



side trips

pomelo • 
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 • 
baby bok choy sautéed in olive oil with garlic, 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, 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 
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 • 
baked polenta and gourmet mushroom ragù with madeira cream 10

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

suwa • 
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



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

 • **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


 **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

 **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
 = 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