

# side trips

## pomelo • gf

field greens, mâche, baby arugula, with grilled orange, hazelnut, goat cheese, orange-tarragon vinaigrette

10 large / 7 small

## bassano •

asparagus panzanella - bread salad with white asparagus, cherry tomato, bib lettuce, herb mustard dressing and chopped egg 10

## gilroy • gf

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

## prunedale • gf

oven roasted baby carrots with red onion and garlic 8

## masantol •

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

## ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg, spicy dipping sauce 12.5

## cabo san lucas • gf

two handmade soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aioli, house pickled jalapeño 12

## lumignano •

bruschetta with sweet pea and ricotta spread, roasted asparagus, honey-mint drizzle and parmesan crisp 10

## aosta • gf

baked polenta and gourmet mushroom ragù with madeira cream 10

## bamberg •

watercress, spinach, potato soup with garlic croutons and chive 7

## suwa • gf

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

## strasbourg •

country bread with butter or evo 1.5



inner sunset 415 731 6175

92 judah street (at 6th ave.)

san francisco, ca 94122

dinner monday - saturday 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

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 **ca sales tax**

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



global lunch  
spring 2018  
judah street

## • otsu

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

## gf • piura

curried quinoa salad with mango, baby spinach, cucumber, scallion, mango-chutney vinaigrette 13

add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

## lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 18.5

## havana

cuban style fried rice with black bean, plantain, chipotle, ginger, cilantro, served with sautéed onions and cuban avocado salad \* 12.5

add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

## 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

## muravera

toasted sardinian couscous with fennel, spring onion, fava beans, english peas, pancetta, saffron and fresh herbs 14

add: tofu +3 / grilled or panko chicken breast +5 / grilled prawns +6

## gf nan

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

## manila

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

## padang

beef rendang - indonesian slow cooked beef in coconut milk with lemon grass, lime leaves, ginger and chili, served with yellow coconut rice 16

## gf koh samui

thai red coconut curry with chicken, oriental long bean, thai eggplant, squash, straw mushroom, kaffir lime leave, fresh cilantro, served with jasmine rice \* 13

NEW WITH CHICKEN THIGH MEAT - BREAST MEAT AVAILABLE

grilled fish of the day - **market price**

seared peppered ahi tuna 15

grilled mary's air chilled chicken breast 8

grilled skirt steak (6.5 oz pre-cooked) 14.5

grilled tiger prawns 9

pan sautéed tofu - hodo soy beanery 5

\* - brown rice substitution add one dollar

● = vegetarian / ask for other veg options

gf = gluten free / ask for other gf 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