

side trips

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

10 large / 7 small

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

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

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

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

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 **ca sales tax**

www.pomelosf.com



global lunch
winter 2018
judah street

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

 • **le puy**
lentil and brown rice salad with baby spinach, pine nuts, cilantro, mint, balsamic vinaigrette **12**
add: tofu +3 / grilled chicken breast +5 / grilled prawns +6

lanzhou
fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **18.5**

havana
cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad * **12.5**
add: tofu +3 / grilled chicken breast +5 / grilled skirt steak +10

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

• **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

 **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 **12**

padang
beef rendang - indonesian slow cooked beef in coconut milk with lemon grass, lime leaves, ginger and chili, served with yellow coconut rice **16**

 **koh samui**
thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime leave, fresh cilantro, served with jasmine rice * **13**
NEW WITH CHICKEN THIGH MEAT - BREAST MEAT AVAILABLE

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 **9**
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