

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 lunch
summer 2019
judah street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **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 **21**

• havana

cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad * **13.5**
add: tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +11.5

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**

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

spoleto

spaghetti with olive-caper-anchovy tapenade, olive, cherry tomato, baby arugula and lemon, toasted bread crumbs, shaved parmesan **14**
add: tofu +3.5 / grilled or panko chicken breast +6 /
grilled prawns +6 / grilled skirt steak +11.5

• 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 **13.5**

• gf nan

khao tom - thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic **13.5**
- available with shrimp +2

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon **13.5**

erfurt

german-style beef goulash with wild mushroom, beer, crème fraîche & house made spätzle **17**

• 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 * **14**

grilled fish of the day - **market price**

seared peppered ahi tuna **15**

grilled or panko mary's air chilled chicken breast **9**

grilled skirt steak (6.5 oz pre-cooked) **15.5**

grilled tiger 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