

SMALL PLATES

ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

🌿 🍄 \$8

GUACAMOLE CON TOSTONES

Served with green plantain fritters

🌿 🍃 🍌 \$15

MEZZE PLATTER

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

🌿 \$17

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

🍌 \$16

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

UNCLASSIC CLASSICS

TURKISH EGGS

Sesame encrusted simit bread, poached eggs, labne, Aleppo pepper oil, cucumber, dill

🌿 \$19

SHAKSHUKA & AREPAS

Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices. Served with two Venezuelan arepas. Ask your server to make it vegan!

🌿 🍌 \$19

SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

🌿 \$16

HANDHELDS

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime

\$17

THE IMMIGRANT BEC SANDWICH

Bacon, soft scramble, American cheese, caramelized onion, secret harissa sauce

🍌 \$15

THE IMMIGRANT BURGER

Special harissa sauce, American cheese, lettuce, onion

\$18

AVOCADO TOAST

Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

🌿 \$17

CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun

🍌 \$14

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo

🍌 \$14

ON THE SWEETER SIDE

GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola

🌿 🍌 🍌 \$11

HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam

🌿 🍌 \$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!

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.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

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. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

BRUNCH MENU

SERVED ON WEEKENDS
FROM 11:30AM-3PM

SIGNATURE COCKTAILS

SIDDHARTHA

Shochu • Honey • Fresh lime • Thai Basil • Cucumber • Jalepeño
MOCKTAIL VERSION / 10

\$15

INVICTUS

Rye • Fortified wine • Honey • Cinnamon • Pilsner • Fresh lime

\$15

TERNURA

Pisco • Passion fruit • Fresh lime • Honey • Matcha • Egg white • Jalepeño
VEGAN VERSION AVAILABLE UPON REQUEST

\$16

MOCKTAILS

FONI NEGRONI

Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso

\$10

VIRGIN PIÑA COLADA

A classic pina colada with Ceder's non-alcoholic gin

\$10

KYURI KANZAN

Raspberry shrub with non-alcoholic cucumber gin

\$10

COCKTAILS

AMALFI SPRITZ

Aperol • Brut Sparkling • Fresh fruit

\$14

IF MARGARITA

Tequila • Orange Bitter Liqueur
• Lime • Strawberry • Basil

\$16

CORPSE REVIVER #2

Gin • French Aperitif • Apricot
Liqueur • Lemon

\$15

CAIPIRINHA

Cachaça • Lime • Sugar

\$15

PIÑA COLADA

Rum • Pineapple Juice • Pandan
Coconut Milk • Lime

\$14

SINGAPORE SLING

Gin • Pineapple • Lime • Dry
Curaçao • Cherry Liqueur

\$15

SAKURA SOUR

Japanese Whiskey • Raspberry
Shrub • Japanese Yuzu Bitters • Egg White

\$15

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

SIGNATURE RED

Served with fresh fruits

\$37

\$12

SEASONAL WHITE

Cinnamon, star anise, served fresh fruits

\$37

\$12

WINES

BUBBLES

ROSÉ

CONCA D'ORO PROSECCO BRUT ROSÉ 2023

Glera, Pinot Noir, Veneto, Italy

\$49

\$13

1+1=3 CYGNUS CAVA RESERVA (NV)

Xarel-Lo, Macabeo, Parellada,
Cava, Spain

\$53

\$14

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

\$57

J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)

Chardonnay, Pinot Noir, Meunier
Champagne A.O.C., France

\$150

MIMOSA

CLASSIC MIMOSA

Choice of orange, pineapple or mango

\$37

\$12

DIY MIMOSA TRIO

Served with a bottle of bubbly and
orange, pineapple and mango juices

\$42

BEERS

LAV

Serbia, Lager, 4.9%

\$8

POLAR

Venezuela, Pilsner, 4.5%

\$8

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

BODEGAS LA CAÑA, ALBARIÑO 2022

Rías Baixas D.O., Spain

\$53

\$14

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

\$41

\$12

ZOLO, TORRONTES 2022

Mendoza, Argentina

\$41

\$12

OLD SOUL, CHARDONNAY 2022

Lodi, California

\$43

\$14

TAMELLINI, GARGANEGA 2021

D.O.C. Soave D.O.C., Italy

\$46

WHITE

MANTEL BLANCO, SAUVIGNON BLANC 2021

Rueda D.O., Spain

\$49

\$13

JEAN-MARC BROCARD, CHARDONNAY 2021

Burgundy, France

\$61

ALBERT MANN, PINOT BLANC 2021

Alsace, France

\$65

RED

KAVAKLIDERE, YAKUT 2022

Öküzögü, Bogazkere
Eastern Anatolia, Turkey

\$49

\$13

DINGAC VINARIJA, PELJESAC 2019

Dalmatia, Croatia

\$51

BODEGA ELIAS MORA, TINTA DE TORO 2020

Toro, Spain

\$53

DOMAINE DES TOURELLES 2020

Bekka Valley, Lebanon

\$61

\$16

CORDILLERA DE LOS ANDES CARMÉNÈRE 2021

Valle Del Cachapoal, Chile

\$56

SHUMI CELLARS, SAPERAVI 2014

Kakheti, Georgia

\$66

VILLA DI GEGGIANO, BANDINELLO 2018

Blend: Sangiovese, Cilieggiolo, Syrah
D.O.C. Toscana, Italy

\$66

NON ALCOHOLIC

HOMEMADE ICED TEA

\$5

JARRITOS

\$5

MEXICAN COKE

\$6

DIET COKE

\$5

SPRITE

\$5

COFFEE/TEA

AMERICANO

\$5

ESPRESSO

\$4

CAPPUCCINO

\$6

MACCHIATO

\$5

LATTE

\$6

HOT TEA

\$6

ask your server for our selection!

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