

# 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 monday - friday 11:30 - 2:00

#### visit our other location

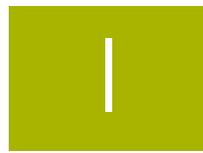
**noe valley** **415 285 2257**  
 1793 church street (at 30th st.)  
 san francisco, ca 94131  
 brunch saturday & sunday 10:00 - 2:30

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  
 late fall 2017  
 judah street

• **otsu**  
 cold buckwheat noodle salad with cucumber,  
 scallion, cilantro, spicy soy, ginger & sesame  
 dressing, topped with pan sautéed tofu **11.5**

 • **tarapoto**  
 quinoa and field green salad with purple potato, roasted  
 red pepper, aji amarillo vinaigrette and queso fresco **12**  
**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +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 **18.5**

**havana**  
 cuban style fried rice with black bean,  
 plantain, chipotle, ginger, cilantro, served with  
 sautéed onions and cuban avocado salad \* **12.5**  
**add:** tofu +3 / grilled chicken breast +5 / grilled skirt steak +10

**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

**todi**  
 torcetti pasta with butternut squash, pancetta,  
 sage, white wine and pecorino romano **12**  
**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 chilies,  
 thai sriracha, fried garlic **12.5**

**manila**  
 pancit bihon - filipino style stir fried rice noodles tossed  
 with sautéed prawns, chicken, chinese sausage,  
 vegetables, scallion, lemon **12**

**erfurt**  
 german-style beef goulash with wild mushroom,  
 beer, crème fraiche & house-made spätzle **16**

 **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 \* **12**

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