**Asian cauliFLOWER Kimchi, green plantain puree, peanuts, coconut crust**

**Dinner Menu** SERVED TUESDAY-SATURDAY AFTER 5:30PM

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

**Gazpacho**
Spain’s chilled summer soup. Tomato, garlic, and red bell pepper.

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

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

**Crispy Polenta Fries**
Tomato mostarda, eggplant, goat cheese, basil

**Venezuelan Tequeños**
Queso blanco wrapped in dough, with a chili mayo dip

**Shrimp Ceviche Verde**
Chilled tomatillo lime broth, serrano pepper, tostones

**Miso Caesar Salad**
Shiitake “bacon”, zesty wonton chips, nori, sesame $17

**Global Street Food**

**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 Goddes $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 sauce, 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.

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.

We are a gastroadvocacy restaurant. A tour of global small plates Choose 2 / $28
Choose 3 / $38

Catering and private events with a mission!
## COCKTAILS

### AMALFI SPRITZ
- Aperol
- Brut Sparkling
- Fresh fruit

### IF MARGARITA
- Tequila
- Orange Bitter Liqueur
- Lime
- Strawberry

### CORPSE REVIVER #2
- Gin
- French Aperitif
- Apricot Liqueur
- Lemon

### APPLE RUM PUNCH
- Rum
- Sweet Vermouth
- Cherry Liqueur
- Mango Puree
- Cider

### CAIPIRINHA
- Cachaca
- Lime
- Sugar

### GRAPES, GRAPEFRUIT
- Grapefruit
- Ginger
- White Wine

### PINA COLADA
- Rum
- Pineapple Juice
- Pandon
- Coconut Milk
- Lime

### SINGAPORE SLING
- Gin
- Pineapple Juice
- Lime
- Herbal Liqueur
- Dry Curaçao
- Cherry Liqueur

### CLASSIC NEGRONI
- Classic Negroni

### SANGRIA

<table>
<thead>
<tr>
<th>$12/$37</th>
<th>$10</th>
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</thead>
<tbody>
<tr>
<td>RED SANGRIA</td>
<td>WHITE SANGRIA</td>
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## WINES

### BODEGAS LA CAÑA, ALBARINO 2022
- Rias Baixas D.O., Spain

### MARIA CASANOVAS, CAVA (NV)
- Catalonia, Spain
- Spain

### CHÂTEAU PEYRASOL, RESERVE 2020
- Cinsault, Grenache, Côtes De Provence
- A.O.C., France

### PACO & LOLA, ALBARIÑO 2021
- Rias Baixas D.O., Spain

### TAMELLINI, GARGANEGA 2021
- D.O.C. Soave D.O.C., Italy

### CASTELLO DO PAPA, GODELLO 1999
- Valdeorras D.O., Spain

### JEAN-MARC BROCARD, CHARDONNAY 2021
- Burgundy, France

### ALBERT MANN, PINOT BLANC 2021
- Alsace, France

## BEERS

### LAV
- Serbica, Lager 4.9%

### PFANNER
- Austria, Hard Cider 4%

### POLAR
- Venezuela, Pilsner 4.5%

### DC BRAU EL HEFE SPEAKS
- USA, German Hefeweizen 5%

### DC BRAU JOINT RESOLUTION
- USA, Hazy India Pale Ale 5.5%

### MODELO NEGRA
- Mexico, Amber Lager 5.4%

## NON ALCOHOLIC

### MINT LIMONANA
- Mint

### PINEAPPLE MATCHA
- Matcha

### AGUA DE JAMAICA
- Hibiscus

### CAFÉ CALMA
- Hot or iced

### HOUSEMADE ICED TEA
- Iced Tea

### JARRITOS
- Margaritas

### MEXICAN COKE
- Made with Mexican Coke

### DIET COKE
- Diet Coke

### SPRITE
- Sprite

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## PLANET WORD

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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 mousse!
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
Cocktail Flight

$23
Choose any three of the flavors below

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

**MORANGO**
Fresh Strawberries and lime paired with Brazilian Cachaca

**EL VIEJO**
A twist on the old fashones - Venezuelan Santa Teresa triple aged dark rum, pineapple rum, aromatic bitters, banana bitters

**CUZCO’S LEMONADE**
Barsol Torentel pisco, mint, lemon, simple syrup. Light & refreshing. It won’t throw off your groove

**YZMA’S REVENGE**
Barso Torentel pisco, Sorel, lemon, simple syrup - A potentially dangerous concoction

**KRONK 75**
Like it’s namesake, just a little light up top. Chachaca, mango, and cava

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SOUTH AMERICA

TERNURA

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

$16
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 Curacao • Amaretto Liqueur

• Chocolate Bitters • Orange Bitters

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 rye-based, tangy cocktail infuses peach and grapefruit in a lovely julep cup.

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

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