

side trips

pomelo • **gf**
romaine, baby arugula, roasted grape, walnut,
gorgonzola, white balsamic-mustard vinaigrette
11 large / 8 small

paris **gf**
frisée lettuce, niman ranch lardons, poached egg,
sherry-mustard vinaigrette 12

gilroy • **gf**
baby bok choy sautéed in olive oil with garlic,
pepperoncini flakes 7

cosenza • **gf**
oven roasted cauliflower with garlic, tomato, capers,
oregano and parmesan 8

masantol •
filipino style spicy sizzling tofu with chili peppers,
garlic, onion, soy sauce, lemon 8

ulsan
pa-jeon - korean scallion pancakes with scallop, prawn,
red and green chiles, egg, spicy dipping sauce 13

cabo san lucas **gf**
two soft corn tacos with grilled fish, shredded
cabbage with avocado and cilantro, mango salsa,
chipotle aioli, house pickled jalapeño 13

tuban
martabak telur - indonesian style crispy pastry with
minced beef, egg and shallots 12

aosta • **gf**
baked polenta and gourmet mushroom ragù
with madeira cream 11

cape town •
south african curry spiced butternut squash soup
with pumpkin seed, garlic croutons and cilantro 9

suwa **gf**
awase miso soup with fresh gourmet
mushrooms, tofu, scallion 5

strasbourg •
country bread with butter or evoo 2



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

visit our other location

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

available for private parties

we are happy to accept cash,
visa, mastercard, american express - max. two
cards/party - sorry, no personal checks

all prices subject to **ca sales tax**

www.pomelosf.com



global dinner
fall 2018
judah street

• **otsu**
cold buckwheat noodle salad with cucumber,
scallion, cilantro, spicy soy, ginger & sesame
dressing, topped with pan sautéed tofu 13.5

gf • **callao**
quinoa & baby arugula salad with fennel,
golden beet, manchego shaving, dried shallot,
lemon vinaigrette 14
add: **tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +11.5**

gf • **nan**
thai style rice soup with chicken, ginger, chinese
celery, cilantro, poached farm egg, thai chilies,
thai sriracha, fried garlic 13.5

trento
fresh egg fettuccine with roasted butternut squash,
brussels sprout, bacon, pecorino romano
and bread crumbs 15
add: **tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +11.5**

manila
pancit bihon - filipino style stir fried rice noodles tossed
with sautéed prawns, chicken, chinese sausage,
vegetables, scallion, lemon 14

lanzhou
fresh egg noodles stir fried with ginger, scallion and
garlic, with peppered ahi tuna, seared rare and
topped with a miso-sesame drizzle 21

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**

vienna
wiener saftgulasch - beef stewed in onion with
paprika, marjoram and cumin, served
with home made spätzle 17

havana
cuban style fried rice with black bean,
plantain, chipotle, ginger, cilantro, served with
sautéed onions and cuban avocado salad * 14.5
add: **tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +11.5**

gf • **koh samui**
thai red coconut curry with chicken, oriental long bean,
thai eggplant, squash, straw mushroom, kaffir lime,
fresh cilantro, served with jasmine rice * 15

gf • **san marino**
wild mushroom risotto with romanesco and leek,
parmesan, charred green onion vinaigrette 16
add: **tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +11.5**

grilled fish of the day - **market price**
seared peppered ahi tuna 15
grilled mary's air chilled chicken breast 8
grilled skirt steak (6.5 oz pre-cooked) 15.5
grilled tiger prawns (5 prawns) 9
pan sautéed tofu - hodo soy beanery 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