

side trips

pomelo ●
 little gem lettuces and baby arugula with pomelo segments, laura chenel goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette **8**

hollister ●
 roasted beet salad with laura chenel goat cheese, pistachios, mâche greens and sherry vinaigrette **7.5**

gilroy ●
 baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5**

salon ●
 ratatouille - provençal vegetable stew with eggplant, tomato, zucchini, sweet pepper, thyme and onion **6**

mexicali
 quesadilla with grilled chipotle chicken, black beans, roasted corn, monterey jack cheese, salsa fresca, guacamole and sour cream **8**

cabo san lucas
 two soft corn tacos with grilled snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **8**

aosta ●
 baked polenta and gourmet mushroom ragù with madeira and cream **8**

palermo ●
 crostini with warm herbed goat cheese, niçoise olives, roasted sweet pepper **6.5**

nappanee ●
 roasted butternut squash, garlic and sweet potato soup, with fried sage and crème fraîche **6.5**

suwa ●
 awase miso soup with fresh gourmet mushrooms, silken tofu & scallions **3.5**

strasbourg ●
 two slices of artisan country french levain wheat bread with butter **1**



inner sunset 415 731 6175
 92 judah street (at 6th ave.)
 san francisco, ca 94122
 dinner nightly at 5:30
 lunch monday-friday 11:30 - 2:00

visit our other location
noe valley 415 285 2257
 1793 church street (at 30th st.)
 san francisco, ca 94131
 dinner nightly at 5:30
 brunch saturday & sunday 10:00 - 2:30

available for private parties

we are happy to accept cash,
 visa, mastercard, american express
 sorry, no personal checks
 18% gratuity added to parties of 6 or more

all prices subject to **9.5% ca sales tax**

www.pomelosf.com

lunch menu early winter 2010 judah street

● **otsu**
 cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **9.5**

laguiole
 pan seared garlic sea scallops with warm lentils, baby spinach, pancetta and balsamic reduction **13.5**

lanzhou
 fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **14.5**

havana
 cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad **15**

ayacucho
 grilled fish of the day and quinoa cakes with ancho chili, served with roasted sweet pepper coulis, tangy onions and avocado **market price**

the following items are available as reduced size orders with a mixed field green salad

honolulu
 saimin - dashi broth with somen noodles, barbequed pork, kamaboko fish cake, napa cabbage, hard-boiled egg, shiitake mushrooms, nori and scallions **10**

manila
 pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, scallion and lemon **11**

banda aceh
 mie aceh - spicy indonesian street style stir fried egg noodles with prawns, lamb, tomato, cabbage, bean sprouts, served with acar cucumber condiment **10**

bormio
 pizzoccheri - fresh buckwheat pasta tossed with sage, garlic, swiss chard, cabbage, potatoes and premium alpine fontina cheese, topped with sage grilled chicken breast **12**

avignon
 daube provençale - beef stew with red wine, bacon, carrot, mushroom, fresh herbs & olive, served with fresh gnocchi and sautéed green beans with garlic **14**

koh samui
 spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kaffir lime leaves and fresh cilantro, served with jasmine rice **10.5**

grilled fish of the day **aq**
 seared peppered ahi tuna **8**
 grilled chicken breast **6**
 grilled skirt steak **7.5**
 grilled tiger prawns **6.5**
 pan sautéed tofu **4**

● = vegetarian / ask for vegetarian options

we use organic products whenever available and affordable

destinations & upgrades