

# side trips

## pomelo •

little gem lettuce, baby arugula, grilled peach, shafter blue cheese, toasted almond and buttermilk-basil vinaigrette **9 large / 6 small**

## massa •

panzanella - our version of the tuscan bread salad with chunky summer heirloom tomatoes, pecorino toscano, croutons, fresh basil and balsamic vinaigrette **9.5**

## gilroy •

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **6**

## ovada •

grilled asparagus with anchovy butter and parmesan **7.5**

## masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon **7.5**

## ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce **11**

## cabo san lucas

two handmade soft corn tacos with grilled fish, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño **10.5**

## hania •

crispy greek zucchini cakes served with mint-dill yogurt and cucumber **8.5**

## aosta •

baked polenta and gourmet mushroom ragù with madeira and cream **9**

## freedom •

rustic roasted tomato soup with basil, garlic, crème fraiche and garlic croutons **7.5**

## suwa •

awase miso soup with fresh gourmet mushrooms, tofu & scallion **4**

## strasbourg •

peasant bread with butter **or** evo **1.5**



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

## global lunch

summer 2015

judah street

### • otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **11**

### • nuoro

fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette **10**

- with grilled mary's chicken breast **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 **16**

### 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 **14**

- with grilled skirt steak **20**

### 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 **12**

### manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, scallion and lemon **11.5**

### • frosinone

casarecce pasta with roasted zucchini, tomato, sweet pepper and red onion, with baby arugula and sheep cheese **11**

- with grilled **OR** panko encrusted mary's chicken breast **16**

### kandy

sri lankan style chicken curry with bananas, opal basil, aromatic curry leaves & red chilies, served with steamed rice and fresh shaved young coconut \* **14**

### quezon city

filipino style chicken adobo - chicken marinated and cooked in cane vinegar, lemon juice, soy sauce, garlic and black pepper, served with jasmine rice and whole fried garlic \* **12**

### 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 \* **12**

grilled fish of the day **aq**

seared peppered ahi tuna **12.5**

grilled mary's air chilled chicken breast **7.5**

grilled skirt steak **13.5**

grilled tiger prawns **7.5**

pan sautéed tofu - hodo soy beanery **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