		
<b>JEAN-MARC BROCARD, CHARDONNAY 2021</b>	61	
Burgundy, France		
<b>ALBERT MANN, PINOT BLANC 2021</b>	65	
Alsace, France		
Elegant with notes of white flowers.		

## RED

<b>VIÑA LAS PERDICES, MALBEC RESERVA 2021</b>	49	43
Mendoza, Argentina		
	13	10
<b>XILA, ORGANIC GARNACHA 2019</b>	57	52
Catalonia D.O., Spain		
	15	10
<b>CLOUDLINE, PINOT NOIR 2022</b>	61	
Willamette Valley, United States		
	16	
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020</b>	61	
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France		
	16	
<b>FRANÇOIS VILLARD, SYRAH 2021</b>	61	
Côtes Du Rhône, France		
<b>CHÂTEAU PÉAGE MACULAR 2020</b>	61	
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France		
<b>KAVAKLIDERE, YAKUT 2022</b>	41	
Öküzögü, Bogazkere, Turkey		
Notes of berries & spice, with a smoky finish.		
<b>DINGAC VINARIJA, PELJESAC 2019</b>	51	
Dalmatia, Croatia		
Notes of plum, dried herbs & coastal minerality.		
<b>ELIAS MORA, TINTA DE TORO 2020</b>	53	
Toro, Spain		
<b>DOMAINE DES TOURELLES 2020</b>	53	
Bekka Valley, Lebanon		
A bold red with dark cherry, spice & depth.		
<b>CORDILLERA, CARMÉNÈRE 2021</b>	56	
Valle Del Cachapoal, Chile		
Chile's signature grape—with black fruit & spice.		
<b>SHUMI CELLARS, SAPERAVI 2014</b>	66	
Kakheti, Georgia		
Complex red—aged and an exceptional value.		

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