

# side trips

**pomelo** ●  
little gem lettuce, baby arugula, fuyu persimmon, toasted almond, goat cheese, balsamic dressing **8.5 large / 5 small**

**münster** ●  
raw kohlrabi with radish, garden cress, black cumin and honey-mustard lemon dressing **6.5**

**gilroy** ●  
baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5**

**heide**  
brussels sprouts sautéed with apple, onion and bacon **8**

**masantol** ●  
filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon **7**

**ulsan**  
pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce **9.5**

**cabo san lucas**  
two handmade soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño **9.5**

**forestville** ●  
grilled country bread with house made ricotta, honey roasted butternut squash and fennel-arugula salad **9**

**aosta** ●  
baked polenta and gourmet mushroom ragù with madeira and cream **8.5**

**auray** ●  
roasted fennel and cauliflower soup with fennel chili oil and garlic croutons **7**

**suwa** ●  
awase miso soup with fresh gourmet mushrooms, tofu & scallions **3.5**

**strasbourg** ●  
artisan french country levain wheat bread with butter **1**



**inner sunset** 415 731 6175  
92 judah street (at 6th ave.)  
san francisco, ca 94122  
dinner nightly 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  
dinner nightly at 5:30  
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 dinner**  
fall 2014  
judah street

● **otsu**  
cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **11**

**nuoro**  
fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette and grilled jumbo prawns **15**

**nan**  
thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, thai sriracha and fried garlic **11.5**

● **merano**  
fresh egg pappardelle with a ragù of wild mushrooms, herbs, garlic and white wine, parmesan shavings **12**  
- with herb grilled mary's chicken breast **17**

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, with scallion and lemon **12**

**lanzhou**  
fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **16**

**ayacucho**  
grilled fish of the day and quinoa cakes with ancho chiles, served with roasted sweet pepper coulis, tangy onions, avocado and yam chips **market price**

**kandy**  
sri lankan style chicken curry with bananas, opal basil, aromatic curry leaves & red chilies, served with steamed rice and fresh shaved young coconut \* **14.5**

**djougou**  
maté - west african chicken and peanut stew with butternut squash, sweet pepper and carrot, served with steamed rice \* **14.5**

**havana**  
cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with sautéed onions and cuban avocado salad \*  
- with grilled mary's chicken breast **14**  
- with grilled skirt steak **20**

**koh samui**  
spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kaffir lime leaves and fresh cilantro, served with jasmine rice \* **12.5**

grilled fish of the day - **market price**  
seared peppered ahi tuna **12**  
grilled mary's air chilled chicken breast **7**  
grilled skirt steak **13**  
grilled tiger prawns **7**  
pan sautéed tofu - hodo soy beanery **4.5**

\* - brown rice substitution add one dollar  
● = vegetarian / ask for vegetarian 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