

# side trips

## pomelo • gf

baby red butter lettuce, romaine, baby arugula, pomelo, avocado, pecan, lemon-mustard vinaigrette

11 large / 8 small

## pienza •

winter panzanella with butternut squash, brussels sprouts, pear, red onion, parmesan and lemon-brown butter dressing 12

## gilroy • gf

baby bok choy sautéed in olive oil with garlic, pepperoncini flakes 7

## salinas • gf

oven roasted smashed brussels sprouts with asiago and parmesan 9

## masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce, lemon 8

## ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg, spicy dipping sauce 13

## cabo san lucas • gf

two soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño 13

## tuban

martabak telur - indonesian style crispy pastry with minced beef, egg and shallots 12

## aosta • gf

baked polenta and gourmet mushroom ragù with madeira cream 11

## ribolla •

ribollita - hearty vegetable and bread soup with black leaf kale, savoy cabbage, carrots, leek, zucchini, potatoes and cannellini beans, drizzled with extra virgin olive oil and served with garlic crostini 10

## suwa • gf

awase miso soup with fresh gourmet mushrooms, tofu, scallion 5

## strasbourg •

country bread with butter or evoo 2



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 winter 2019

judah street

## • otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu 13.5

## kokura

yaki udon - udon noodles with chicken, shiitake, carrot, cabbage and bean sprouts, garnished with dried bonito fish flakes, seaweed and pickled ginger 15  
- available with soba (buckwheat) noodles +1

## • gf nan

thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 13.5  
- available with shrimp +2

## gorgonzola

orechiette pasta with gorgonzola dolce, cabbage, bacon, thyme, scallion, white wine, parmesan 15  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

## manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 14

## lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 21

## 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

## • gf biloxi

grilled cheddar-jalapeño polenta triangles and spicy slow cooked pork with tomato and okra 17

## • havana

cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad \* 14.5  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

## • gf koh samui

thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime, fresh cilantro, served with jasmine rice \* 15

## • gf san marino

risotto with roasted chestnut, kabocha squash, baby spinach, bacon and mascarpone 16  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +11.5

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) 15.5

grilled tiger prawns (5 prawns) 9

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