



side trips

pomelo • 
field greens and red radicchio with pomelo, goat cheese,
toasted hazelnuts and balsamic-grapefruit vinaigrette
9.5 large / 6.5 small

pienza •
winter panzanella - bread salad with butternut squash, brussels
sprouts, asian pear, red onion, lemon-brown
butter dressing and shaved parmesan 10

gilroy • 
baby bok choy sautéed in olive oil with garlic,
pepperoncini flakes 6.5


sapri 
sautéed escarole with garlic, anchovy, garlic, lemon and
parmesan 6.5

masantol •
filipino style spicy sizzling tofu with chili peppers, garlic,
onion, soy sauce, lemon 7.5


ulsan
pa-jeon - korean scallion pancakes with scallop, prawn,
red and green chiles, egg, spicy dipping sauce 12

cabo san lucas 
two handmade soft corn tacos with grilled fish,
shredded cabbage with avocado and cilantro, mango
salsa, chipotle aioli, house pickled jalapeño 12

forestville •
bruschetta with honey roasted butternut squash, fresh
ricotta-goat cheese spread, fennel-baby arugula salad 10

aosta • 
baked polenta and gourmet mushroom ragù
with madeira cream 9.5

avellino •
escarole and cannellini bean soup with pecorino
and garlic croutons 6.5

suwa • 
awase miso soup with fresh gourmet
mushrooms, tofu, scallion 4.5

strasbourg •
country bread with butter or evo 1.5



inner sunset 415 731 6175
92 judah street (at 6th ave.)
san francisco, ca 94122
dinner monday - saturday 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
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



global dinner
winter 2017
judah street

• **otsu**
cold buckwheat noodle salad with cucumber,
scallion, cilantro, spicy soy, ginger & sesame
dressing, topped with pan sautéed tofu 12.5

• **bergün**
barley and butter lettuce salad with fennel, radish,
scallion, parsley and grilled king trumpet mushrooms 12


 **nan**
thai style rice soup with chicken, ginger, chinese
celery, cilantro, poached farm egg, thai chilies,
thai sriracha, fried garlic 12.5

avignon
daube de boeuf à la provençale - beef stew with pancetta,
mushroom, niçoise olive and carrot, with fresh
egg fettuccine and sautéed green beans 19


manila
pancit bihon - filipino style stir fried rice noodles tossed
with sautéed prawns, chicken, chinese sausage,
vegetables, scallion, lemon 12.5


lanzhou
fresh egg noodles stir fried with ginger, scallion and
garlic, with peppered ahi tuna, seared rare and
topped with a miso-sesame drizzle 19

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**

 **djougou**
mafé - spicy west african chicken and peanut stew with
butternut squash, sweet pepper, carrot, cabbage and chili,
served with steamed rice * 16


havana
cuban style fried rice with black beans, plantains,
chipotles, ginger, cilantro, served with
sautéed onions, cuban avocado salad *
- with grilled mary's chicken breast 17.5
- with grilled skirt steak 22.5

 **koh samui**
spicy coconut curry with chicken, oriental long beans,
thai eggplants, squash, straw mushrooms, kaffir lime leaves,
fresh cilantro, served with jasmine rice * 13

 **san marino**
risotto with braised cabbage, bacon, gorgonzola dolce
and panko encrusted chicken breast 18

grilled fish of the day - **market price**
seared peppered ahi tuna 14.5
grilled mary's air chilled chicken breast 8
grilled skirt steak (6.5 oz pre-cooked) 14.5
grilled tiger prawns 8
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