

AROUND THE WORLD DIM SUM

A TOUR OF GLOBAL SMALL PLATES
CHOOSE 2 / \$28 CHOOSE 3 / \$38

CRISPY CHICKEN & LEMONGRASS DUMPLING (4 PC)
Ponzu

TOKYO CROQUETTES (4 PC)
Octopus, pickled ginger, yucca, takoyaki sauce

TAMARIND BBQ RIBS (4 PC)
Toasted sesame, green onion, chili

INDIAN SAMOSAS (3 PC) 
Vegetable filling, chickpeas, tamarind chutney

COCHINITA PIBIL BAO BUN (2 PC)
Pickled onion, cilantro, chili mayo

GLOBAL STREET FOOD

MEZZE PLATTER

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

 \$17 

GAZPACHO

Spain's chilled summer soup. Tomato, garlic, and red bell pepper.

  \$9

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  \$8 | \$6

BELGIAN FRIES

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

  \$10 | \$8

CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil

  \$13 | \$11

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 \$15 | \$10

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

MISO CAESAR SALAD

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

\$14

NEW ON THE STREET!

ROASTED BRUSSELS SPROUTS

tahini, macerated sour cherries, lemon vinaigrette

\$13  

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

\$16 | \$11 

CRAB BEIGNETS

Green Goddess

\$22

SARY'S PUPUSAS

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

  \$15 | \$11

CRISPY PORK BELLY

Tomato salad, lime vinaigrette, toasted peanuts

 \$16

MEDITERRANEAN LAMB SKEWERS

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

 \$24

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

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice

  \$23

HAPPY HOUR

TUES-SAT 3PM-6:30PM
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 Aperol • Brut Sparkling • Fresh fruit	\$14	\$10
IF MARGARITA Tequila • Orange Bitter Liqueur • Lime • Strawberry	\$16	\$10
CORPSE REVIVER #2 Gin • French Aperitif • Apricot Liqueur • Lemon	\$15	\$10
APPLE RUM PUNCH Rum • Sweet Vermouth • Cherry Liqueur • Mango Puree • Cider	\$15	\$10
CAIPIRINHA Cachaça • Lime • Sugar	\$15	\$10
GRAPES, GRAPEFRUIT,	\$14	\$10
GINGER Georgian Chacha • Grapefruit • Ginger Puree		
PIÑA COLADA Rum • Pineapple Juice • Pandan Coconut Milk • Lime	\$14	\$10
SINGAPORE SLING Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur	\$15	\$10
SAKURA SOUR Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	\$15	\$10
ESPRESSO RUM-TINI Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	\$16	
GIN TONIC London Dry Gin • Elderflower Tonic	\$15	\$10
CLASSIC NEGRONI	\$15	\$10

BEERS

LAV Serbia, Lager 4.9%	\$8	\$6
PFANNER Austria, Hard Cider 4%	\$8	
POLAR Venezuela, Pilsner 4.5%	\$8	\$6
DC BRAU EL HEFE SPEAKS USA, German Hefeweizen 5%	\$9	
DC BRAU JOINT RESOLUTION USA, Hazy India Pale Ale 5.5%	\$9	
MODELO NEGRA Mexico, Amber Lager 5.4%	\$9	

NON ALCOHOLIC

MINT LIMONANA	\$7
PINEAPPLE MATCHA	\$7
AGUA DE JAMAICA	\$7
CAFÉ CALMA hot or iced	\$7
HOUSEMADE ICED TEA	\$5
JARRITOS	\$5
MEXICAN COKE	\$6
DIET COKE	\$5
SPRITE	\$6

SANGRIA

RED SANGRIA	\$12/\$37	\$10	WHITE SANGRIA	\$12/\$37	\$10
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WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2022 Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$49 \$13	\$43 \$11	MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	\$57
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV) Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain	\$53 \$14	\$47 \$11	J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV) Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	\$150

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021 Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	\$49 \$13	\$43 \$11	CHÂTEAU PEYRASSOL, RESERVE 2020 Cinsault, Grenache, Côtes De Provence A.O.C., France	\$66
LIQUID GEOGRAPHY, MENCIA 2022 Bierzo D.O., Spain	\$41 \$13	\$37 \$11		

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022 Rias Baixas D.O., Spain	\$53 \$14	\$47 \$11	PACO & LOLA, ALBARIÑO 2021 Rias Baixas D.O., Spain	\$54
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	\$41 \$12	\$35 \$10	TAMELLINI, GARGANEGA 2021 D.O.C. Soave D.O.C., Italy	\$46
ZOLO, TORRONTES 2022 Mendoza, Argentina	\$41 \$12	\$35 \$10	CASTELO DO PAPA, GODELLO 2019 Valdeorras D.O., Spain	\$57
OLD SOUL, CHARDONNAY 2022 Lodi, California	\$43 \$14	\$41 \$11	JEAN-MARC BROCARD, CHARDONNAY 2021 Burgundy, France	\$61
MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	\$49		ALBERT MANN, PINOT BLANC 2021 Alsace, France	\$65

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020 Mendoza, Argentina	\$49 \$13	\$43 \$10	DINGAC VINARIJA, PELJESAC 2019 Dalmatia, Croatia	\$51
XILA, TERRA ALTA ORGANIC GARNACHA 2019 Catalonia D.O., Spain	\$57 \$15	\$52 \$10	DOMAINE DES TOURELLES, BLEND 2020 Bekka Valley, Lebanon	\$53
KAVAKLIDERE, YAKUT 2021 Öküzögü, Bogazkere, Eastern Anatolia, Turkey	\$41		BODEGA ELIAS MORA 2020 Tinta De Toro, D.O. Toro, Spain	\$53
DOMAINE FRANÇOIS VILLARD, SYRAH 2021 Côtes Du Rhône, France	\$61		VILLA DI GEGGIANO, BANDINELLO 2018 Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	\$66
CLOUDLINE, PINOT NOIR 2022 Willamette Valley, Oregon	\$61 \$16		CHÂTEAU PÉAGE, CUVÉE MACULAR 2020 Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	\$61
CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020 Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France	\$61 \$16		ABADIA RETUERTA, SELECCION ESPECIAL 2018 Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	\$116
SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia	\$66		ESCALADA DO SIL, GARNACHA 2018 Valdeorras D.O., Spain	\$125
CORDELLERA DE LOS ANDES CARMENERE 2020 Valle Del Cachapoal, Chile	\$56			

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IMMIGRANT FOOD

PLANET
WORD

DESSERT

THE GLOBE

A chocolate lover's dream, inspired by Planet Word's Great Globe. It's interactive – crack the chocolate orb to get to the chocolate moussel!

Served on an almond pedestal and chocolate lava crumble

\$15

TROPICAL BEIGNETS

French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, yellow peaches, vanilla ice cream, lemon zest

\$15

ALFAJORES

Four of Buenos Aires' special cookies. Round biscuits joined together with delightful 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

ANGEL'S KISS MARTINI

Rum, Lustau PX Sherry, Cherry Rocher, Coconut Cream

\$14

CHILLED CARAJILLO

Licor 43, Espresso

\$14

SAN EMILIO PX LUSTAU

\$14

PIERRE FERRAND 1840 1RE CRU COGNAC

\$14

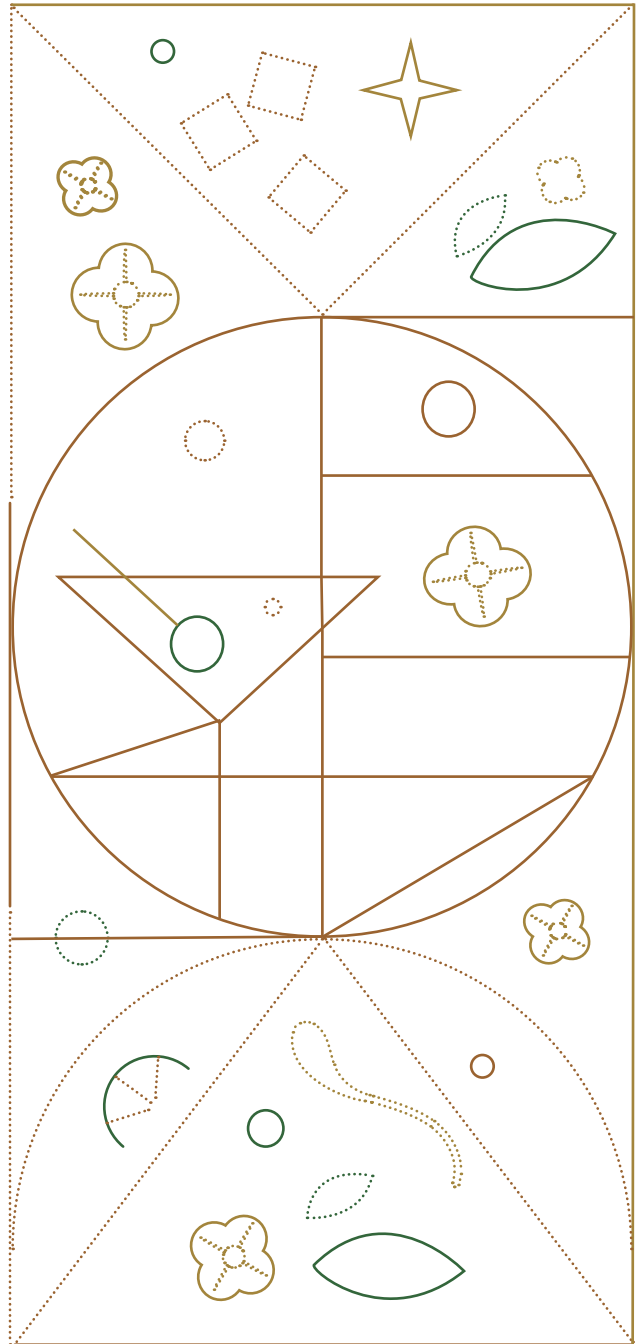
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**SPRING
COCKTAIL
FLIGHT**

AMERICA DEL SUR



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SPRING COCKTAIL FLIGHT

IMMIGRANT FOOD'S SEASONAL COCKTAIL FLIGHTS
CONTINUE TO DELIGHT. UP NEXT? A TRIP TO
AMERICA DEL SUR.

GET THE FLIGHT OR THE FULL COCKTAIL

COCKTAIL FLIGHT

\$23

CHOOSE ANY THREE OF THE FLAVORS BELOW

SPICY LLAMA

\$15

With inspiration from Colombia, we pair Chacho, a local jalapeno aguardiente, with passionfruit and elderflower

MORANGO

\$15

Fresh Strawberries and lime paired with Brazilian Cachaca

EL VIEJO

\$15

A twist on the old fashioned - Venezuelan Santa Teresa triple aged dark rum, pineapple rum, aromatic bitters, banana bitters

CUZCO'S LEMONADE

\$15

Barsol Torentel pisco, mint, lemon, simple syrup. Light & refreshing. It won't throw off your groove

YZMA'S REVENGE

\$15

Barso Torentel pisco, Sorel, lemon, simple syrup - A potentially dangerous concoction

KRONK 75

\$15

Like it's namesake, just a little light up top. Chachaca, mango, and cava



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SOUTH AMERICA

TERNURA

\$16

HERBAL • SPICY • SHAKEN

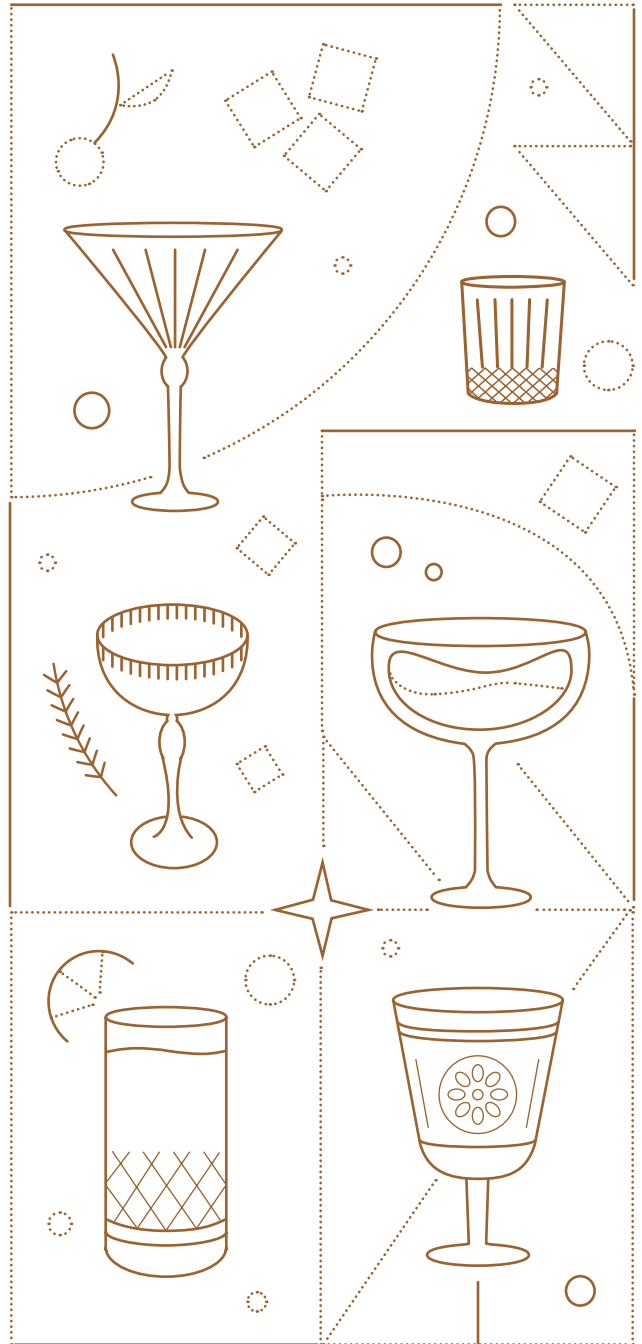
Named after Gabriela Mistral's novel. Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion-fruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco • Passion Fruit • Lime • Honey • Matcha • Jalapeño • Egg White

**IMMIGRANT
FOOD** PLANET
WORD

**AROUND THE WORLD
COCKTAILS**

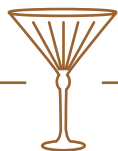


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ANTARCTICA

TERRA INCOGNITA

\$16

CRISP • CLEAN • TOASTY • STIRRED

A modern Antarctic story by Sara Wheeler, who spent seven months in Antarctica to discover what brings people to the coldest, windiest, and driest place on Earth. Just like Wheeler's beautiful tale, this cocktail will enchant you with iciness, beauty, and impenetrability.

Fennel Liqueur • Aquavit • Dry Vermouth • Vermouth Blanco • Absinthe



AFRICA

INVICTUS

\$15

SMOKY • SPICY • SHAKEN SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he regularly recited William Ernest Henley's moving poem. The cocktail's warm embrace of blackberries, produced in South Africa's Western Cape, honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye • Fortified Wine • Honey-Cinnamon • Pilsner • Fresh Citrus



ASIA

SIDDHARTHA

\$15

FRESH • TART • SPICY • SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu • Honey • Fresh Lime • Muddled Thai Basil • Cucumber • Jalapeño



EUROPE

DON QUIXOTE

\$17

DARK • DECADENT • STIRRED

Miguel Cervantes' 17th century satirical observation of the human condition has sold over 500 million copies. This cocktail, based on classic European flavors of cognac, sherry, dry curaçao, amaretto, and chocolate bitters, provides a smooth, smoky and citrusy flavor.

Cognac • PX Sherry • Dry Curaçao • Amaretto Liqueur • Chocolate Bitters • Orange Bitters



AUSTRALIA

THE POWER OF ONE

\$16

FRUITY • SMOOTH • MILK PUNCH

Bryce Courtenay - a South African immigrant to Australia - wrote a coming of age story about navigating discrimination and prejudice. This milk punch - always a hit Down Under - is a sweet, fruity cocktail with gin, apricot and orange flavors.

Gin • Milk • Apricot Liqueur • Lemon • Dried Apricot • Orange



NORTH AMERICA

BELOVED

\$16

BRIGHT • FRUITY • SHAKEN COBBLER

Winner of both the Pulitzer Prize and Nobel Prize in Literature, Toni Morrison wrote 11 novels. Beloved examines the destructive history of slavery. This ryebased, tangy cocktail infuses peach and grapefruit in a lovely julep cup.

Rye • Sweet Aperitivo • Peach Liqueur • Grapefruit • Mint Leaves

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