

side trips

pomelo • gf

field greens and baby arugula, grilled orange, hazelnut, goat cheese, orange-tarragon vinaigrette

11 large / 8 small

bassano

spring panzanella - bread salad with white asparagus, bacon, cherry tomato, bib lettuce, chive, herb mustard dressing and chopped egg 12

gilroy • gf

baby bok choy sautéed in olive oil with garlic, pepperoncini flakes 7

salinas • gf

oven roasted smashed brussels sprouts with asiago and parmesan 9

masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce, lemon 8

ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg, spicy dipping sauce 13

cabo san lucas gf

two soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño 13

mexicali

quesadilla with grilled chipotle chicken, black beans, roasted poblano, roasted corn, Monterey jack cheese, salsa fresca, guacamole and sour cream 12

aosta • gf

baked polenta and gourmet mushroom ragù with madeira cream 11

bamberg •

watercress, spinach, potato soup with garlic croutons and chive 8

suwa gf

awase miso soup with fresh gourmet mushrooms, tofu, scallion 5

strasbourg •

country bread with butter or evoo 2

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 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

d

global dinner
spring 2019
judah street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu 13.5

kokura

yaki udon - udon noodles with chicken, shiitake, carrot, cabbage and bean sprouts, garnished with dried bonito fish flakes, seaweed and pickled ginger 15
- available with soba (buckwheat) noodles +1

gf nan

thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 13.5
- available with shrimp +2

grado

fresh herb fettuccine with smoked salmon, basil, spinach, caper, red onion, lemon, mascarpone 17

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 14

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 21

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

erfurt

german-style beef goulash with wild mushroom, beer, crème fraîche & house made spätzle 18

• havana

cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad * 14.5
add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6 / grilled skirt steak +11.5

gf koh samui

thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime, fresh cilantro, served with jasmine rice * 15

gf san marino

green spring risotto with asparagus, green peas, bacon, mascarpone, lemon and chive 16
add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6 / grilled skirt steak +11.5

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) 15.5

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

gf = 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