

# side trips

**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 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](http://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 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

# destinations & upgrades