

side trips

pomelo •  
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 •  
baby bok choy sautéed in olive oil with garlic,
pepperoncini 7

heide 
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  
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 •  
baked polenta and gourmet mushroom ragu
with madeira cream 13

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

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

strasbourg •
country bread with butter or evoo 3



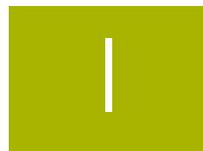
inner sunset 415 731 6175
92 judah street (at 6th ave.)
san francisco, ca 94122
dinner monday - saturday at 5:30
lunch wednesday - friday 11:30 - 2:00

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



global lunch
winter 2020
judah street

• **otsu**
cold buckwheat noodle salad with cucumber,
scallion, cilantro, spicy soy, ginger & sesame
dressing, topped with pan sautéed tofu 14

lanzhou
fresh egg noodles stir fried with ginger, scallion and
garlic, with peppered ahi tuna, seared rare and
topped with a miso-sesame drizzle 22

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

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 lettuces**

schwanguau
home made spätzle with bacon, roasted butternut
squash, brussels sprout, chestnut, gruyère,
brown sage butter, breadcrumb 15
add: tofu +3.5 / grilled or panko chicken breast +6 /
grilled prawns +6 / grilled skirt steak +13.5

 **solo**
soto ayam - indonesian style soup with chicken,
rice noodles, bean sprouts, tomato, ginger, kaffir
lime leaves, lemongrass, cilantro, lime juice,
hard boiled egg and crispy potato 13.5

 **nan**
khao tom - thai style rice soup with chicken, ginger,
chinese celery, cilantro, poached farm egg,
thai chilies, thai sriracha, fried garlic 13.5
- available with shrimp +2

manila
pancit bihon - filipino style stir fried rice noodles tossed
with sautéed prawns, chicken, chinese sausage,
vegetables, scallion, lemon 14

 **biloxi**
grilled cheddar-jalapeño polenta triangles and spicy
slow cooked pork with tomato and okra 16

 **koh samui**
thai red coconut curry with chicken, oriental long bean,
thai eggplant, squash, straw mushroom, kaffir lime,
fresh cilantro, served with jasmine rice * 14

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