




# 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

**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 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](http://www.pomelosf.com)



global lunch  
winter 2017  
judah street

• **otsu**  
cold buckwheat noodle salad with cucumber,  
scallion, cilantro, spicy soy, ginger & sesame  
dressing, topped with pan sautéed tofu 11.5

• **bergün**  
barley and butter lettuce salad with fennel, radish,  
scallion, parsley and grilled king trumpet mushrooms 11


**lanzhou**  
fresh egg noodles stir fried with ginger, scallion and  
garlic, with peppered ahi tuna, seared rare and  
topped with a miso-sesame drizzle 18

**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 16.5  
- with grilled skirt steak 21.5


**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

**avignon**  
daube de boeuf à la provençale - beef stew with pancetta,  
mushroom, niçoise olive and carrot, with fresh  
egg fettuccine and sautéed green beans 18

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

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed  
with sautéed prawns, chicken, chinese sausage,  
vegetables, scallion, lemon 11.5


 **djougou**  
mafé - spicy west african chicken and peanut stew with  
butternut squash, sweet pepper, carrot, cabbage and chili,  
served with steamed rice \* 15

 **koh samui**  
spicy coconut curry with chicken, oriental long beans,  
thai eggplants, squash, straw mushrooms, kaffir lime leaves,  
fresh cilantro, served with jasmine rice \* 12

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