

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 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

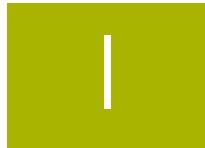
brunch saturday & sunday 10:00 - 2:30

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 winter 2019
judah street

• otsu

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

kokura

yaki udon - udon noodles with chicken, shiitake, carrot, cabbage and bean sprouts, garnished with dried bonito fish flakes, seaweed and pickled ginger 14
- available with soba (buckwheat) noodles +1

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 20

• 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 or panko chicken breast +5 / grilled prawns +6 / grilled skirt steak +11.5

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

gorgonzola

orechiette pasta with gorgonzola dolce, cabbage, bacon, thyme, scallion, white wine, parmesan 14

add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6 / grilled skirt steak +11.5

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

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 13

gf biloxi

grilled cheddar-jalapeño polenta triangles and spicy slow cooked pork with tomato and okra 16

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 * 14

grilled fish of the day - market price

seared peppered ahi tuna 15

grilled or panko mary's air chilled chicken breast 8

grilled skirt steak (6.5 oz pre-cooked) 15.5

grilled tiger 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