

side trips

pomelo • gf

little gem lettuce and baby arugula, fuyu persimmon, glazed pecan, goat cheese, white balsamic vinaigrette
13 large / 8 small

padova •

panzanella - autumn beet, orange, endive and baby arugula bread salad with toasted walnut, white wine vinaigrette 12

gilroy • gf

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

boonville • gf

roasted root vegetables (fennel/baby carrot / rutabaga/parsnip/turnip/red onion/garlic) with lime/yogurt/parsley sauce 11

masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce, lemon 8

ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, 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

metz • gf

celery root soup with leek, pear, pumpkin seed and chive 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



global lunch
fall 2019
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 sweet lettuces

schwanganau

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

gf 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

gf 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

gf kandy

sri lankan style chicken curry with banana, opal basil, curry leaf & red chili, served with steamed rice and fresh shaved young coconut * 16

gf 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

gf - 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

destinations & upgrades