pomelo 🔹 🏐

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

11 large / **8** small

bassano

spring panzanella - bread salad with white asparagus, bacon, cherry tomato, bib lettuce, chive, herb mustard dressing and chopped egg **12**

gilroy 🔹 🏐

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

salinas 🔹 🏐

oven roasted smashed brussels sprouts with asiago and parmesan ${\bf 9}$

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 13

cabo san lucas 🏐

two soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aïoli, house pickled jalapeño **13**

mexicali

quesadilla with grilled chipotle chicken, black beans, roasted poblano, roasted corn, monterey jack cheese, salsa fresca, guacamole and sour cream **12**

aosta 🔹 🏐

baked polenta and gourmet mushroom ragù with madeira cream **11**

bamberg •

watercress, spinach, potato soup with garlic croutons and chive $\, 8 \,$

suwa 🏐

awase miso soup with fresh gourmet mushrooms, tofu, scallion $\,5\,$

strasbourg •

country bread with butter or evoo 2



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 2019 judah street

otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **12.**5

kokura

yaki udon - udon noodles with chicken, shiitake, carrot, cabbage and bean sprouts, garnished with dried bonito fish flakes, seaweed and pickled ginger **14** - available with soba (buckwheat) noodles +1

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **20**

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 / grilled or panko chicken breast +5 / grilled prawns +6 / grilled skirt steak +11.5

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

grado

fresh herb fettuccine with smoked salmon, basil, spinach, caper, red onion, lemon, mascarpone **16**

间 nan

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 **13**

erfurt

german-style beef goulash with wild mushroom, beer, crème fraiche & house made spätzle 17

🍈 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 8
 - grilled skirt steak (6.5 oz pre-cooked) 15.5
 - 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