

side trips

pomelo • **gf**
red and green baby lettuce, strawberry, candied walnut, sheep feta cheese, lemon-mustard vinaigrette

13 regular / 8 small

bassano •

asparagus panzanella - bread salad with white asparagus, bacon, cherry tomato, butter lettuce, chive, herb mustard dressing and chopped egg 12

gilroy • **gf**

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

san leo bastia •

zucchini sautéed with garlic, tomato, breadcrumb, red chili, dill and parmesan 8

lagarto **gf**

crispy corn tortillas with spicy stewed chicken breast, evio refried beans, shredded lettuce, tomatillo salsa, crema rancherito & queso fresco 12

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 ragù with madeira cream 13

bamberg •

watercress, spinach, potato soup with garlic croûton and chive 8

suwa **gf**

awase miso soup with fresh gourmet mushroom, tofu, scallion 5

strasbourg •

two slices tartine country bread with butter or evoo 4

pomelo 
REFRESHINGLY GLOBAL

inner sunset 415 731 6175

92 judah street (at 6th ave.)
san francisco, ca 94122
dinner monday - saturday 5:30 - 8:00 pm

take-out and delivery only

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

we accept:

mobile payments (apple pay/google pay/samsung pay)
- all major credit cards (amex/discover/mastercard/visa)
- all major debit/atm cards - sorry, no personal checks

all prices subject to **ca sales tax**

www.pomelosf.com



global dinner
spring 2021
judah street

• **otsu**

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

gf **chon buri**

thai rice noodle salad with long bean, carrot, cilantro, mint, scallion, tamarind, dried shrimp garlic, chili 12
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

• **portofino**

trofie pasta with traditional genovese basil pesto, potato and green bean 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**

lamphun

gaeng hang lay moo - northern thai pork curry with ginger, garlic, taro root, tamarind, jasmine rice 17

• **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**

carabinieri spring risotto with green pea, asparagus, baby carrot, micro greens, lemon 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