# Brunch Menu

**Served on weekends from 11:30 AM - 3 PM**

## For the Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Belgian Fries</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Seasoned to perfection, served with garlic aioli</td>
<td></td>
</tr>
<tr>
<td>Add white truffle oil +2</td>
<td>Add parmesan +2</td>
</tr>
<tr>
<td><strong>Butternut Squash Soup</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Date-sherry caramel, caramelized almonds</td>
<td></td>
</tr>
<tr>
<td><strong>French Sour Cream &amp; Onion Dip</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Served with kettle cooked chips</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus</strong></td>
<td>$11</td>
</tr>
<tr>
<td>Crispy chickpeas, paprika, served with warm za’atar na’an</td>
<td></td>
</tr>
<tr>
<td><strong>Guacamole con Tostones</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Served with green plantain fritters</td>
<td></td>
</tr>
<tr>
<td><strong>Mezze Platter</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an</td>
<td></td>
</tr>
</tbody>
</table>

## Plates

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shakshuka &amp; Arepas</strong></td>
<td>$19</td>
</tr>
<tr>
<td>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!</td>
<td></td>
</tr>
<tr>
<td><strong>Turkish Eggs</strong></td>
<td>$19</td>
</tr>
<tr>
<td>Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill</td>
<td></td>
</tr>
<tr>
<td><strong>Persian Pistachio Bun</strong></td>
<td>$15</td>
</tr>
<tr>
<td>The classic flavors of Ancient Persia topped with a brûléed orange blossom glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Tiramisu Churros</strong></td>
<td>$16</td>
</tr>
<tr>
<td>A fancier fusion version of two favorites, coffee-chocolate pick-me up bites</td>
<td></td>
</tr>
</tbody>
</table>

**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.**

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**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 COCKTAILS

MARGARITA $16
Tequila, orange bitter liqueur, lime, strawberry

PINEAPPLE DAIQUIRI $14
Barbados rum, freshly squeezed citrus juice, pineapple

CAIPIRINHA $15
Cachaça, cane sugar, lime

GRAPEFRUIT & GINGER $14
Georgian chacha, freshly squeezed grapefruit, ginger purée

APPLE RUM PUNCH $15
Barbados rum, mango purée, cherry liqueur, spiced apple cider

BAMBOO COCKTAIL $13
Manzanilla sherry, vermouth blanco, bitters, lemon twist

KYIV MULE $13
Ukrainian vodka, ginger beer, lime

CHILLED CARAJILLO $11
Spanish brandy liqueur, espresso

BRUNCH CLASSICS

MIMOSA $11
Choose: Orange, Pineapple, Mango

RED SANGRIA HELADA $11
The classic, with fresh fruit

WHITE SANGRIA $11
Cinnamon, cardamom, fresh fruit

SEASONAL DRINKS

PINEAPPLE MATCHA $6
Matcha, chamomile, lemongrass and 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. Popular across Latin America!

COFFEES & TEAS

AMERICANO $4
HOT TEA ask your server for our selection! $4
ESPRESSO $3
CAPPUCCINO $5
FLAT WHITE $5
LATTE $5

BEERS

LAV $7
Serbia, Lager 4.9%

MODELO NEGRA $8
Mexico, Amber Lager 5.4%

PFANNER $7
Austria, Hard Cider 4%

SINGHA $8
Thailand, Lager 5%

POLAR $7
Venezuela, Pilsner 4.5%

ASAHI $9
Japan, Lager 5.2%

MAHOU CINCO ESTRELLAS $8
Spain, Lager 5.5%

FRESH SQUEEZED IPA $9
USA, India Pale Ale 6.4%

MAHOU IPA $8
Spain, Session India Pale Ale 4.5%

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