Brunch Menu
SERVED ON WEEKENDS
FROM 11:30AM-3PM

STREET FOOD

GAZPACHO $9
Spain’s chilled summer soup. Tomato, garlic, and red bell pepper.

MEZZE PLATTER $17
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za’atar na’an.

BELGIAN FRIES $10
Seasoned to perfection, served with garlic aioli. Add white truffle oil +2 | Add parmesan +2

VEGETARIAN

VEGETARIAN VEGAN GLUTEN-FREE KID’S FAVORITE

GUACAMOLE CON TOSTONES $15
Served with green plantain fritters.

GREEK YOGURT PARFAIT $11
Strawberry jam, ras el hanout grájela.

BRUNCH FARE

TAMARIND BBQ RIBS $15
Toasted sesame, green onion, chili.

GREEK WINGS $16
Lemon, mediterranean herbs, served with a feta dip.

MISO CAESAR SALAD $13
Shiitake “bacon”, zesty wonton chips, nori, sesame.

COCHINITA PIBIL BAO BUNS $14
Slow-cooked pulled-pork, pickled onion, chili mayo.

GUACAMOLE CON TOSTONES $15
Served with green plantain fritters.

TURKISH EGGS $19
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill.

GAMBAS AL AILLO Y AREPAS $20
Spain’s crowning garlic shrimp dish is served with traditional Venezuelan arepas.

TOUM AVOCADO TOAST $17
Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle.

BURGERS & SANDWICHES

B.uri.s $20
Spain’s crowning garlic shrimp dish is served with traditional Venezuelan arepas.

BLEU BURGER $18
Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. Add egg +2

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH $17
Aji amarillo, salsa criolla, lime.

CLASSIC CHEESEBURGER $14
American cheese on a sesame brioche bun.

ADD SIDE OF FRIES $4
ADD SIDE SALAD $3

SEASONAL DRINKS

MINT LIMONANA $7
Mint, lemon, and honey. The Middle East’s refreshing drink!

AGUA DE JAMAICA $7
Hibiscus flower-infused. Popular across Latin America!

FOXI NEGRONI $13
Cedar wild non-alcoholic gin, lyre’s aperitif rossa, lyre’s italian spritz

MI.K.R $10
A classic pina colada made with ceder non-alcoholic gin.

KYURI KANZAN $10
Raspberry shrub balanced with ceder non-alcoholic cucumber gin.

MOCKTAILS

AMERICANO $5
ESPRESSO $4
CAPPUCCINO $6
MACCHIATO $5
LATTE $6
HOT TEA $6

COFFEE/TEA

VEGETARIAN

CATERING AND PRIVATE EVENTS WITH A MISSION!

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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.

IMMIGRANTS MAKE AMERICA GREAT
Cocktails

AMALFI SPRITZ $14
Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA $16
Tequila • Orange Bitter Liqueur • Lime • Strawberry

CORPSE REVIVER #2 $15
 Gin • French Aperitif • Apricot Liqueur • Lemon

APPLE RUM PUNCH $15
Rum • Sweet Vermouth • Cherry Liqueur • Mango Puree • Cider

CAIPIRINHA $15
Cachaça • Lime • Sugar

GRAPES, GRAPEFRUIT, GINGER $14
Georgian Chacha • Grapefruit • Ginger Puree

PIÑA COLADA $14
Rum • Pineapple Juice • Pandon Coconut Milk • Lime

SINGAPORE SING $15
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curacao • Cherry Liqueur

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

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

GIN TONIC $15
London Dry Gin • Elderflower Tonic

CLASSIC NEGRONI $15
London Dry Gin • Italian Bitters Aperitif • Italian Sweet Vermouth

Wines

CONCA D’ORO PROSECCO $49
Brut Rosé (NV)
Raboso, Glera, Prosecco Rosé D.O.C., Italy

1 + 1 = 3, CYGNUS CAVA $53
BRUT NATURE RESERVA (NV)
Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021 $49
Tempranillo, Grenach, Garnacha, Mazuelo, D.O.C. Rioja, Spain

LIQUID GEOGRAPHY, MENCIA 2022 $41
Bierzo D.O., Spain

BODEGAS LA CANA, ALBARINO 2022 $53
Rias Baixas D.O., Spain

RANLEIGH, CHENIN BLANC 2022 $41
Western Cape, South Africa

ZILO, TORRONTES 2022 $41
Mendoza, Argentina

OLD SOUL, CHARDONNAY 2022 $43
Lodi, California

MANTEL BLANCO, SAUVIGNON BLANC 2021 $49
Rueda D.O., Spain

VIÑA LAS PERDICES, MALBEZ RESERVA 2020 $49
Mendoza, Argentina

XILA, TERRA ALTA ORGANIC GARNACHA 2019 $57
Catalonia D.O., Spain

KAYAKLIDERE, YAKUT 2021 $41
Ozütcay, Bagazkere, Bogazkere, Eastern Anatolia, Turkey

DOMAINE FRANCOIS VILLARD, SYRAH 2021 $61
Côtes Du Rhône, France

CLOUDLINE, PINOT NOIR 2022 $61
Willamette Valley, Oregon

CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020 $61
Merlot, Cabarnet Sauvignon, Cabernet Franc, Bordeaux A.O.C. France

SHUM CELLARS, SAPERAVI 2014 $66
Kakheti, Georgia

CORDELLERA DE LOS ANDES CARMENERE 2020 $56
Valle Del Cachapoal, Chile

PACO & LOLA, ALBARINO 2021 $54
Rias Baixas D.O., Spain

TAMELLINI, GARANGEA 2021 $46
D.O.C Soave D.O.C., Italy

CASTELO DO PAPA, GODELLO 2019 $57
Valdeorras, Spain

JEAN-MARC BROCARD, CHARDONNAY 2021 $61
Burgundy, France

ALBERT MANN, PINOT BLANC 2021 $65
Alsace, France

DINGAC Vinarja, PELESAC 2019 $51
Dalmatia, Croatia

DOMAINE DES TOURELLES, BLEND 2020 $53
Bokko Valley, Lebanon

BODEGA ELIAS MORA 2020 $53
Tinta De Toro, D.O., Toro, Spain

VILLA DI GEGGIANO, BANDINELLO 2018 $66
Sangiovese, Cilagoldo, Syrah D.O.C. Toscana, Italy

CHATEAU PEYRASSOL, RESERVE 2020 $66
Cinsault, Grenache, Côtes De Provence A.O.C., France

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