

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 ragù 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