

side trips

pomelo •

little gem lettuce, fresh basil, grilled peach, blue cheese, mustard buttermilk dressing **8.5 large / 5 small**

massa •

panzanella - Our version of the tuscan bread salad with chunky summer heirloom tomatoes, pecorino toscano, croutons, fresh basil and balsamic vinaigrette **8.5**

gilroy •

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5**

san leo bastia •

zucchini sautéed with tomato, garlic, breadcrumbs, red chili, dill and parmesan **6.5**

masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon **7**

ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce **9.5**

cabo san lucas

two handmade soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño **9.5**

palermo •

bruschetta - grilled country bread rubbed with garlic and topped with tomato, basil and olive oil **7.5**

aosta •

baked polenta and gourmet mushroom ragù with madeira and cream **8.5**

freedom •

rustic roasted tomato soup with basil, garlic, crème fraiche and garlic croutons **6.5**

suwa •

awase miso soup with fresh gourmet mushrooms, tofu & scallions **3.5**

strasbourg •

artisan french country levain wheat bread with butter **1**



inner sunset 415 731 6175

92 judah street (at 6th ave.)

san francisco, ca 94122

dinner nightly 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

dinner nightly at 5:30

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 **8.75% ca sales tax**

www.pomelosf.com

global lunch

summer 2014

judah street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **10**

nuoro

fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette and grilled herbed chicken breast **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 **15**

havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with sautéed onions and cuban avocado salad *

- with grilled mary's chicken breast **13**

- with grilled skirt steak **18**

ayacucho

grilled fish of the day and quinoa cakes with ancho chiles, served with roasted sweet pepper coulis, tangy onions, avocado and yam chips **market price**

the following items are available as reduced size orders with seasonal sweet lettuces

nan

thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic **11.5**

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, scallion and lemon **11**

messina

sicilian style fresh egg fettuccine with lemon, asparagus, basil, pepperoncino, parmesan and grilled jumbo prawns **14**

kandy

sri lankan style chicken curry with bananas, opal basil, aromatic curry leaves & red chilies, served with steamed rice and fresh shaved young coconut * **13.5**

padang

beef rendang - slow cooked beef in coconut milk with lemon grass, lime leaves, ginger and chili, served with coconut infused jasmine rice **15.5**

koh samui

spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kaffir lime leaves and fresh cilantro, served with jasmine rice * **11.5**

grilled fish of the day **aq**

seared peppered ahi tuna **12**

grilled mary's air chilled chicken breast **7**

grilled skirt steak **12**

grilled tiger prawns **6.5**

pan sautéed tofu - hodo soy beanery **4.5**

* - brown rice substitution add one dollar

• = vegetarian / ask for vegetarian 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