

# side trips

**pomelo** ●  
field greens, baby arugula and frisée with organic strawberries,  
laura chene! goat cheese, toasted hazelnuts and balsamic-tarragon  
vinaigrette **9** large / **6** small

**gilroy** ●  
baby bok choy sautéed in olive oil with garlic and  
pepperoncini flakes **6**

**greenfield** ●  
oven roasted beets with balsamic glaze and orange zest **7.5**

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

**hua hin**  
เชียงใหม่ yum pla muk - thai style spicy squid salad with shallot,  
ginger, lemon grass, mint, cilantro, lime and chilies **8.5**

**ulsan**  
pa-jeon - korean scallion pancakes with scallop, prawn,  
red and green chiles, egg and spicy dipping sauce **11**

**cabo san lucas**  
two handmade soft corn tacos with grilled fish,  
shredded cabbage, mango salsa, chipotle  
aioli and house pickled jalapeño **10.5**

**tuban**  
martabak telur - indonesian crispy pastry with minced beef,  
egg and shallot **9**

**aosta** ●  
baked polenta and gourmet mushroom ragù  
with madeira and cream **9**

**ribolla** ●  
ribollita - hearty vegetable and bread soup with black leaf  
kale, savoy cabbage, carrot, leek, zucchini, potato and  
cannellini beans, drizzled with extra virgin olive oil and  
served with garlic crostini **8.5**

**suwa** ●  
awase miso soup with fresh gourmet  
mushrooms, tofu & scallion **4**

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

global dinner  
spring 2015  
judah street

● **otsu**  
cold buckwheat noodle salad with cucumber,  
scallion, cilantro and a spicy soy, ginger & sesame  
dressing, topped with pan sautéed tofu **12**

● **santa maria**  
baby spinach and lentil salad with roasted  
poblano, tomato and onion **10.5**  
- with grilled mary's chicken breast and  
roasted tomatillo sauce **15.5**

**nan**  
thai style rice congee with chicken, ginger, chinese celery,  
cilantro and poached farm egg, served with thai chilies,  
thai sriracha and fried garlic **12**

**milazzo**  
squid ink tagliolini with shrimp, calamari, mussels,  
roasted cherry tomato, tomato-garlic soffritto **17**

**manila**  
pancit bihon - filipino style stir fried rice noodles tossed  
with sautéed prawns, chicken, chinese sausage &  
vegetables, with scallion and lemon **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 **17**

**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 \* **15**

**erfurt**  
german style beef biergulasch with wild mushroom,  
crème fraiche and house-made spätzle **17**

**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 **15.5**  
- with grilled skirt steak **21**

**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 \* **13**

grilled fish of the day - **market price**  
seared peppered ahi tuna **12.5**  
grilled mary's air chilled chicken breast **7.5**  
grilled skirt steak **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