

side trips

pomelo •

little gem lettuce, baby arugula, fuyu persimmon, glazed pecans, laura chenel goat cheese, balsamic dressing 9.5 large / 6.5 small

paris

frisée lettuce, niman ranch lardons, poached egg, sherry mustard vinaigrette 11

gilroy •

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes 6.5

prunedale •

oven roasted baby carrots with red onion and garlic 8

masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon 7.5

ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce 12

cabo san lucas

two handmade soft corn tacos with grilled fish, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño 11.5

forestville •

honey roasted butternut squash bruschetta with fresh ricotta and fennel arugula salad 10

aosta •

baked polenta and gourmet mushroom ragù with madeira and cream 9.5

trento •

butternut squash and barley soup, sage, parmesan crouton 8.5

suwa •

awase miso soup with fresh gourmet mushrooms, tofu & scallion 4.5

strasbourg •

peasant bread with butter or evo 1.5



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

global lunch

fall 2015

judah street

•otsu

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

•puno

quinoa and oven roasted vegetable salad with fennel, turnip, parsnip, carrot, golden beet and fennel-shallot vinaigrette 11
- with grilled mary's chicken breast 16

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

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 14.5
- with grilled skirt steak 20

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

the following items are available as reduced size orders with seasonal sweet lettuces

nan

thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic 12.5

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, scallion and lemon 11.5

filiano

cencioni (little rag) pasta with spicy pork ragù, black kale and pecorino 15

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

djougou

mafé - west african chicken and panut stew with butternut squash, sweet peppers and carrots, served with steamed rice * 14.5

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

grilled fish of the day aq

seared peppered ahi tuna 12.5

grilled mary's air chilled chicken breast 7.5

grilled skirt steak (6.5 oz pre-cooked) 13.5

grilled tiger prawns 7.5

pan sautéed tofu - hodo soy beanery 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