



# side trips

**pomelo** •    
field greens, baby arugula, grilled peach, toasted almond, goat cheese, sherry vinaigrette

11 large / 8 small

**massa** •  
panzanella - our version of the tuscan bread salad with summer heirloom tomatoes, pecorino toscano, croutons, fresh basil, balsamic vinaigrette 11


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



**hania** •  
crispy greek zucchini cakes served with mint-dill yogurt and cucumber 10



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

**lagarto**   
two crispy corn tortillas with spicy stewed chicken breast, evo refried beans, shredded lettuce, tomatillo salsa, crema rancherito & queso fresco 10.5

**aosta** •    
baked polenta and gourmet mushroom ragù with madeira cream 11

**santa fe** •    
roasted corn and chipotle chowder, a touch of cream, drizzle of red pepper sauce, crispy tortilla strips 9

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

**strasbourg** •  
country bread with butter or evo 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](http://www.pomelosf.com)



global dinner  
summer 2018  
judah street

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

• **nuoro**  
fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette 14  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +10.5

 **nan**  
thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 13.5

• **portofino**  
ligurian style trofie pasta with traditional basil pesto, potato and green beans 14  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +10.5


**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**

**vienna**  
wiener saftgulasch - beef stewed in onion with paprika, marjoram and cumin, served with pan fried bread dumplings 17


**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 +10.5

 **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  
**NEW WITH CHICKEN THIGH MEAT - BREAST MEAT AVAILABLE**

**san marino**  
smoked bacon and roasted corn risotto with grilled asparagus - roasted red pepper vinaigrette 17  
add: tofu +3 / grilled or panko chicken breast +5 /  
grilled prawns +6 / grilled skirt steak +10.5

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) 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