

side trips

pomelo •  
 little gem and baby arugula salad with strawberry, brie, marcona almond, white balsamic vinaigrette
 9.5 large / 6.5 small

bodega •
 butter lettuce, avocado and roasted beet salad with sunflower seed and lemon-poppy seed dressing 9.5

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

san leo bastia
 zucchini sautéed with garlic, tomato, breadcrumbs, red chili, dill and parmesan 7.5

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

bamberg •
 peppery watercress, spinach and potato soup with garlic croutons and chive 6.5

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



global dinner
 spring 2017
 judah street

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

 **kuala terengganu**
 nasi ulam - malaysian herbed rice salad with jasmine rice, rau ram, mint, thai basil, kafir lime, lemongrass, shallot, toasted coconut, dried shrimp, peanuts 12
 - with grilled prawns 16

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

salerno
 tubetti pasta with green peas, pancetta, onion, garlic, mint, parmesan and white wine 14

manila
 pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 12.5

lanzhou
 fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 19

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**

 **biloxi**
 grilled cheddar-jalapeno polenta and spicy slow cooked pork with tomato and okra 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 17.5
 - 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
 green spring risotto with asparagus, green peas, bacon, mascarpone, lemon and panko encrusted chicken breast 18

grilled fish of the day - **market price**
 seared peppered ahi tuna 14.5
 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