

POMONA

FOOD.

OUR MENU IS 100% GLUTEN FREE

THE SOIL (VG)

AREPA AVOCADO SMASH 85K

Grilled arepas with mashed avocado, pico de gallo, pumpkin seeds, and a drizzle of lime-infused olive oil (Option to add x2 poached eggs +15K)

JACKFRUIT "CARNITAS" TACOS 75K

Corn tortillas, slow-cooked jackfruit, pickled onions, avocado crema, black bean salsa

SCRAMBLED TOFU 75K

Toasted GF sourdough, sliced avocado, sour cream, spiced crunchy tempeh, chili jam

CHILI CON TEMPEH 75K

Kidney beans, black beans simmered in a rich spiced tomato sauce, lime, cornbread, quinoa

RICE & BEANS BOWL 85K

Garden vegetables, avocado, coriander, braised jackfruit, sweet corn, tomato salsa

CORN FRITTERS 85K

Pico de gallo, guacamole, sour cream, coriander & lime crema, chipotle dip

GUACAMOLE 85K

Tortilla chips, pico de gallo, pickled chili, coriander

QUESADILLA 85K

Oaxaca cheese, grilled paprika, onions, beans, house salsas

TROPICAL QUINOA SALAD 95K

Mango, charred pineapple, paprika, red onion, avocado, corn, cherry tomato, cucumber, orange & lemon dressing, fresh herbs
(Add grilled prawns +60K)

THE OCEAN

SOFT SHELL CRAB AREPAS 120K

Crispy soft shell crab, corn meal bread, avocado, pickled onions, coriander, jicama slaw, and chipotle chili mayo

CEVICHE MIXTO 120K

White fish, prawns, octopus, leche de tigre, lime, coriander, plantain chips, sweet potato puree

PRAWN PATACONES 95K

Crispy smashed plantain "hash browns", grilled prawn, cilantro & lime dressing, avocado crema, pickled red onion

TUNA TOSTADOS 95K

Yellowfin tuna, guacamole, seaweed salad, chipotle, sesame, corn cracker

AGUACHILE 110K

Mexican style ceviche with white fish of the day, charred green chillies with lime dressing, baby cucumber, mango, coriander, red onion and avocado

GRILLED CATCH OF THE DAY 195K

Indonesian "pico de gallo", roasted paprika puree, lemon basil, roasted baby potato

SQUID CHICHARRONES 95K

Crispy fried squid, coriander & lime dip, salsa criolla

BAJA FISH TACO'S 110K

Crispy fried snapper, avocado, latin slaw, coriander & lime mayo, pickled chili, coriander, corn soft tortilla

ALL PRICES ARE SUBJECT TO 7% SERVICE AND 10% GOVERNMENT TAX

THE LAND

HUEVOS RANCHEROS 75K

Crispy corn tortilla, black beans, fresh salsa, poached eggs, cilantro crema, pickled red onion

PLANTAIN TOSTONES & EGGS 75K

Smashed plantain "hashbrowns", smashed black beans, poached egg, cotija cheese, chipotle hollandaise

REVUELTOS 85K

Scrambled eggs with spicy chorizo, tomato relish, toasted bread

BREAKFAST BURRITO 95K

Scrambled eggs, beans salsa, avocado, cheddar, crispy bacon, spinach, chili relish

SPICY CHIPOTLE WINGS 85K

Chipotle BBQ sauce, coriander & lime yogurt dip

PERUVIAN CHICKEN A LA BRASA 170K

Hand cut potato chips, chimichurri mushrooms, green coriander rice, fries, green chilli sauce, salsa criolla

PICANHA STEAK 295K

250gr Black Angus grass-fed rump cap, coriander rice, chimichurri, stewed black beans, plantain chips

BEEF ANTICUCHOS 120K

Grilled grass-fed black Angus rump skewers, Peruvian chili 'aji panca', pickled red onions, coriander

CHICKEN ANTICUCHOS 85K

Peruvian style marinated chicken skewers, Peruvian chili 'aji panca', pickled red onions, coriander

CHORIZO FRIES 135K

French fries loaded with pork chorizo, pico de gallo, sour cream, pickled jalapeño, with house salsas and dips

SWEET START OR FINISH (VG)

TRES LECHE CHIA PUDDING 75K

Chia seeds soaked in almond milk, coconut & oat milk pannacotta, topped with local fruits, toasted coconut, and coconut dulce de leche

BANANA PANCAKES 75K

Fluffy banana and oat milk pancakes, caramelized banana, Sumbawa honey, homemade toasted peanut butter, and peanut praline

CHURROS CON CHOCOLATE 75K

Crispy fried dough, cinnamon sugar, Mexican chocolate dip

SIDES (VG)

GREEN CORIANDER RICE 20K

FRENCH FRIES, TEX-MEX SEASONING, HOUSE SAUCES 50K

ROASTED BABY POTATO, HOUSE MOJO SAUCE 40K

GRILLED CORN ON THE COB, CHIPOTLE MAYO, PARMESAN 40K

NAXOS & HOUSE SALSA 40K

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