

FOR THE TABLE

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

🌱 🥬 🧑 \$9

SUMMER GAZPACHO

Spain's summer soup. Tomato, garlic, and red bell pepper

🌱 🥬 \$9

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

🥬 🧑 \$9

HUMMUS

Crispy chickpeas, paprika, served with warm za'atar na'an

🌱 \$11

GUACAMOLE CON TOSTONES

Served with green plantain fritters

🥬 🌱 🧑 \$15

MEZZE PLATTER

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

🌱 \$15

TEQUEÑOS

Traditional Venezuelan queso blanco wrapped in dough, with a sweet and spicy chili peanut dip

🌱 🧑 \$15

TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

🧑 \$15

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame

\$12

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork served in an Asian steamed roll with pickled onion, cilantro and chili mayo

🧑 \$14

FILIPINO FRIED CHICKEN

Sweet chili, adobo spice, Thai herbs, roasted banana ketchup

\$19

PLATES

TOUM AVOCADO TOAST

Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

🌱 \$17

GAMBAS AL AJILLO Y AREPAS

Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas

🥬 \$20

CLASSIC CHEESEBURGER

American cheese on a sesame brioche bun, served with fries

🧑 \$16

BLEU BURGER

Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun, served with fries. Add sunny side up egg +2

\$19

SHAKSHUKA & AREPAS

Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan!

🥬 🌱 🧑 \$19

TURKISH EGGS

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

🌱 \$19

PERSIAN PISTACHIO BUN

The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze

🌱 🧑 \$15

TIRAMISU CHURROS

A fancier fusion version of two favorites, coffee-chocolate pick-me up bites

🌱 🧑 \$16

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

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.

🌱 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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BRUNCH MENU

SERVED ON WEEKENDS
FROM 11AM-3 PM

BRUNCH COCKTAILS

MARGARITA

Tequila, orange bitter liqueur, lime, strawberry

\$16

APPLE RUM PUNCH

Barbados rum, mango purée, cherry liqueur, spiced apple cider

\$15

PINEAPPLE DAIQUIRI

Barbados rum, freshly squeezed citrus juices, pineapple

\$14

BAMBOO COCKTAIL

Manzanilla sherry, vermouth blanco, bitters, lemon twist

\$13

CAIPIRINHA

Cachaça, Lime

\$15

KYIV MULE

Ukrainian vodka, ginger beer, lime

\$13

GRAPES, GRAPEFRUIT & GINGER

Georgian chacha, freshly squeezed grapefruit, ginger purée

\$14

CHILLED CARAJILLO

Spanish brandy liqueur, espresso

\$11

BRUNCH CLASSICS

MIMOSA \$11

Orange, Pineapple, Mango

RED SANGRIA HELADA \$11

WHITE SANGRIA HELADA \$11

SEASONAL DRINKS

PINEAPPLE MATCHA \$6

Matcha, chamomile, lemongrass & pineapple.

CAFÉ CALMA \$6

Oatmilk, dates, and Peruvian coffee. Hot or iced.

MINT LIMONANA \$6

Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$6

Hibiscus flower-infused water. Popular across Latin America!

COFFEES & TEAS

AMERICANO

\$4

HOT TEA

\$4

ESPRESSO

\$3

CAPPUCCINO

\$5

FLAT WHITE

\$5

LATTE

\$5

BEERS

LAV

Serbia, Lager 4.9%

\$7

MODELO NEGRA

Mexico, Amber Lager 5.4%

\$8

PFANNER

Austria, Hard Cider 4%

\$7

SINGHA

Thailand, Lager 5%

\$8

POLAR

Venezuela, Pilsner 4.5%

\$7

ASAHI

Japan, Lager 5.2%

\$9

MAHOU CINCO ESTRELLAS

Spain, Lager 5.5%

\$8

FRESH SQUEEZED IPA

USA, India Pale Ale 6.4%

\$9

MAHOU IPA

Spain, Session India Pale Ale 4.5%

\$8

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