

side trips

pomelo • **gf**
artisan baby lettuce, arugula, grilled peach, pickled red onion, toasted almond, goat cheese, white balsamic-mustard vinaigrette **13.5 regular / 8.5 small**

massa •
summer panzanella - our version of the tuscan bread salad with chunky summer heirloom tomato, watermelon, cucumber, sheep feta, ciabatta crouton, fresh basil, balsamic vinaigrette **14**

gilroy • **gf**
baby bok choy sautéed in olive oil with garlic, pepperoncini **7.5**

newport **gf**
summer zucchini succotash with yellow and green zucchini, fresh corn, roasted pepper, cranberry beans, bacon, chive and queso fresco **12**

lagarto
crispy corn tortilla with spicy stewed chicken breast, evo refried bean, shredded lettuce, tomatillo salsa, crema rancherito & queso fresco **13**

masantol •
filipino style spicy sizzling tofu with chili pepper, garlic, onion, soy sauce, lemon **8.5**

ulsan **gf**
pa-jeon - korean scallion pancake with scallop, prawn, red and green chili, egg, spicy dipping sauce **16**

cabo san lucas **gf**
two soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño **15**

aosta •
baked polenta and gourmet mushroom ragù with madeira cream **13.5**

soledad •
artichoke, roasted corn and lemon soup with micro herbs and garlic croûton **8.5**

suwa **gf**
awase miso soup with fresh gourmet mushroom, tofu, scallion **5.5**

strasbourg •
two slices tartine country bread with butter or evoo **4.5**

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

dine-in, take-out and delivery

-for take-out, please order from us directly
-for delivery, we work with caviar, 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
summer 2021
judah street

• **otsu**
cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **15.5**

gf **malibu**
california style niçoise salad with lettuce, roasted corn, cherry tomato, asparagus, potato, avocado, radish, olive, avocado, egg and anchovy-lemon dressing **15**
add: **tofu +4 / grilled or panko chicken breast +7 / grilled prawns +7 / grilled skirt steak +16.5**

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 **15**

chipilo
toasted bucatini pasta with green mole sauce, roasted poblano, chayote, avocado and chicken **15**

manila
pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon **16**

lanzhou
fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **24**

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 **18**

• **havana**
cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad * **15.5**
add: **tofu +4 / grilled or panko chicken breast +7 / grilled prawns +7 / grilled skirt steak +16.5**

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 * **16**

gf **san marino**
smoked bacon and roasted corn risotto, grilled asparagus, roasted red pepper vinaigrette **17**
add: **tofu +4 / grilled or panko chicken breast +7 / grilled prawns +7 / grilled skirt steak +16.5**

grilled fish of the day - **market price**
seared peppered ahi tuna **15**
grilled or panko mary's air chilled chicken breast **10**
grilled skirt steak (6.5 oz pre-cooked wgt) **18.5**
grilled tiger prawns (5 prawns) **10**
pan sautéed tofu - hodo soy beanery **5.5**

* - 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