

side trips

pomelo • **gf**
romaine and baby arugula, grilled peach, candied pecan, sheep feta, honey-mustard vinaigrette

13 large / 8 small

massa •
panzanella - our version of the tuscan bread salad with summer heirloom tomatoes, pecorino toscano, croutons, fresh basil, balsamic vinaigrette **13**

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

sondrio • **gf**
green and yellow zucchini spaghetti, san marzano marinara sauce, basil-pesto **9**

hania •
crispy greek zucchini cakes served with mint-dill yogurt and cucumber **10**

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**

santa fe • **gf**
roasted corn and chipotle chowder, a touch of cream, drizzle of red pepper sauce, crispy tortilla strips **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
summer 2020
judah street

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

• **nuoro**
fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette **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**

spoleto
bucatini pasta with olive-caper-anchovy tapenade, olive, cherry tomato, baby arugula and lemon, toasted bread crumb, parmesan **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**

tanzida
braised lamb shank, tomato, sweet potato, butternut squash, carrot, potato, onion, cinnamon and cardamom, couscous **19**

• **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**
roasted corn and smoked bacon risotto with grilled asparagus - roasted red pepper 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