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. 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 100% of your tip goes to the team’s next paycheck. Thank you.

**DINNER MENU**

**SERVED**
**TUESDAY-SATURDAY**
**AFTER 5:30PM**

---

**STREET FOOD**

- **HUMMUS**
  Crispy chickpeas, paprika, served with warm za’atar na’an
  - $11

- **SHRIMP CEVICHE VERDE**
  Chilled tomatillo lime broth, serrano pepper, tostones
  - $19

- **MARINATED OLIVES**
  Roasted garlic, thyme, chili flake
  - $8

- **FRENCH SOUR CREAM & ONION DIP**
  Served with kettle cooked chips
  - $9

- **BELGIAN FRIES**
  Seasoned to perfection, served with garlic aioli
  - $9

- **VENEZUELAN TEQUEÑOS**
  Queso blanco wrapped in dough, with a chili peanut dip
  - $15

- **INDIAN SAMosas**
  Vegetable filling and chickpeas, tamarind chutney drizzle
  - $15

- **SHISHITO PEPPERS**
  Blistered peppers with a chili garlic sauce
  - $14

- **MEZZE PLATTER**
  Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an
  - $15

- **TAMARIND BBQ RIBS**
  Toasted sesame, green onion, chili
  - $18

- **MISO CAESAR SALAD**
  Shitake ‘bacon’, zesty wonton chips, nori, sesame
  - $13

- **TUNA TATAKI**
  Chickpea/edamame puree, sweet potato, peanuts
  - $22

- **OCTOPUS TAKOYAKI**
  Brazilian-Japanese yucca octopus croquettes, pickled ginger, kewpie mayo, bonito flakes, nori
  - $18

- **MEDITERRANEAN LAMB SKEWERS**
  DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili
  - $24

- **JAPANESE MEATBALLS**
  DIY lettuce wrap, served with kimchi, cucumber salad, peanuts
  - $22

- **VEGAN CHAUFa**
  Fried rice, baby bok choy, szechuan pepper, mushroom, zucchini, crispy eggplant, thai basil
  - $20

---

**AROUND THE WORLD DIM SUM**

**PRESENTED IN A LAYERED BAMBOO STEAMER TOWER**

- **CHICKEN & LEMONGRASS DUMPLING**
  Onions, scallions, fish sauce, garlic
  - $26

- **TUNA TARTARE**
  Shiso leaf, pickled pineapple, shallots, chives, scallions
  - $28

- **MINI LAMB SKEWER**
  Thai chili, dates, cilantro, mint, labne, baby gem
  - $14

**Dim sum means ‘touch the heart’ in Chinese. The small portions were designed to merely touch the heart not sate the appetite.**

---

**LARGER PLATES**

- **ASIAN CAULIFLOWER**
  Kimchi, green plantain puree, peanuts, coconut crust
  - $26

- **CHICKEN MILANESA**
  Cassava breading, tomato sauce, fontina cheese, mashed potatoes, truffle gravy
  - $28

- **KOREAN BURGER**
  Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno
  - $22

- **BRANZINO FROM THE LEVANT**
  Potato salad and avocado hummus, lebanese yogurt
  - $39

---

**HAPPY HOUR**

**GLOBALLY-INSPIRED HAPPY HOUR, TUES-SAT 3PM-7PM**

**THE COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!**

---

**CATERING**

**AND PRIVATE EVENTS WITH A MISSION!**

---

**IMMIGRANTS MAKE AMERICA GREAT**

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