





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

pomelo 
 REFRESHINGLY GLOBAL

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
 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