



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,
 peperoncini 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 ragu
 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 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



global lunch
 late summer 2017
 judah street

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

• **nuoro**
 fregola sardo & baby arugula salad with water melon,
 roasted beet, shallot, sherry vinaigrette 12
 - with grilled mary's chicken breast or grilled prawns 16


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

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 16.5
 - with grilled skirt steak 21.5


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

• **portofino**
 ligurian style trofie pasta with traditional basil
 pesto, potato and green beans 12
 - with grilled tiger prawns 17

 **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


 **kandy**
 sri lankan style chicken curry with bananas, opal basil,
 aromatic curry leaves & red chilies, served with steamed
 rice and fresh shaved young coconut * 15

 **koh samui**
 spicy coconut curry with chicken, oriental long beans,
 thai eggplants, squash, straw mushrooms, kaffir lime leaves,
 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