

# side trips

**pomelo** •    
 baby field greens with grilled peach, marcona almond,  
 manchego cheese, sherry-lemon vinaigrette  
 9.5 large / 6.5 small

**massa** •  
 panzanella - our version of the tuscan bread salad with  
 chunky summer heirloom tomatoes, pecorino toscano,  
 croutons, fresh basil, balsamic vinaigrette 10

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

**hania** •  
 crispy greek zucchini cakes served with mint-dill  
 yogurt and cucumber 9

**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

**freedom** •  
 rustic roasted tomato soup with basil, garlic, crème  
 fraiche and garlic croutons 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](http://www.pomelosf.com)



global dinner  
 late summer 2017  
 judah street

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

• **nuoro**  
 fregola sardo & baby arugula salad with water melon,  
 roasted beet, shallot, sherry vinaigrette 13  
 - with grilled mary's chicken breast or grilled prawns 17

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

• **portofino**  
 ligurian style trofie pasta with traditional basil  
 pesto, potato and green beans 13  
 - with grilled tiger prawns 18

**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**

 **kandy**  
 sri lankan style chicken curry with bananas, opal basil,  
 aromatic curry leaves & red chilies, served with steamed  
 rice and fresh shaved young coconut \* 16

**havana**  
 cuban style fried rice with black beans, plantains,  
 chipotles, ginger, cilantro, served with  
 sautéed onions, cuban avocado salad \*  
 - with grilled mary's chicken breast 18  
 - with grilled skirt steak 22.5

 **koh samui**  
 spicy coconut curry with chicken, oriental long beans,  
 thai eggplants, squash, straw mushrooms, kaffir lime leaves,  
 fresh cilantro, served with jasmine rice \* 13

**san marino**  
 smoked bacon and roasted corn risotto with grilled  
 asparagus - roasted red pepper vinaigrette, topped with  
 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