

# side trips

## pomelo • gf

red and green leaf lettuce, pickled strawberry and shallot, toasted hazelnut, goat cheese,

sherry-mustard vinaigrette 12 large / 8 small

## massa •

panzanella - bread salad with heirloom tomato, watermelon, cucumber, red onion, basil, sheep feta, crouton, white balsamic dressing 13

## gilroy • gf

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

## newport • gf

summer zucchini succotash with yellow and green zucchini, fresh corn, roasted pepper, cranberry bean, bacon, chive and queso fresco 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 14

## cabo san lucas • gf

two soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño 13.5

## seattle

crispy salmon cakes with scallion, dill and basil, served with roasted corn and ginger relish 14

## aosta • gf

baked polenta and gourmet mushroom ragu with madeira cream 12

## freedom •

oven roasted tomato and basil soup, topped with basil crème fraîche and garlic croutons 7

## suwa • gf

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

## strasbourg •

country bread with butter or evoo 2



inner sunset 415 731 6175  
92 judah street (at 6th ave.)  
san francisco, ca 94122  
dinner monday - saturday at 5:30  
lunch wednesday - friday 11:30 - 2:00

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



global dinner  
summer 2019  
judah street

## • otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu 14

## • gf solo

soto ayam - indonesian style soup with chicken, rice noodles, bean sprouts, tomato, ginger, kaffir lime leaves, lemongrass, cilantro, lime juice, hard boiled egg and crispy potato 14.5

## • gf nan

khao tom - thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chillies, thai sriracha, fried garlic 14.5  
- available with shrimp +2

## spoleto

spaghetti with olive-caper-anchovy tapenade, olive, cherry tomato, baby arugula and lemon, toasted bread crumbs, shaved parmesan 15

add: tofu +3.5 / grilled or panko chicken breast +6 /  
grilled prawns +6 / grilled skirt steak +11.5

## manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 14.5

## lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 22

## 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 fraiche & 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 +3.5 / grilled or panko chicken breast +6 /  
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

roasted corn risotto with potato, bacon, cotija cheese, cilantro-basil-jalapeño pesto vinaigrette 16

add: tofu +3.5 / grilled or panko chicken breast +6 /  
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 9

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