

side trips

pomelo • gf
 little gem lettuce, fuyu persimmon, glazed pecan,
 laura chanel goat cheese, sherry-lemon vinaigrette
 13 regular / 8 small

santa maria • gf
 baby arugula salad, avocado, grape, walnut, lemon-
 mustard vinaigrette 12

gilroy • gf
 baby bok choy sautéed in olive oil with garlic,
 pepperoncini 7

salon • gf
 ratatouille - provençal vegetable stew with eggplant,
 tomato, zucchini, sweet pepper, thyme, onion, served
 with socca de nice chickpea pancake wedge 9

seattle
 crispy salmon cakes with scallion, dill and basil,
 served with roasted corn and ginger relish 14

masantol •
 filipino style spicy sizzling tofu with chili pepper, garlic,
 onion, soy sauce, lemon 8

ulsan
 pa-jeon - korean scallion pancake with scallop, prawn,
 red and green chili, egg, spicy dipping sauce 15

cabo san lucas • gf
 two soft corn tacos with grilled fish, shredded
 cabbage with avocado and cilantro, mango salsa,
 chipotle aioli, house pickled jalapeño 14.5

aosta • gf
 baked polenta and gourmet mushroom ragu
 with madeira cream 13

cape town •
 south african curry spiced butternut squash soup with
 pumpkin seed, garlic croutons and cilantro 8

suwa • gf
 awase miso soup with fresh gourmet
 mushrooms, tofu, scallion 5

strasbourg •
 two slices country bread with butter or evoo 3.5

pomelo REFRESHINGLY GLOBAL 

inner sunset 415 731 6175
 92 judah street (at 6th ave.)
 san francisco, ca 94122
 dinner monday - saturday 5:30 - 8:30 pm

take-out and delivery only

our preferred delivery partner is caviar
 we also work with doordash and postmates

we are happy to accept cash,
 visa, mastercard, american express - sorry, no
 personal checks

all prices subject to ca sales tax

www.pomelosf.com



global dinner
 fall 2020
 judah street

• **otsu**
 cold buckwheat noodle salad with cucumber,
 scallion, cilantro, spicy soy, ginger & sesame
 dressing, topped with pan sautéed tofu 15

gf • **oruro**
 warm quinoa salad with roasted squash, baby spinach,
 sheep feta, mustard-lemon-thyme dressing 14
 add: **tofu** +3.5 / **grilled or panko chicken breast** +6 /
grilled prawns +6 / **grilled skirt steak** +13.5

gf **solo**
 soto ayam - indonesian style soup with chicken,
 rice noodles, bean sprouts, tomato, ginger,
 kaffir lime leaves, lemongrass, lime juice,
 hard boiled egg and crispy potato 14.5

todi
 strozzapreti pasta with butternut squash, pancetta,
 sage, white wine and pecorino romano 15
 add: **tofu** +3.5 / **grilled or panko chicken breast** +6 /
grilled prawns +6 / **grilled skirt steak** +13.5

manila
 pancit bihon - filipino style stir fried rice noodles tossed
 with sautéed prawns, chicken, chinese sausage,
 vegetables, scallion, lemon 15

lanzhou
 fresh egg noodles stir fried with ginger, scallion and
 garlic, with peppered ahi tuna, seared rare and
 topped with a miso-sesame drizzle 23

ayacucho
 grilled fish of the day and quinoa cakes with ancho
 chiles, served with roasted sweet pepper coulis, tangy
 onions, avocado, yam chips **market price**

padang
beef rendang - indonesian slow cooked beef in coconut milk
 with lemon grass, lime leaves, ginger and chili,
 served with yellow coconut rice 18

• **havana**
 cuban style fried rice with black bean,
 plantain, chipotle, ginger, cilantro, served with
 sautéed onions and cuban avocado salad * 14.5
 add: **tofu** +3.5 / **grilled or panko chicken breast** +6 /
grilled prawns +6 / **grilled skirt steak** +13.5

gf **koh samui**
 thai red coconut curry, mildly spicy and tart with
 chicken, oriental long bean, thai eggplant, squash,
 straw mushroom, kaffir lime, fresh cilantro,
 served with jasmine rice * 15

gf • **san marino**
 carnaroli risotto with gourmet mushroom, baby spinach,
 parmesan, lemon-mustard tarragon vinaigrette 16
 add: **tofu** +3.5 / **grilled or panko chicken breast** +6 /
grilled prawns +6 / **grilled skirt steak** +13.5

grilled fish of the day - **market price**
 seared peppered ahi tuna 15
 grilled mary's air chilled chicken breast 9
 grilled skirt steak (6.5 oz pre-cooked wgt) 15.5
 grilled tiger prawns (5 prawns) 9
 pan sautéed tofu - hodo soy beanery 5

* - brown rice substitution add one dollar

• = vegetarian / ask for other veg options
 gf = gluten free / ask for other gf options

whenever available and affordable, we use:
 - local & organic products
 - meat and poultry free of growth hormones and antibiotics
 - sustainable wild and farmed fish/seafood products

destinations & upgrades