

side trips

pomelo ●
field greens, baby arugula and frisée with organic strawberries,
laura chene! goat cheese, toasted hazelnuts and balsamic-
tarragon vinaigrette **9** large / **6** small

gilroy ●
baby bok choy sautéed in olive oil with garlic and
pepperoncini flakes **6**

greenfield ●
oven roasted beets with balsamic glaze and orange zest **7.5**

masantol ●
filipino style spicy sizzling tofu with chili peppers, garlic, onion,
soy sauce and lemon **7.5**

hua hin
ผัดหมึก yum pla muk - thai style spicy squid salad with shallot,
ginger, lemon grass, mint, cilantro, lime and chilies **8.5**

ulsan
pa-jeon - korean scallion pancakes with scallop, prawn,
red and green chiles, egg and spicy dipping sauce **11**

cabo san lucas
two handmade soft corn tacos with grilled fish,
shredded cabbage, mango salsa, chipotle
aioli and house pickled jalapeño **10.5**

tuban
martabak telur - indonesian crispy pastry with minced beef,
egg and shallot **9**

aosta ●
baked polenta and gourmet mushroom ragù
with madeira and cream **9**

ribolla ●
ribollita - hearty vegetable and bread soup with black leaf kale,
savoy cabbage, carrot, leek, zucchini, potato and cannellini
beans, drizzled with extra virgin olive oil and served with garlic
crostini **8.5**

suwa ●
awase miso soup with fresh gourmet
mushrooms, tofu & scallion **4**

strasbourg ●
peasant bread with butter or evo **1.5**



inner sunset **415 731 6175**
92 judah street (at 6th ave.)
san francisco, ca 94122
dinner nightly 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
dinner nightly at 5:30
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 **8.75% ca sales tax**

www.pomelosf.com

global lunch
spring 2015
judah street

● **otsu**
cold buckwheat noodle salad with cucumber,
scallion, cilantro and a spicy soy, ginger & sesame
dressing, topped with pan sautéed tofu **11**

● **santa maria**
baby spinach and lentil salad with roasted
poblano, tomato and onion **9.5**
- with grilled mary's chicken breast and
roasted tomatillo sauce **14.5**

lanzhou
fresh egg noodles stir fried with ginger, scallion and
garlic, with peppered ahi tuna, seared rare and
topped with a miso-sesame drizzle **16**

havana
cuban style fried rice with black beans, plantains,
chipotles, ginger and cilantro, served with
sautéed onions and cuban avocado salad *
- with grilled mary's chicken breast **14**
- with grilled skirt steak **20**

ayacucho
grilled fish of the day and quinoa cakes with ancho
chiles, served with roasted sweet pepper coulis, tangy
onions, avocado and yam chips **market price**

the following items are available as reduced
size orders with seasonal sweet lettuces

nan
thai style rice congee with chicken, ginger, chinese celery,
cilantro and poached farm egg, served with thai chilies,
sriracha and fried garlic **12**

manila
pancit bihon - filipino style stir fried rice noodles tossed with
sautéed prawns, chicken, chinese sausage &
vegetables, scallion and lemon **11.5**

milazzo
squid ink tagliolini with shrimp, calamari, mussels,
roasted cherry tomato, tomato-garlic soffrito **16**

kandy
sri lankan style chicken curry with bananas, opal basil,
aromatic curry leaves & red chilies, served with steamed
rice and fresh shaved young coconut * **14**

erfurt
german style beef biergulasch with wild mushroom,
crème fraiche and house-made spätzle **16**

koh samui
spicy coconut curry with chicken,
oriental long beans, thai eggplants,
squash, straw mushrooms, kaffir lime leaves
and fresh cilantro, served with jasmine rice * **12**

grilled fish of the day **aq**
seared peppered ahi tuna **12.5**
grilled mary's air chilled chicken breast **7.5**
grilled skirt steak **13.5**
grilled tiger prawns **7.5**
pan sautéed tofu - hodo soy beanery **5**

* - brown rice substitution add one dollar

● = vegetarian / ask for vegetarian 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