

side trips

pomelo •  
field greens, baby arugula, grilled peach, toasted almond, goat cheese, sherry vinaigrette

11 large / 8 small

massa •
panzanella - our version of the tuscan bread salad with summer heirloom tomatoes, pecorino toscano, croutons, fresh basil, balsamic vinaigrette 11

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

hania •
crispy greek zucchini cakes served with mint-dill yogurt and cucumber 10

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 aioli, house pickled jalapeño 13

lagarto  
two crispy corn tortillas with spicy stewed chicken breast, evo refried beans, shredded lettuce, tomatillo salsa, crema rancherito & queso fresco 10.5

aosta •
baked polenta and gourmet mushroom ragù with madeira cream 11

santa fe •  
roasted corn and chipotle chowder, a touch of cream, drizzle of red pepper sauce, crispy tortilla strips 9

suwa
awase miso soup with fresh gourmet mushrooms, tofu, scallion 5

strasbourg •
country bread with butter or evo 2

pomelo 
REFRESHINGLY GLOBAL

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

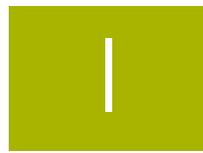
visit our other location
noe valley 415 285 2257
1793 church street (at 30th st.)
san francisco, ca 94131
brunch saturday & sunday 10:00 - 2:30

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
summer 2018
judah street

• **otsu**
cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu 12.5

• **nuoro**
fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette 13
add: tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +10.5

• **lanzhou**
fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 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 +10.5

• **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

• **portofino**
ligurian style trofie pasta with traditional basil pesto, potato and green beans 13
add: tofu +3 / grilled or panko chicken breast +5 /
grilled prawns +6 / grilled skirt steak +10.5

  **nan**
thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 13.5

manila
pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 13

vienna
wiener saftgulasch - beef stewed in onion with paprika, marjoram and cumin, served with pan fried bread dumplings 16

  **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
NEW WITH CHICKEN THIGH MEAT - BREAST MEAT AVAILABLE

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) 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