

# side trips

**pomelo** • gf  
field greens, red radicchio, pomelo segments, gorgonzola dolce, toasted hazelnuts, grapefruit vinaigrette

10 large / 7 small

**hollister** • gf  
roasted beet, pomegranate, mâche greens, goat cheese, pistachios, sherry vinaigrette **10**

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

**boonville** • gf  
roasted root vegetables (fennel, carrot, rutabaga, parsnip, turnip, red onion, garlic), lime-yogurt sauce **9.5**

**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 **12.5**

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

**forrestville** •  
bruschetta with honey roasted butternut squash, fresh ricotta-goat cheese, fennel arugula salad **10**

**aosta** • gf  
baked polenta and gourmet mushroom ragù with madeira cream **10**

**lonigo** •  
broccoli, leek and celery root soup, parmesan-garlic croutons **7**

**suwa** • gf  
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 tuesday - 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 **ca sales tax**

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



**global dinner**  
**winter 2018**  
**judah street**

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

• **le puy**  
lentil and brown rice salad with baby spinach, pine nuts,  
cilantro, mint, balsamic vinaigrette **13**  
**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +6

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

• **bormio**  
pizzoccheri - short buckwheat tagliatelle, sage, garlic, swiss  
chard, cabbage, potato, premium alpine fontina cheese **14**  
**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +6

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed  
with sautéed prawns, chicken, chinese sausage,  
vegetables, scallion, lemon **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 **19.5**

**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**

**padang**  
beef rendang - indonesian slow cooked beef in coconut milk  
with lemon grass, lime leaves, ginger and chili, served  
with yellow coconut rice **17**

**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 chicken breast +5 / grilled skirt steak +10

• **koh samui**  
thai red coconut curry with chicken, oriental long bean,  
thai eggplant, squash, straw mushroom, kaffir lime leaf,  
fresh cilantro, served with jasmine rice \* **14**  
**NEW WITH CHICKEN THIGH MEAT- BREAST MEAT AVAILABLE**

• **san marino**  
carnaroli risotto with porcini and baby spinach, topped  
with sautéed gourmet mushrooms on lemon-  
mustard vinaigrette, tarragon **16**  
**add:** tofu +3 / grilled chicken breast +5 / grilled prawns +6

grilled fish of the day - **market price**  
seared peppered ahi tuna **15**  
grilled mary's air chilled chicken breast **8**  
grilled skirt steak (6.5 oz pre-cooked) **14.5**  
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