

## 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
- VENEZUELAN TEQUEÑOS** \$15  
Queso blanco wrapped in dough, with a chili mayo dip
- GREEK YOGURT PARFAIT** \$11  
strawberry jam, ras el hanout granola
- 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

## BRUNCH FARE

- TURKISH EGGS** \$19  
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill
- GAMBAS AL AJILLO 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
- SHAKSHUKA & AREPAS** \$19  
Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. *Ask your server to make it vegan!*
- HONG KONG STYLE FRENCH TOAST** \$17  
Peanut butter, condensed milk & strawberry jam

## BURGERS & SANDWICHES

- CLASSIC CHEESEBURGER** \$14  
American cheese on a sesame brioche bun
- PERUVIAN DOUBLE FRIED CHICKEN SANDWICH** \$17  
Aji amarillo, salsa criolla, lime
- BLEU BURGER** \$18  
Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. Add egg +2

ADD SIDE OF FRIES \$4    ADD SIDE SALAD \$3

## SEASONAL DRINKS

**PINEAPPLE MATCHA** \$7  
Matcha, chamomile, lemongrass and pineapple

**CAFÉ CALMA** Hot or iced \$7  
Our signature oatmilk Peruvian latte, sweetened with dates

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

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

## MOCKTAILS

- FONI NEGRONI** \$13  
Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz
- VIRGIN PIÑA COLADA** \$10  
A classic pina colada made with ceder non-alcoholic gin
- KYURI KANZAN** \$10  
Raspberry shrub balanced with ceder non-alcoholic cucumber gin

## COFFEE/TEA

- AMERICANO** \$5
- ESPRESSO** \$4
- CAPPUCCINO** \$6
- MACCHIATO** \$5
- LATTE** \$6
- HOT TEA** \$6  
ask your server for our selection!

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.

Like in most immigrant homes, nearly everything we serve is homemade.

 Vegan    Vegetarian    Gluten-Free    Kid's Favorite

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!

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## BRUNCH MENU

SERVED ON WEEKENDS  
FROM 11AM-3 PM

## COCKTAILS

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

## BEERS

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

## NON-ALCOHOLIC

<b>JARRITOS</b>	\$5
<b>MEXICAN COKE</b>	\$6
<b>DIET COKE</b>	\$5
<b>HOUSEMADE ICED TEA</b>	\$5

## SANGRIA

<b>RED SANGRIA</b>	\$12/\$37	<b>WHITE SANGRIA</b>	\$12/\$37
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## MIMOSAS

<b>MIMOSA</b>	\$12	<b>DIY MIMOSA TRIO</b>	\$42
choice of orange, pineapple or mango		Served with a bottle of bubbly and orange, pineapple and mango juices	

## WINES

## BUBBLES

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

## ROSÉ

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

## WHITE

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

## RED

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

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