







side trips

pomelo •  
 little gem lettuces, fuyu persimmon, glazed pecan,
 goat cheese, sherry-lemon vinaigrette
 9.5 large / 6.5 small

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

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



salon •  
 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  
 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 •  
 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 •  
 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



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**

 • **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

 **nan**
 thai style rice soup with chicken, ginger, chinese
 celery, cilantro, poached farm egg, thai chillies,
 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 fraiche & 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

 **koh samui**
 thai red coconut curry with chicken, oriental long bean,
 thai eggplant, squash, straw mushroom, kaffir lime leaf,
 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
 = 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