

AROUND THE WORLD DIM SUM

PRESENTED IN A LAYERED BAMBOO STEAMER TOWER

\$25/PERSON

CHICKEN & LEMONGRASS DUMPLING

Onions, scallions, fish sauce, garlic

TUNA TARTARE

Shiso leaf, pickled pineapple, shallots, chives, scallions

MINI LAMB SKEWER

Thai chili, dates, cilantro, mint, labne, baby gem

SHRIMP CROQUETTE

Roasted red pepper aioli

COCHINITA PIBIL BAO BUN

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

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

GLOBAL STREET FOOD

HUMMUS

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

 \$11 |  \$9

MEZZE PLATTER

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

 \$15

BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds

  \$9

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  \$8 | \$6

FRENCH SOUR CREAM & ONION DIP

Served with kettle cooked chips

 \$9 | \$6

BELGIAN FRIES

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

  \$9 | \$7

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili peanut dip

 \$15 | \$11

INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

 \$15 | \$10

TOKYO CROQUETTES

Octopus, pickled ginger, bonito, nori, yucca, takoyaki sauce

\$18

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

NEW ON THE STREET!

CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil

  \$12 | \$10

CRISPY PORK BELLY

Tomato salad, lime vinaigrette, toasted peanuts

 \$16

SARY'S PUPUSAS

El Salvador's national dish, stuffed with beans & cheese, with pickled cabbage and tomato salsa

  \$14 | \$9


TAMARIND BBQ RIBS

Toasted sesame, green onion, chili

\$18

DUCK CONFIT

Corn succotash, apple-walnut salad, maple-bacon vinaigrette

 \$26

MISO CAESAR SALAD

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

\$13

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, served with labne, chili, za'atar, dates, cilantro and Thai chili

 \$24

TUNA CRUDO

Chickpea/edamame puree, sweet potato, peanuts

 \$22

COMFORT STREET FOOD

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

  \$19 | \$12

KOREAN BURGER

Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno

\$22

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust

  \$26

CHICKEN MILANESA

Cassava, tomato, fontina, mashed potatoes, truffle

\$28

JAPANESE MEATBALLS

DIY lettuce wrap, kimchi, cucumber salad, peanuts

\$22

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice

  \$23

HAPPY HOUR

TUES-SAT 3PM-7PM
ONLY FOR DINE-IN

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

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

 Happy Hour

 Gluten-Free

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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DINNER MENU

SERVED
TUESDAY-SATURDAY

COCKTAILS

AMALFI SPRITZ	\$14	\$10
Aperol • Brut Sparkling • Fresh fruit		
IF MARGARITA	\$16	\$10
Tequila • Orange Bitter Liqueur • Lime • Strawberry		
CORPSE REVIVER #2	\$15	\$10
Gin • French Aperitif • Apricot Liqueur • Lemon		
LA LOUISIANE	\$16	
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters		
CAIPIRINHA	\$15	\$10
Cachaça • Lime • Sugar		
MEZCAL NEGRONI	\$15	
Herbal Liqueur • Mezcal • Sweet Vermouth		
PIÑA COLADA	\$14	\$10
Rum • Pineapple Juice • Pandan Coconut Milk • Lime		
SINGAPORE SLING	\$15	\$10
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur		
SAKURA SOUR	\$15	\$10
Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White		
CARIBBEAN COLDBREW	\$17	
Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso		
GIN TONIC	\$15	\$10
London Dry Gin • Elderflower Tonic		
BRANDY OLD FASHIONED	\$12	\$10
Spanish Brandy • Sugar • Bitters		
CLASSIC NEGRONI	\$15	\$10
London Dry Gin • Italian Bitters • Aperitif • Italian Sweet Vermouth		

BEERS

LAV	\$7	\$5
Serbia, Lager 4.9%		
PFANNER	\$7	
Austria, Hard Cider 4%		
POLAR	\$7	\$5
Venezuela, Pilsner 4.5%		
DC BRAU EL HEFE SPEAKS	\$8	
USA, German Hefeweizen 5%		
DC BRAU JOINT RESOLUTION	\$8	
USA, Hazy India Pale Ale 5.5%		
MAHOU	\$8	
Spain, Lager 5.5%		
MODELO NEGRA	\$8	
Mexico, Amber Lager 5.4%		
SINGHA	\$8	
Thailand, Lager 5%		
ASAHI	\$9	
Japan, Lager 5.2%		
FRESH SQUEEZED	\$9	
USA, India Pale Ale 6.4%		

NON ALCOHOLIC

MINT LIMONANA	\$6
PINEAPPLE MATCHA	\$6
AGUA DE JAMAICA	\$6
CAFÉ CALMA hot or iced	\$6
HOUSEMADE ICED TEA	\$4

SANGRIA

RED SANGRIA HELADA	\$11	\$9	WHITE SANGRIA HELADA	\$11	\$9
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WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2020	\$48	\$42	MARIA CASANOVAS, CAVA (NV)	\$56
Raboso, Glera, Prosecco Rosé D.O.C., Italy		\$12	\$10	Catalonia, Spain
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)	\$52	\$46	J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)	\$145
Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain		\$13	\$10	Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2020	\$48	\$42	CHÂTEAU PEYRASSOL, RESERVE 2020	\$65
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		\$12	\$10	Cinsault, Grenache, Côtes De Provence A.O.C., France
LIQUID GEOGRAPHY, MENCIA 2021	\$40	\$36		
Bierzo D.O., Spain		\$12	\$10	

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2020	\$52	\$46	MANTEL BLANCO, SAUVIGNON BLANC 2020	\$48
Rías Baixas D.O., Spain		\$13	\$10	Rueda D.O., Spain
RHANLEIGH, CHENIN BLANC 2022	\$40	\$34	TAMELLINI, GARGANEGA 2020	\$45
Western Cape, South Africa		\$11	\$9	D.O.C. Soave D.O.C., Italy
ZOLO, TORRONTES 2021	\$40	\$34	CASTELO DO PAPA, GODELLO 2019	\$56
Mendoza, Argentina		\$11	\$9	Valdeorras D.O., Spain
ESSAY, SAUVIGNON BLANC 2021	\$40		JEAN-MARC BROCARD, CHARDONNAY 2019	\$60
Western Cape, South Africa				Burgundy, France
BENVENUTI, MALVASIA 2019	\$48		ALBERT MANN, PINOT BLANC 2018	\$64
Istria, Croatia				Alsace, France
PACO & LOLA, ALBARIÑO 2021	\$53			
Rías Baixas D.O., Spain				

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2018	\$48	\$43	DINGAC VINARIJA, PELJESAC 2019	\$50
Mendoza, Argentina		\$12	\$10	Dalmatia, Croatia
XILA, TERRA ALTA ORGANIC GARNACHA 2016	\$56	\$52	DOMAINE DES TOURELLES, BLEND 2018	\$52
Catalonia D.O., Spain		\$14	\$10	Bekka Valley, Lebanon
KAVAKLIDERE, YAKUT 2019	\$40		BODEGA ELIAS MORA 2017	\$52
Öküzgözü, Bogazkere, Eastern Anatolia, Turkey				Tinta De Toro, D.O. Toro, Spain
DOMAINE FRANÇOIS VILLARD, SYRAH 2019	\$60		VILLA DI GEGGIANO, BANDINELLO 2018	\$65
Côtes Du Rhône, France				Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy
CLOUDLINE, PINOT NOIR 2021	\$60		CHÂTEAU PÉAGE, CUVÉE MACULAR 2019	\$60
Willamette Valley, Oregon		\$15		Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France
CRU MONPLAISIR, BORDEAUX SUPERIEUR 2019	\$60		ABADIA RETUERTA, SELECCION ESPECIAL 2017	\$115
Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France		\$15		Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain
SHUMI CELLARS, SAPERAVI 2014	\$65		ESCALADA DO SIL, GARNACHA 2018	\$120
Kakheti, Georgia				Valdeorras D.O., Spain
CORDELLERA DE LOS ANDES CARMENERE 2018	\$55			
Valle Del Cachapoal, Chile				

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IMMIGRANT FOOD

PLANET
WORD

DESSERT

THE GLOBE

A chocolate lover's dream, inspired by Planet Word's Great Globe. Crack the chocolate orb to get to the chocolate mousse! Served on an almond pedestal and chocolate lava crumble

\$15

TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, vanilla ice cream, lime zest

\$15

ALFAJORES

Round biscuits joined together with dulce de leche

\$10

AFFOGATO

Traditional Italian scoop of vanilla ice cream "drowned" in a shot of hot espresso | Decaf available

\$10

AFTER DINNER DRINKS

CARIBBEAN COLDBREW

Rum, Coffee liqueur, Coconut syrup, Espresso

\$17

CHILLED CARAJILLO

Licor 43, Espresso

\$14

SAN EMILIO PX LUSTAU

\$14

PIERRE FERRAND 1840 1RE CRU COGNAC

\$14

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