

# side trips

**pomelo** •   
field greens, mâche, baby arugula, with grilled orange, hazelnut, goat cheese, orange-tarragon vinaigrette  
10 large / 7 small

**bassano** •  
asparagus panzanella - bread salad with white asparagus, cherry tomato, bib lettuce, herb mustard dressing and chopped egg 10

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

**prunedale** •   
oven roasted baby carrots with red onion and garlic 8

**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 12.5

**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

**lumignano** •  
bruschetta with sweet pea and ricotta spread, roasted asparagus, honey-mint drizzle and parmesan crisp 10

**aosta** •   
baked polenta and gourmet mushroom ragù with madeira cream 10

**bamberg** •  
watercress, spinach, potato soup with garlic croutons and chive 7

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



global dinner  
spring 2018  
judah street

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

 • **piura**  
curried quinoa salad with mango, baby spinach, cucumber, scallion, mango-chutney vinaigrette 13  
add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

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

**muravera**  
toasted sardinian couscous with fennel, spring onion, fava beans, english peas, pancetta, saffron and fresh herbs 14  
add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

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

**lanzhou**  
fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 19.5

**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**

**padang**  
beef rendang - indonesian slow cooked beef in coconut milk with lemon grass, lime leaves, ginger and chili, served with yellow coconut rice 17

**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

 **koh samui**  
thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime leaf, fresh cilantro, served with jasmine rice \* 14  
**NEW WITH CHICKEN THIGH MEAT- BREAST MEAT AVAILABLE**

• **san marino**  
pasilla pepper risotto with roasted corn, tomato and cotija cheese, avocado-cilantro vinaigrette 16  
add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

grilled fish of the day - **market price**  
seared peppered ahi tuna 15  
grilled mary's air chilled chicken breast 8  
grilled skirt steak (6.5 oz pre-cooked) 14.5  
grilled tiger prawns (5 prawns) 9  
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