

STREET FOOD

ROASTED MUSHROOM SOUP Preserved forest mushrooms, chive oil	🌿	\$8	GREEK WINGS Lemon, mediterranean herbs, served with a feta dip	👤	\$16
MEZZE PLATTER Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar na'an	🌿	\$17	MISO CAESAR SALAD Shiitake "bacon", zesty wonton chips, nori, sesame		\$13
BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2	🌿 👤	\$10	COCHINITA PIBIL BAO BUNS Slow-cooked pulled-pork, pickled onion, chili mayo	👤	\$14
VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip	🌿 👤	\$15	GUACAMOLE CON TOSTONES Served with green plantain fritters	🌿 👤	\$15
GREEK YOGURT PARFAIT Strawberry jam, homemade ras el hanout granola	🌿 👤	\$11			

BRUNCH FARE

TURKISH EGGS Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill	🌿	\$19	SHAKSHUKA & AREPAS Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. <i>Ask your server to make it vegan!</i>	🌿 👤	\$19
GAMBAS AL AJILLO Y AREPAS Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas	🌿	\$20	HONG KONG STYLE FRENCH TOAST Peanut butter, condensed milk & strawberry jam	🌿 👤	\$17
TOUM AVOCADO TOAST Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle	🌿	\$17			

BURGERS & SANDWICHES (CHOICE OF FRIES OR SALAD)

CLASSIC CHEESEBURGER American cheese on a sesame brioche bun	👤	\$14	BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. <i>Add egg +2</i>	\$18
PERUVIAN DOUBLE FRIED CHICKEN SANDWICH Aji amarillo, salsa criolla, lime		\$17		

SEASONAL DRINKS

PINEAPPLE MATCHA \$7
Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA Hot or iced \$7
Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA \$7
Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$7
Hibiscus flower-infused. Popular across Latin America!

MOCKTAILS

FONI NEGRONI Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz	\$13
VIRGIN PIÑA COLADA A classic pina colada made with ceder non-alcoholic gin	\$10
KYURI KANZAN Raspberry shrub balanced with ceder non-alcoholic cucumber gin	\$10

COFFEE/TEA

AMERICANO	\$5
ESPRESSO	\$4
CAPPUCCINO	\$6
MACCHIATO	\$5
LATTE	\$6
HOT TEA ask your server for our selection!	\$6

Like in most immigrant homes, nearly everything we serve is homemade.

🌿 Vegan 🌿 Vegetarian 🌿 Gluten-Free 👤 Kid's Favorite

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 to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



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AND PRIVATE
EVENTS WITH
A MISSION!

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

BRUNCH MENU

SERVED ON WEEKENDS
FROM 11AM-3 PM

SIGNATURE COCKTAILS



SIDDHARTA \$15
FRESH · TART · SPICY
· SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu · Honey · Fresh Lime · Muddled
Thai Basil · Cucumber · Jalapeño



INVICTUS \$15
SMOKY · SPICY · SHAKEN
SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye · Fortified Wine · Honey-Cinnamon ·
Pilsner · Fresh Citrus



TERNURA \$16
HERBAL · SPICY · SHAKEN

Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion fruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco · Passion Fruit · Lime · Honey · Matcha
· Jalapeño · Egg White

COCKTAILS

AMALFI SPRITZ \$14
Aperol · Brut Sparkling · Fresh fruit

IF MARGARITA \$16
Tequila · Orange Bitter Liqueur
· Lime · Strawberry · Basil

CORPSE REVIVER #2 \$15
Gin · French Aperitif · Apricot
Liqueur · Lemon

CAIPIRINHA \$15
Cachaça · Lime · Sugar

PIÑA COLADA \$14
Rum · Pineapple Juice · Pandan
Coconut Milk · Lime

SINGAPORE SLING \$15
Gin · Pineapple · Lime · Dry
Curaçao · Cherry Liqueur

SAKURA SOUR \$15
Japanese Whiskey · Raspberry
Shrub · Japanese Yuzu Bitters · Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

MIMOSA

CLASSIC MIMOSA \$12/\$37
choice of orange, pineapple or mango

DIY MIMOSA TRIO \$42
Served with a bottle of bubbly and
orange, pineapple and mango juices

WINES

BUBBLES

**CONCA D'ORO PROSECCO
BRUT ROSÉ 2023** \$49
Glera, Pinot Noir, Veneto, Italy \$13

1+1=3 CYGNUS CAVA RESERVA (NV) \$53
Xarel-Lo, Macabeo, Parellada,
Cava, Spain \$14

MARIA CASANOVAS, CAVA (NV) \$57
Catalonia, Spain

**J. LASSALLE, BRUT CUVÉE
RÉFÉRENCE (NV)** \$150
Chardonnay, Pinot Noir, Meunier
Champagne A.O.C., France

ROSÉ

BODEGAS SOLARCE RIOJA 2023 \$49
Tempranillo, Graciano, Garnacha,
Mazuelo, D.O.C. Rioja, Spain \$13

LIQUID GEOGRAPHY, MENCIA 2022 \$41
Bierzo D.O., Spain \$13

**CHÂTEAU PEYRASSOL,
RESERVE 2023** \$66
Cinsault, Grenache
Côtes De Provence, France

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022 \$53
Rías Baixas D.O., Spain \$14

RHANLEIGH, CHENIN BLANC 2022 \$41
Western Cape, South Africa \$12

ZOLO, TORRONTES 2022 \$41
Mendoza, Argentina \$12

OLD SOUL, CHARDONNAY 2022 \$43
Lodi, California \$14

TAMELLINI, GARGANEGA 2021 \$46
D.O.C. Soave D.O.C., Italy

**MANTEL BLANCO,
SAUVIGNON BLANC 2021** \$49
Rueda D.O., Spain

**JEAN-MARC BROCARD,
CHARDONNAY 2021** \$61
Burgundy, France

ALBERT MANN, PINOT BLANC 2021 \$65
Alsace, France

RED

KAVAKLIDERE, YAKUT 2022 \$49
Öküzögü, Bogazkere
Eastern Anatolia, Turkey \$13

DINGAC VINARIJA, PELJESAC 2019 \$51
Dalmatia, Croatia \$15

**BODEGA ELIAS MORA, TINTA
DE TORO 2020** \$53
Toro, Spain \$16

DOMAINE DES TOURELLES 2020 \$53
Bekka Valley, Lebanon \$16

**CORDILLERA DE LOS ANDES
CARMÉNÈRE 2021** \$56
Valle Del Cachapoal, Chile

SHUMI CELLARS, SAPERAVI 2014 \$66
Kakheti, Georgia

VILLA DI GEGGIANO, BANDINELLO 2018 \$66
Blend: Sangiovese, Cilieggiolo, Syrah
D.O.C. Toscana, Italy

SANGRIA

RED SANGRIA HELADA \$12/\$37
Fresh cut fruits

WHITE SANGRIA \$12/\$37
Infused with cinnamon and cardamom

BEERS

LAV \$8
Serbia, Lager, 4.9%

POLAR \$8
Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS \$9
USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION \$9
USA, Hazy IPA, 5.5%

MODELO ESPECIAL \$9
Mexico, Lager, 4.4%

NON ALCOHOLIC

HOMEMADE ICED TEA \$5

JARRITOS \$5

MEXICAN COKE \$6

DIET COKE \$5

SPRITE \$5

CLOUDLINE, PINOT NOIR 2022 \$61
Willamette Valley, United States \$16

**CRU MONPLAISIR,
BORDEAUX SUPÉRIEUR 2020** \$61
Blend: Merlot, Cab. Sauv., Cab. Franc
Bordeaux, France \$16

**DOMAINE FRANÇOIS VILLARD,
SYRAH 2021** \$61
Côtes Du Rhône, France

**CHÂTEAU PÉAGE CUVÉE
MACULAR 2020** \$61
Blend: Grenache, Syrah, Mourvèdre
Côtes Du Rhône AOC, France

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