

pomelo • gf

artisan red and green lettuce, pomelo segments, laura chanel goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette **14.5 regular / 9.5 small**

pienza •

winter panzanella with ciabatta croûton, butternut squash, brussels sprout, japanese pear, red onion, parmesan and lemon-brown butter dressing **14**

gilroy • gf

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

heide gf

brussels sprout sautéed with apple, onion and bacon **10**

tuban

martabak telur - indonesian style crispy pastry with minced beef, egg and shallot **14**

masantol •

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

ulsan

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 • gf

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

avellino •

escarole and cannellini bean soup with pecorino and garlic croûton **8.5**

suwa

awase miso soup with fresh gourmet mushroom, tofu, wakame, 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

v 22.1

judah street

• otsu

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

• nuoro

fregola & baby arugula salad with orange, roasted beet, shallot, sherry vinaigrette **15**
add: seared ahi +15 / 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**

• bormio

pizzoccheri - flat house made buckwheat pasta tossed with sage, garlic, swiss chard, cabbage, potato and premium alpine fontina cheese **16**
add: tofu +4 / grilled or panko chicken breast +7 / grilled prawns +7 / grilled skirt steak +16.5

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawn, chicken, chinese sausage, vegetables, garlic, 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 **27**

ayacucho

grilled fish of the day and crispy quinoa cakes with ancho chile, served with roasted sweet pepper coulis, tangy onion, avocado, yam chip **market price**

gf biloxi

grilled cheddar-jalapeño polenta and spicy slow cooked pork stew with tomato and okra **19**

• 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

camaroli risotto with fennel, spring onion, mascarpone and pecorino crisp **18**

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 **17**

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