

# side trips

## pomelo • gf

little gem lettuces, fuyu persimmon, glazed pecan, goat cheese, sherry-lemon vinaigrette

9.5 large / 6.5 small

## bodega • gf

butter lettuce, avocado and roasted beet salad, sunflower seed, lemon-poppy seed dressing 10

## gilroy • gf

baby bok choy sautéed in olive oil with garlic, pepperoncini flakes 6.5

## salon • gf

ratatouille - provençal vegetable stew with eggplant, tomato, zucchini, sweet pepper, thyme and onion, served with chickpea pancake wedges 9.5

## masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce, lemon 7.5

## ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg, spicy dipping sauce 12

## cabo san lucas • gf

two handmade soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño 12

## tuban

martabak telur - indonesian style crispy pastry with minced beef, egg and shallots 11

## aosta • gf

baked polenta and gourmet mushroom ragù with madeira cream 9.5

## cape town •

south african curry spiced butternut squash soup with pumpkin seed, garlic croutons and cilantro 7.5

## suwa • gf

awase miso soup with fresh gourmet mushrooms, tofu, scallion 4.5

## strasbourg •

country bread with butter or evo 1.5



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



global dinner

late fall 2017

judah street

## • otsu

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

## gf • tarapoto

quinoa and field green salad with purple potato, roasted red pepper, aji amarillo vinaigrette and queso fresco 13

**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +5

## gf nan

thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 12.5

## todi

torcetti pasta with butternut squash, pancetta, sage, white wine and pecorino romano 13

**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +5

## manila

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

## lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 19.5

## 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**

## erfurt

german-style beef goulash with wild mushroom, beer, crème fraîche & house-made spätzle 17

## 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 chicken breast +5 / grilled skirt steak +10

## gf koh samui

thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime leave, fresh cilantro, served with jasmine rice \* 13

## san marino

carnaroli risotto with braised cabbage, bacon, gruyère cheese and panko encrusted chicken breast 18

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) 14.5

grilled tiger prawns 8

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