

IMMIGRANT FOOD

PLANET
WORD

Street Food

Roasted Mushroom Soup

Preserved forest mushrooms, chive oil

  9

Belgian Fries

Seasoned to perfection, served with garlic aioli

Add white truffle oil +2 | Add parmesan +2

 10

Venezuelan Tequeños

Queso blanco wrapped in dough, with a chili mayo dip

 15

Crispy Chicken & Lemongrass Dumplings

Ponzu

10

Greek Wings

Lemon, mediterranean herbs, served with a feta dip

16

Caribbean Shrimp Ceviche

Passion fruit, chili, red pepper relish, tostones

 16

Mezze Platter

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

 17

Bowls & Salads

The Heritage

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

17

Mumbai Mariachi

Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing

  17

Viet Vibes

Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut flakes, peanuts, jalapeño, Vietnam river sauce (peanuts!)

17

Immigrant Poke 2.0

Raw salmon, sushi rice, seaweed salad, edamame, mushrooms, crispy

17.5

Hummus Protein 36g of protein!

Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio,

17

Thai Noodle Salad

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette. Add adobo chicken +4

 18

Mediterranean Caesar Salad

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

  15.5

West African Gumbo

Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachios

Chef Williams Bacon • Ivory Coast

  17

Persian Plants & Protein

Seasoned chicken, split peas, kale, crackle rice, goji berries, toasted almonds, fresh mint, kalamata olive dressing

Chef Taraneh Salehi • Iran

 17

 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

Sandwiches
(Choice of Fries or Salad)

Old Saigon

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

17.5

Havana

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

17.5

Spanish Caprese

Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic

 17

Falafel

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

 17

Classique Grilled Cheese

The toasted French classic with Swiss & ham

On naan + 1 | Add cherry tomatoes + 1 | Add bacon + 2

15

Sweets

Latin Flan 8

Custard with caramel sauce

Homemade Cookies (2 pc) 4.5

Choice of chocolate chip or oatmeal raisin

Seasonal Drinks

Pineapple Matcha 7.5

Matcha, chamomile, lemongrass & pineapple

Mint Limonana 7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

Café Calma 7.5

Rich latte with oatmilk, dates, and Peruvian coffee.

Hot or iced

Agua de Jamaica 7

Hibiscus flower-infused water. Popular in Latin America!

Cherry Lemonade 8

Cherry puree, fresh lime juice, mint syrup, soda water

What's Gastroadvocacy?

Immigrant Food's dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants are the place where immigrants made a living and showed off their heritage. We're taking it a step further by making this a platform to advocate, hold events and educate about immigration. Call it: Gastroadvocacy.

Our Impact Partners

Our NGO partners are the leading immigration service organizations in the DMV. We're proud to share our cause, our space and our customers' energy with them.



Scan the QR code for our Engagement Menu!

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits 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.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees for all employees in DC.



Vegan



Vegetarian



Gluten-Free



Table Without Borders Partnership Bowls

Immigrants Make America Great • American food is immigrant food

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.

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.



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!*

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!

Beers

Lav (Lion) Serbia, Lager, 4.9%	8.5	6
Polar Venezuela, Pilsner, 4.5%	8	6
Blue Moon Belgian White USA, Belgian-style wheat ale, 5.4%	9	
DC Brau Joint Resolution USA, Hazy IPA, 5.5%	9	
Modelo Especial Mexico, Lager, 4.4%	9	
Sam Adams Seasonal	8	

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	
Cherry Lemonade cherry, mint	8	
Homemade Iced Tea	5	
Jarritos pineapple or tamarind	5	
Mexican Coke	6	
Diet Coke	5	
Sprite	5	

Mocktails

Cherry 'Mojito' Cherry puree, passion fruit, mint, lime, soda	10	
Piña 'Colada' Pineapple, coconut milk, lime	10	
Siddhartha N/A Honey, cucumber, jalapeno, basil, lime		10
Virgin Verry Berry Non-alcoholic gin, citrus, spiced berry syrup		10

Wines

Sangria

Red Sangria Helada Red wine, fresh fruits	37	37
	12	10
White Sangria White wine, cinnamon, cardamom	37	37
	12	10
Conca d'Oro Brut Rosé Glera, Pinot Noir, Veneto, Italy 2023 Beautifully balanced rose Prosecco.	49	43
	13	11
1+1=3 Cygnus Cava Reserva Cava, Spain NV Sparkler at a standout value.	53	47
	14	11
Maria Casanovas, Cava Catalonia, Spain NV	57	
J. Lassalle, Brut Cuvée Champagne A.O.C., France NV A true celebration champagne!	150	

White

Crisp & Refreshing Because you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay...		
Mantel, Sauvignon Blanc Rueda D.O., Spain 2021	49	
Bodegas La Caña, Albariño Rías Baixas D.O., Spain 2022	53	47
	14	11
Tamellini, Garganega D.O.C. Soave, Italy 2021 Lemon and tangerine zest, whisp of caramel.	46	
Zolo, Torrontés Mendoza, Argentina 2022	41	35
	12	10
JM Brocard, Chardonnay Burgundy, France 2021	61	
Rhanleigh, Chenin Blanc Western Cape, South Africa 2022	41	
	12	

Round & Soft

Old Soul, Chardonnay Lodi, California 2022	43	41
	14	11
Albert Mann, Pinot Blanc Alsace, France 2021 Elegant with notes of white flowers.	65	

Rosé

Bodegas Solarce Rioja Mazuelo, D.O.C. Rioja, Spain 2023	49	43
	13	11
Liquid Geography, Mencia Bierzo D.O., Spain 2022 50% of profits are donated to charitable causes.	41	37
	13	11
Château Peyrassol, Reserve Cinsault, Grenache, Côtes De Provence, France 2023	66	
Red Light & Easy Because you like Pinot Noir...		
Cloudline, Pinot Noir Willamette Valley, United States 2022	61	
	16	12
Kavaklidere, Yakut Öküzgözü, Bogazkere, Turkey 2022 Notes of berries & spice, with a smoky finish.	41	

François Villard, Syrah Côtes Du Rhône, France 2021	61	
---	----	--

Round & Balanced

Viña Las Perdices, Malbec Reserva Mendoza, Argentina 2021	49	43
	13	10
Cru Monplaisir, Bordeaux Supérieur Blend, Bordeaux, France 2020	61	
	16	
Château Péage Macular Blend, Côtes Du Rhône AOC, France 2020	61	
Cordillera, Carménère Valle Del Cachapoal, Chile 2021 Chile's signature grape—with black fruit & spice.	56	

Rich & Bold

Elias Mora, Tinta de Toro Toro, Spain 2020	53	
Dingac Vinarija, Peljesac Dalmatia, Croatia 2019 Notes of plum, dried herbs & coastal minerality.	51	
Domaine des Tourelles Bekka Valley, Lebanon 2020 A bold red with dark cherry, spice & depth.	53	
Shumi Cellars, Saperavi Kakheti, Georgia 2014 Complex red—aged and an exceptional value.	66	

Immigrants Make America Great • American food is immigrant food

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