

# 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 monday - friday 11:30 - 2:00

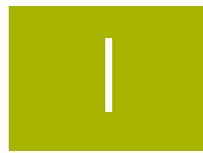
**visit our other location**  
**noe valley** 415 285 2257  
 1793 church street (at 30th st.)  
 san francisco, ca 94131  
 brunch saturday & sunday 10:00 - 2:30

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](http://www.pomelosf.com)



global lunch  
 spring 2017  
 judah street

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

 **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 11  
 - with grilled prawns 15

**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**

**salerno**  
 tubetti pasta with green peas, pancetta, onion,  
 garlic, mint, parmesan and white wine 13

 **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 11.5

 **biloxi**  
 grilled cheddar-jalapeno polenta and spicy  
 slow cooked pork with tomato and okra 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 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