## Dinner Menu
**Served Tuesday-Saturday After 5:30PM**

### Mezze platter
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, warm za’atar na’an

### Chicken & Lemongrass Dumpling
Onions, scallions, fish sauce, garlic

### Tuna Tartare
Shiso leaf, pickled pineapple, shallots, chives, scallions

### Shrimp Croquette
Roasted red pepper aioli

### Cochinita Pibil Bao Bun
Slow cooked pulled pork, pickled onion, cilantro, chili mayo

### Mini Lamb Skewer
Thai chili, dates, cilantro, mint, labne, baby gem

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

### Chicken Milanesa
Cassava, tomato, fontina, mashed potatoes, truffle

### Shrimp ceviche verde
Chilled tomatillo lime broth, serrano pepper, tostones

### Butternut squash soup
Date-sherry caramel, caramelized almonds

### Marinated olives
Roasted garlic, thyme, chili flake

### French sour cream & onion dip
Served with kettle cooked chips

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

### Venezuelan Tequenos
Queso blanco wrapped in dough, with a chili mayo dip

### Indian samosas
Vegetable filling and chickpeas, tamarind chutney drizzle

### Shrimp ceviche verde
Chilled tomatillo lime broth, serrano pepper, tostones

### Tuna Crudo
Chickpea/edamame puree, sweet potato, peanuts

### Miso Caesar Salad
Shiitake “bacon”, zesty wonton chips, nori, sesame

### Tokyo croquettes
Octopus, pickled ginger, banana, nori, yucca, takoyaki sauce

### Tamarind BBQ ribs
Toasted sesame, green onion, chili

### Mediterranean lamb skewers
DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili

### Crispy pork belly
Tomato salad, lime vinaigrette, toasted peanuts

### Comfort street food

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Smaller Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Filipino fried chicken</strong></td>
<td>$19</td>
<td>$12</td>
</tr>
<tr>
<td>Sweet chili, Thai herbs, roasted banana ketchup</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Korean burger</strong></td>
<td>$22</td>
<td></td>
</tr>
<tr>
<td>Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Asian cauliflower</strong></td>
<td>$26</td>
<td></td>
</tr>
<tr>
<td>Kimchi, green plantain puree, peanuts, coconut crust</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### New on the street!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crispy polenta fries</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Tomato mozzarella, goat cheese, basil</td>
<td></td>
</tr>
<tr>
<td><strong>Greek wings</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Lemon, Mediterranean herbs, served with a feta dip</td>
<td></td>
</tr>
<tr>
<td><strong>Sary’s pupusas</strong></td>
<td>$14</td>
</tr>
<tr>
<td>El Salvador’s national dish, stuffed with beans &amp; cheese, with pickled cabbage and tomato salsa</td>
<td></td>
</tr>
</tbody>
</table>

### Global street food

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Miso Caesar Salad</strong></td>
<td>$13</td>
</tr>
<tr>
<td>Shiitake “bacon”, zesty wonton chips, nori, sesame</td>
<td></td>
</tr>
<tr>
<td><strong>Tokyo croquettes</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Octopus, pickled ginger, banana, nori, yucca, takoyaki sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Tamarind BBQ ribs</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Toasted sesame, green onion, chili</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean lamb skewers</strong></td>
<td>$24</td>
</tr>
<tr>
<td>DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili</td>
<td></td>
</tr>
</tbody>
</table>

### Around the World Dim Sum
**Presented in a layered bamboo steamer tower**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken &amp; Lemongrass Dumpling</strong></td>
<td>$25/person</td>
</tr>
<tr>
<td>Onions, scallions, fish sauce, garlic</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp croquette</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted red pepper aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Tuna Tartare</strong></td>
<td></td>
</tr>
<tr>
<td>Shiso leaf, pickled pineapple, shallots, chives, scallions</td>
<td></td>
</tr>
<tr>
<td><strong>Cochinita pibil Bao Bun</strong></td>
<td></td>
</tr>
<tr>
<td>Slow cooked pulled pork, pickled onion, cilantro, chili mayo</td>
<td></td>
</tr>
</tbody>
</table>

### 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.

**Warning:** 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.

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.

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.

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

**Dinner Menu**
**Served Tuesday-Saturday After 5:30PM**

**GLOBAL STREET FOOD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<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>Mezze Platter</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, warm za’atar na’an</td>
<td></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>Marinated Olives</strong></td>
<td>$8</td>
</tr>
<tr>
<td>Roasted garlic, thyme, chili flake</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>Belgian Fries</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Seasoned to perfection, served with garlic aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Venezuelan Tequenos</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Queso blanco wrapped in dough, with a chili mayo dip</td>
<td></td>
</tr>
<tr>
<td><strong>Indian Samosas</strong></td>
<td>$15</td>
</tr>
<tr>
<td>Vegetable filling and chickpeas, tamarind chutney drizzle</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Ceviche Verde</strong></td>
<td>$19</td>
</tr>
<tr>
<td>Chilled tomatillo lime broth, serrano pepper, tostones</td>
<td></td>
</tr>
<tr>
<td><strong>Tuna Crudo</strong></td>
<td>$22</td>
</tr>
<tr>
<td>Chickpea/edamame puree, sweet potato, peanuts</td>
<td></td>
</tr>
</tbody>
</table>

**COMFORT STREET FOOD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Filipino fried chicken</strong></td>
<td>$19</td>
</tr>
<tr>
<td>Sweet chili, Thai herbs, roasted banana ketchup</td>
<td></td>
</tr>
<tr>
<td><strong>Korean burger</strong></td>
<td>$22</td>
</tr>
<tr>
<td>Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno</td>
<td></td>
</tr>
<tr>
<td><strong>Asian cauliflower</strong></td>
<td>$26</td>
</tr>
<tr>
<td>Kimchi, green plantain puree, peanuts, coconut crust</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Milanese</strong></td>
<td>$28</td>
</tr>
<tr>
<td>Cassava, tomato, fontina, mashed potatoes, truffle</td>
<td></td>
</tr>
<tr>
<td><strong>Japanese meatballs</strong></td>
<td>$22</td>
</tr>
<tr>
<td>DIY lettuce wrap, kimchi, cucumber salad, peanuts</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted mushroom lomo saltado</strong></td>
<td>$23</td>
</tr>
<tr>
<td>Aji amarillo, fried potatoes, garlic rice</td>
<td></td>
</tr>
</tbody>
</table>

**HAPPY HOUR**
**Tues-Sat 3PM-7PM Only for Dine-In**

**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**
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 Pernod • Apricot Liqueur • Lemon

APPLE RUM PUNCH $15 / $10
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters

CAIPIRINHA $15 / $10
Cachaca • Lime • Sugar

GRAVES, GRAPEFRUIT, GINGER $14 / $10
Georgian Chacha • Grapefruit • Ginger Puree

PÍÑA COLODA $14 / $10
Rum • Pineapple Juice • Pandan Coconut Milk • Lime

SINGAPORE SLING $15 / $10
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curacao • Cherry Liqueur

SAKURA SOUR $15 / $10
Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

ESPRESSO RUM-TINI $16
Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso

GIN TONIC $15 / $10
London Dry Gin • Elderflower Tonic

CLASSIC NEGRONI $15 / $10

WINES

RED SANGRIA $11 / $36
9

WHITE SANGRIA $11 / $36
9

SANGRIA

RED SANGRIA $11 / $36
9

ROSE

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021 $48 / $42
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain

LIQUID GEOGRAPHY, MENCIA 2022 $40 / $36
Bierzo D.O., Spain

BODEGAS LA CANA, ALBARINO 2022 $52 / $46
Rías Baixas D.O., Spain

ZOLO, TORRONTES 2022 $40 / $36
Mendoza, Argentina

OLD SOUL, CHARDONNAY 2022 $42 / $39
Lodi, California

MANTEL BLANCO, SAUVIGNON ROSE 2021 $48
Rueda D.O., Spain

WINES BUBBLES

CONCA D’ORO PROSECCO BRUT ROSE $48 / $42
Raboso, Glera, Prosecco Rosé D.O.C., Italy

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

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

BEERS

LAV $7 / $5
Selbco, Lager 4.9%

PFANNER $7
Aurin, Hef 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 LIMONADA $6

PINEAPPLE MATCHA $6

AGUA DE JAMAICA $6

CAFÉ CALMA hot or iced $6

HOUSEMADE ICED TEA $4

IMMIGRANTS MAKE AMERICA GREAT

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