**DINNER MENU**

**SERVED**

**TUESDAY-SATURDAY**

**AFTER 5:30PM**

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**Mezze platter**

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

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**Duck Confit**

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

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**Chicken & Lemongrass Dumpling**

Onions, scallions, fish sauce, garlic

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**Tuna Tartare**

Shiso leaf, pickled pineapple, shallots, chives, scallions

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**Shrimp Croquette**

Roasted red pepper aioli

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**Mini Lamb Skewer**

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

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**Chicken Milanesa**

Cassava, tomato, fontina, mashed potatoes, truffle

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**Tuna Crudo**

Chickpea/edamame puree, sweet potato, peanuts

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**Venezuelan Tequeños**

Queso blanco wrapped in dough, with a chili peanut dip

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**French Sour Cream & Onion Dip**

Served with kettle cooked chips

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**Indian Samosas**

Vegetable filling and chickpeas, tamarind chutney drizzle

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**TOKYO CROQUETTES**

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

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**Shrimp Ceviche Verde**

Chilled tomatillo lime broth, serrano pepper, tapenade

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**Hummus**

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

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**Mezze Platter**

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

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**Butternut Squash Soup**

Date-sherry caramel, caramelized almonds

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**Marinated Olives**

Roasted garlic, thyme, chili flake

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**Belgian Fries**

Seasoned to perfection, served with garlic aioli

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**Venezuelan Tequeños**

Queso blanco wrapped in dough, with a chili peanut dip

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**Indian Samosas**

Vegetable filling and chickpeas, tamarind chutney drizzle

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**Tokyo Croquettes**

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

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**Shrimp Ceviche Verde**

Chilled tomatillo lime broth, serrano pepper, tapenade

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**Comfort Street Food**

**Filipino Fried Chicken**

Sweet chili, Thai herbs, roasted banana ketchup

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**Japanese Meatballs**

DIY lettuce wrap, kimchi, cucumber salad, peanuts

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**Asian Cauliflower**

Kimchi, green plantain puree, peanuts, coconut crust

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**Tamarind BBQ Ribs**

Toasted sesame, green onion, chili

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**Duck Confit**

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

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**Miso Caesar Salad**

Shiitake “bacon”, zesty wonton chips, nori, sesame

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**Mediterranean Lamb Skewers**

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

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**Tuna Crudo**

Chickpea/edamame puree, sweet potato, peanuts

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**Global Street Food**

**Belgian Fries**

Seasoned to perfection, served with garlic aioli

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**TOKYO CROQUETTES**

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

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**Shrimp Ceviche Verde**

Chilled tomatillo lime broth, serrano pepper, tapenade

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**Happy Hour**

**Tues-Sat 3PM-7PM**

**Only for Dine-In**

**Around the World Dim Sum**

Presented in a layered bamboo steamer tower

**Chicken & Lemongrass Dumpling**

Onions, scallions, fish sauce, garlic

**Shrimp Croquette**

Roasted red pepper aioli

**Tuna Tartare**

Shiso leaf, pickled pineapple, shallots, chives, scallions

**Cochinita Pibil Bao Bun**

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

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**New on the Street!**

**Tamarind BBQ Ribs**

Toasted sesame, green onion, chili

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**Duck Confit**

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

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**Miso Caesar Salad**

Shiitake “bacon”, zesty wonton chips, nori, sesame

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**Mediterranean Lamb Skewers**

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

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**Tuna Crudo**

Chickpea/edamame puree, sweet potato, peanuts

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**Filipino Fried Chicken**

Sweet chili, Thai herbs, roasted banana ketchup

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**Japanese Meatballs**

DIY lettuce wrap, kimchi, cucumber salad, peanuts

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**Asian Cauliflower**

Kimchi, green plantain puree, peanuts, coconut crust

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**Crusty Polenta Fries**

Tomato mostarda, eggplant, goat cheese, basil

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**Miso Caesar Salad**

Shiitake “bacon”, zesty wonton chips, nori, sesame

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**Mediterranean Lamb Skewers**

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

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**Tuna Crudo**

Chickpea/edamame puree, sweet potato, peanuts

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**Global Street Food**

**Belgian Fries**

Seasoned to perfection, served with garlic aioli

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**TOKYO CROQUETTES**

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

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**Shrimp Ceviche Verde**

Chilled tomatillo lime broth, serrano pepper, tapenade

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**Happy Hour**

**Tues-Sat 3PM-7PM**

**Only for Dine-In**

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

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**Breaking Down the Menu:**

- **Mezze Platter:** Offers a variety of dips and vegetable combinations.
- **Duck Confit:** Combines corn succotash and apple-walnut salad for a rich taste.
- **Chicken & Lemongrass Dumpling:** Features a blend of vegetables and seafood, ideal for a balanced meal.
- **Tuna Tartare:** Includes a unique blend of ingredients like shiso leaf and pickled pineapple for a refreshing experience.
- **Cochinita Pibil Bao Bun:** Slow-cooked pulled pork with a twist of cilantro and chili mayo.
- **Tuna Crudo:** A tomatoes and lime-based dish with a hint of sweetness from peanuts.

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**Dim Sum Menu:**

- **Mediterranean Lamb Skewers:** DIY lettuce wrap with labne, chili, dates, cilantro and Thai chili.
- **Tuna Crudo:** A vibrant dish with chickpea/edamame puree and tomatoes.

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**New on the Street:**

- **Tamarind BBQ Ribs:** Toasted sesame, green onion, and chili for a smoky flavor.
- **Duck Confit:** A corn succotash, apple-walnut salad, and maple-bacon vinaigrette.
- **Miso Caesar Salad:** Shiitake “bacon” with zesty wonton chips, nori, and sesame seeds.
- **Mediterranean Lamb Skewers:** DIY lettuce wrap with labne, chili, dates, cilantro, and Thai chili.
- **Tuna Crudo:** A chickpea/edamame puree dish with sweet potato and peanuts.

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**Comfort Street Food:**

- **Filipino Fried Chicken:** Sweet chili, Thai herbs, and roasted banana ketchup.
- **Chicken Milanese:** Cassava, tomato, fontina, mashed potatoes, and truffle.
- **Japanese Meatballs:** DIY lettuce wrap with kimchi, cucumber salad, and peanuts.
- **Roasted Mushroom Lomo Saltado:** Aji amarillo, fried potatoes, garlic rice.

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**Global Street Food:**

- **Belgian Fries:** Seasoned to perfection with garlic aioli.
- **TOKYO CROQUETTES:** Octopus, pickled ginger, bonito, nori, yucca, and takoyaki sauce.
- **Shrimp Ceviche Verde:** Chilled tomatillo lime broth, serrano pepper, and tapenade.

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**Happy Hour**

**Tues-Sat 3PM-7PM**

**Only for Dine-In**

**The Column is our Secret Ingredient for the Happiest of Hours. Cheers!**

- **Vegan:**
- **Vegetarian:**
- **Happy Hour:**
- **Gluten-Free:**

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**Catering and Private Events with a Mission!**

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**Immigrants Make America Great**

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COCKTAILS

AMALFI SPRITZ $14 | $10
Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA $16 | $10
Tequila • Orange Bitter Liqueur • Lime • Strawbery

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 • Pandon 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 COLDREW $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

SANGRIA

RED SANGRIA HELADA

WINES

BUBBLES

MARIA CASANOVAS, CAVA (NV) $56
Catalonia, Spain

J. LASSALLE, BRUT CVUÉE RÉFÉRENCE (NV) $145
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

ROSE'

CHÂTEAU PEYRASSOL, RESERVE 2020 $65
Cinsault, Grenache, Côtes De Provence A.O.C., France

WHITE

MANTEL BLANCO, SAUVIGNON $48
BLANC 2020
Rueda D.O., Spain

TAMELLINI, GARGANEGA 2020 $56
D.O.C. Soave D.O.C., Italy

CASTELO DO PAPA, GODELLO 2019 $60
Valdeorras D.O., Spain

JEAN-MARC BROCARD, CHARDONNAY 2019 $64
Burgundy, France

ALBERT MANN, PINOT BLANC 2018 $64
Alsace, France

RED

DINGAC VINARIJA, PELJESAC 2019 $50
Dalmatia, Croatia

DOMAINE DES TOURELLES, BLEND 2018 $52
Bèzeo Valley, Lebanon

BODEGA ELIAS MORA 2017 $52
Tintu Do Toro, D.O. Toro, Spain

VILLA DI GEGGIANO, BANDINELLO 2018 $65
Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy

CHÂTEAU PÉAGE, CUVEE MACULAR 2019 $120
Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France

ABADIA RETIERTA, SELECCION ESPECIAL 2017 $115
Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain

ESCALADA DO SIL, GARNACHA 2018 $120
Valdeorras D.O., Spain

IMMIGRANTS MAKE AMERICA GREAT

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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