Dinner Menu

SERVED | TUESDAY-SATURDAY AFTER 4PM

A GASTROADVOCACY RESTAURANT

IMMIGRANT FOOD

PLANET WORD

HAPPY HOUR

TUE-SAT | 3PM-6:30PM

LOOK FOR THE SIGN

MONTHLY PROMO

NOVEMBER | LARGER PLATE + MUSHROOM SOUP

Get any of our Larger plates and receive a complimentary mushroom soup!

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

Venezuelan Tequeños (7 pc)
Queso blanco wrapped in dough, chili mayo

Chicken & Lemongrass Dumplings (4 pc)
Ponzu

Indian Samosas (3 pc)
Vegetable filling, chickpea, tamarind chutney

SHAREABLES

Roasted Mushroom Soup — 8
Preserved forest mushrooms, chive oil

Blistered Shishito Peppers — 8
Sesame ponzu

Marinated Olives — 8 | 6
Roasted garlic, thyme, chili flake

Belgian Fries — 10 | 7
Served with our signature homemade aioli
Add white truffle oil +2 | Add parmesan +2

Caribbean Shrimp Ceviche — 18 | 10
Passion fruit, chili, red pepper relish, tostones

Sary's Pupusas — 15 | 11
Filled with beans & cheese, pickled cabbage, tomato salsa
Limited Availability

Mezze Platter — 17 | 13
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan

Asian Cauliflower Florets — 15
Kimchi, peanuts, coconut crust, truffle

Filipino Fried Chicken — 19 | 12
Sweet chili, Thai herbs, roasted banana ketchup

Greek Wings — 16 | 11
Lemon, mediterranean herbs, feta dip

Burrata — 22 | 17
Thai basil pesto, tomato confit, warm za'atar ciabatta

Charred Brussels Sprouts — 13
Tahini, macerated sour cherries, lemon vinaigrette

Mediterranean Caesar Salad — 15.5
Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

Thai Noodle Salad — 18
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette

Miso-Honey Glazed Carrots — 14
Garlic yogurt, harissa oil,torn mint, crushed pistachio

LARGER

The Immigrant Burger — 22
Secret harissa sauce, za'atar, lettuce, cheese, onion
Served with a choice of fries or salad

Thai Mussels & Frites — 24
Green curry, Thai basil, served with fries and our signature homemade aioli

Dual Fire & Herb Branzino — 33
North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad

Roasted Mushroom Lomo Saltado — 23
Aji amarillo, fried potatoes, turmeric rice

Mediterranean Lamb Skewers — 29
DIY lettuce wrap, labne, za'atar, dates, Thai chili

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 · 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.

Dinner Menu

SCAN FOR
CATERING & PRIVATE EVENTS

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 14 | 10
Aperol • Sparkling Wine • Fresh Fruit

IF Margarita 16 | 10
Tequila • Orange Liqueur • Lime • Strawberry • Basil

Corpse Reviver #2 15 | 10
Gin • Apricot Liqueur • Lemon

Caipirinha 15 | 10
Cachaça • Lime • Cane sugar

Piña Colada 14 | 10
Rum • Pineapple • Pandan • Coconut Milk • Lime

Singapore Sling 15 | 10
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur

Sakura Sour* 15 | 10
Japanese Whiskey • Raspberry Shrub • Yuzu Bitters • Egg White

Verry Berry 15
Tequila • Citrus • Spiced Berry Syrup

Peach Lemonade 15
Peach Whiskey • Fresh Lemon

Mezcal Mountaintop* 15
Mezcal • Hibiscus • Egg White

The Espresso Martini 17
Rum • Ghee • Coffee Liqueur • Espresso

Ask for your favorite classic cocktail!

Beers

Lav (Lion) 8.5 | 6
Serbia, Lager, 4.9%

Polar 8 | 6
Venezuela, Pilsner, 4.5%

Blue Moon Belgian White 9
USA, Belgian-style wheat ale, 5.4%

DC Brau Joint Resolution 9
USA, Hazy IPA, 5.5%

Modelo Especial 9
Mexico, Lager, 4.4%

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' 10
Cherry puree, passion fruit, mint, lime, soda

Piña 'Colada' 10
Pineapple, coconut milk, lime

Siddhartha N/A 10
Honey, cucumber, jalapeno, basil, lime

Virgin Verry Berry 10
Non-alcoholic gin, citrus, spiced berry syrup

Wines

All bottles 50% OFF on Tuesdays!

Sangria

Red Sangria Helada 37 | 37 / 12 | 10
Red wine, fresh fruits

White Sangria 37 | 37 / 12 | 10
White wine, cinnamon, cardamom

Bubbles

Conca d'Oro Brut Rosé 49 | 43 / 13 | 11
Glera, Pinot Noir, Veneto, Italy | 2023
Beautifully balanced rose Prosecco.

1+1=3 Cygnus Cava Reserva 53 | 47 / 14 | 11
Cava, Spain | NV
Sparkler at a standout value.

Maria Casanovas, Cava 57
Catalonia, Spain | NV

J. Lassalle, Brut Cuvée 150
Champagne A.O.C., France | NV
A true celebration champagne!

White

Crisp & Refreshing
Because you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay...

Mantel, Sauvignon Blanc 49
Rueda D.O., Spain | 2021

Bodegas La Caña, Albariño 53 | 47 / 14 | 11
Rías Baixas D.O., Spain | 2022

Tamellini, Garganega 46
D.O.C. Soave, Italy | 2021
Lemon and tangerine zest, whisp of caramel.

Zolo, Torrontés 41 | 35 / 12 | 10
Mendoza, Argentina | 2022

JM Brocard, Chardonnay 61
Burgundy, France | 2021

Rhanleigh, Chenin Blanc 41 / 12
Western Cape, South Africa | 2022

Round & Soft
Because you like a fuller Chardonnay or off-dry Riesling...

Old Soul, Chardonnay 43 | 41 / 14 | 11
Lodi, California | 2022

Albert Mann, Pinot Blanc 65
Alsace, France | 2021
Elegant with notes of white flowers.

Rosé

Bodegas Solarce Rioja 49 | 43 / 13 | 11
Mazuelo, D.O.C. Rioja, Spain | 2023

Liquid Geography, Mencia 41 | 37 / 13 | 11
Bierzo D.O., Spain | 2022
50% of profits are donated to charitable causes.

Château Peyrassol, Reserve 66
Cinsault, Grenache, Côtes De Provence, France | 2023

Red

Light & Easy
Because you like Pinot Noir....

Cloudline, Pinot Noir 61 / 16 | 12
Willamette Valley, United States | 2022

Kavaklidere, Yakut 41
Öküzögü, Bogazkere, Turkey | 2022
Notes of berries & spice, with a smoky finish.

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

Round & Balanced
Because you like Malbec or Merlot....

Viña Las Perdices, Malbec Reserva 49 | 43 / 13 | 10
Mendoza, Argentina | 2021

Cru Monplaisir, Bordeaux Supérieur 61 / 16
Blend, Bordeaux, France | 2020

Château Péage Macular 61
Blend, Côtes Du Rhône AOC, France | 2020

Cordillera, Carménère 56
Valle Del Cachapoal, Chile | 2021
Chile's signature grape—with black fruit & spice.

Rich & Bold
Because you like Cabernet Sauvignon or bold reds....

Elias Mora, Tinta de Toro 53
Toro, Spain | 2020

Dingac Vinarija, Peljesac 51
Dalmatia, Croatia | 2019
Notes of plum, dried herbs & coastal minerality.

Domaine des Tourelles 53
Bekka Valley, Lebanon | 2020
A bold red with dark cherry, spice & depth.

Shumi Cellars, Saperavi 66
Kakheti, Georgia | 2014
Complex red—aged and an exceptional value.

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