

# side trips

## pomelo ●

little gem lettuces, baby arugula, nectarines, laura chene! goat cheese, hazelnuts, balsamic vinaigrette **8**

## massa ●

panzanella - our version of the tuscan bread salad, with summer heirloom tomatoes, pecorino toscano, ciabatta croutons, fresh basil and balsamic dressing **8.5**

## gilroy ●

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

## udine

sautéed swiss chard with potato, garlic and bacon **6.5**

## masantol ●

spicy sizzling tofu sisig with chile peppers, garlic, red onion, soy sauce and lemon **6**

## hania ●

crispy greek zucchini cakes served with mint yogurt and cucumber **7.5**

## cabo san lucas

two soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **8.5**

## aosta ●

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

## albi

duck rillettes - house made coarse pâté with porcini and chive, peach-balsamic compote, whole grain mustard and crostini **9**

## freedom ●

rustic roasted tomato, garlic & basil soup, basil crème fraîche and garlic croutons **7.5**

## suwa ●

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

## strasbourg ●

two slices of artisan country french 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  
sorry, no personal checks  
18% gratuity added to parties of 6 or more

all prices subject to **9.5% ca sales tax**

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

**lunch menu**  
**late summer 2010**  
**judah street**

## ● otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **10**

## tarapoto

field greens, quinoa, purple potato, roasted red pepper, queso fresco, aji amarillo vinaigrette, peruvian spice rubbed grilled chicken breast **12.5**

## lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **14.5**

## havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad **15.5**

## ayacucho

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

**the following items are available as reduced size orders with little gem lettuces**

## ranong

thai style chicken broth with homemade fish balls, glass noodles, choy sum, mung bean sprouts, cilantro and fried garlic, served with thai chilies and fish sauce **10**

## manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, scallion and lemon **11**

## sanuki

seafood yakisoba - japanese style stir fried buckwheat noodles with scallops, prawns, kamaboko fish cake, cabbage, carrots, bean sprouts, shiitake mushrooms, garnished with dried bonito fish flakes, seaweed and pickled ginger **14**

## sonoma

bucatini pasta tossed with chunky heirloom tomatoes, basil, garlic and laura chene! goat cheese, topped with grilled tiger prawns **14**

## potenza

baked rosemary polenta and lamb shanks braised in red wine with herbs and tomatoes **15**

## 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 **11.5**

## grilled fish of the day **aq**

seared peppered ahi tuna **9.5**

grilled chicken breast **6**

grilled skirt steak **7.5**

grilled tiger prawns **6.5**

pan sautéed tofu - hodo soy beanery **4.5**

● = vegetarian / ask for vegetarian options

we use organic products whenever available and affordable

# destinations & upgrades