

# side trips

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

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

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

**cosenza** •  
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**   
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** •  
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**  
awase miso soup with fresh gourmet  
mushrooms, tofu, scallion 5

**strasbourg** •  
country bread with butter or evoo 2

**pomelo**   
REFRESHINGLY GLOBAL

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

#### visit our other location

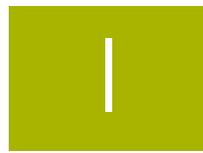
**noe valley** 415 285 2257  
1793 church street (at 30th st.)  
san francisco, ca 94131  
brunch saturday & sunday 10:00 - 2:30

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](http://www.pomelosf.com)



**global lunch**  
fall 2018  
judah street

 • **otsu**  
cold buckwheat noodle salad with cucumber,  
scallion, cilantro, spicy soy, ginger & sesame  
dressing, topped with pan sautéed tofu 12.5

 • **callao**  
quinoa & baby arugula salad with fennel,  
golden beet, manchego shaving, dried shallot,  
lemon vinaigrette 13  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

**lanzhou**  
fresh egg noodles stir fried with ginger, scallion and  
garlic, with peppered ahi tuna, seared rare and  
topped with a miso-sesame drizzle 20

**havana**  
cuban style fried rice with black bean,  
plantain, chipotle, ginger, cilantro, served with  
sautéed onions and cuban avocado salad \* 13.5  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

**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**

**the following items are available as reduced  
size orders with seasonal sweet lettuces**

**trento**  
fresh egg fettuccine with roasted butternut squash,  
brussels sprout, bacon, pecorino romano  
and bread crumbs 14  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

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

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed  
with sautéed prawns, chicken, chinese sausage,  
vegetables, scallion, lemon 13

**vienna**  
wiener saftgulasch - beef stewed in onion with  
paprika, marjoram and cumin, served  
with home made spätzle 16

 **koh samui**  
thai red coconut curry with chicken, oriental long bean,  
thai eggplant, squash, straw mushroom, kaffir lime,  
fresh cilantro, served with jasmine rice \* 14

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

\* - brown rice substitution add one dollar

• = vegetarian / ask for other veg options

 = 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