

# side trips

**pomelo** • **gf**  
romaine, red radicchio, pomelo, laura chene goat cheese,  
toasted hazelnut, balsamic-grapefruit vinaigrette

13 large / 8 small

**pienza** •  
winter panzanella with croûton, butternut squash,  
brussels sprout, pear, red onion, parmesan  
and lemon-brown butter dressing 12

**gilroy** • **gf**  
baby bok choy sautéed in olive oil with garlic,  
pepperoncini 7

**heide** **gf**  
braised brussels sprout with apple, onion and bacon 9

**masantol** •  
filipino style spicy sizzling tofu with chili pepper,  
garlic, onion, soy sauce, lemon 8

**ulsan**  
pa-jeon - korean scallion pancake with scallop, prawn,  
red and green chili, egg, spicy dipping sauce 15

**cabo san lucas** **gf**  
two soft corn tacos with grilled fish, shredded  
cabbage with avocado and cilantro, mango salsa,  
chipotle aioli, house pickled jalapeño 14.5

**forrestville** •  
honey roasted butternut squash bruschetta with  
house made ricotta and fennel arugula salad 11

**aosta** • **gf**  
baked polenta and gourmet mushroom ragu  
with madeira cream 13

**braga** **gf**  
caldo verde - portuguese green soup with kale, linguica pork  
sausage, fresh herbs and potato 8

**suwa** **gf**  
awase miso soup with fresh gourmet  
mushrooms, tofu, scallion 5

**strasbourg** •  
country bread with butter or evoo 3



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



**global dinner**  
**winter 2020**  
**judah street**

• **otsu**  
cold buckwheat noodle salad with cucumber,  
scallion, cilantro, spicy soy, ginger & sesame  
dressing, topped with pan sautéed tofu 15

**gf** **solo**  
soto ayam - indonesian style soup with chicken,  
rice noodles, bean sprouts, tomato, ginger,  
kaffir lime leaves, lemongrass, lime juice,  
hard boiled egg and crispy potato 14.5

**gf** **nan**  
khao tom - thai style rice soup with chicken, ginger,  
chinese celery, cilantro, poached farm egg,  
thai chilies, thai sriracha, fried garlic 14.5  
- available with shrimp +2

**schwangau**  
home made spätzle with bacon, roasted butternut  
squash, brussels sprout, chestnut, gruyère,  
brown sage butter, breadcrumb 16  
add: **tofu +3.5 / grilled or panko chicken breast +6 /**  
**grilled prawns +6 / grilled skirt steak +13.5**

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed  
with sautéed prawns, chicken, chinese sausage,  
vegetables, scallion, lemon 15

**lanzhou**  
fresh egg noodles stir fried with ginger, scallion and  
garlic, with peppered ahi tuna, seared rare and  
topped with a miso-sesame drizzle 23

**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**

**gf** **biloxi**  
grilled cheddar-jalapeño polenta triangles and spicy  
slow cooked pork with tomato and okra 17

• **havana**  
cuban style fried rice with black bean,  
plantain, chipotle, ginger, cilantro, served with  
sautéed onions and cuban avocado salad \* 14.5  
add: **tofu +3.5 / grilled or panko chicken breast +6 /**  
**grilled prawns +6 / grilled skirt steak +13.5**

**gf** **koh samui**  
thai red coconut curry, mildly spicy and tart with  
chicken, oriental long bean, thai eggplant, squash,  
straw mushroom, kaffir lime, fresh cilantro,  
served with jasmine rice \* 15

**gf** **san marino**  
carnaroli risotto with pancetta, chestnut, marjoram, shallot,  
charred green onion vinaigrette 16  
add: **tofu +3.5 / grilled or panko chicken breast +6 /**  
**grilled prawns +6 / grilled skirt steak +13.5**

grilled fish of the day - **market price**  
seared peppered ahi tuna 15  
grilled mary's air chilled chicken breast 9  
grilled skirt steak (6.5 oz pre-cooked wgt) 15.5  
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