

destinations:

eastlake (seattle)	smoked trout and red potato hash with wild rice and horseradish cream, two poached eggs and artisanal pugliese toast	11.5
miraflores (lima)	tacu-tacu, crispy afro-peruvian bean and rice pancake with yellow pepper sauce, topped with marinated grilled skirt steak, fried plantains and one egg sunny side up	12.5
san miguel (lagos de moreno)	grilled chipotle chicken breast, two scrambled eggs, black beans, roasted corn and sweet red pepper, wrapped in a wheat chipotle tortilla – topped with monterey jack cheese & salsa roja	10.5
cork (ireland)	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	11
altamira (caracas)	arepas – three crispy white corn buns; one filled with egg, one filled with potato, tomato, queso fresco, one filled with beef mechada, black beans, fried plantain & grated cheese, served with guasacaca, venezuelan spicy avocado salsa	12
monte cristo (italy)	polenta sandwich with prosciutto, mozzarella, sun dried tomato and basil, pan fried in olive oil, served with a balsamic reduction, two eggs your way and field greens	10
noe valley (san francisco)	weekend scramble or omelet – see special card for description	aq
salon (france) ● ▲	ratatouille – provençal vegetable stew with eggplant, tomato, zucchini, sweet pepper, thyme and onion, served with 2 egg omelet and house potatoes <i>side order of ratatouille only 6</i>	9
south beach (miami)	two eggs your way with grilled chipotle chicken breast, black beans, salsa fresca and avocado	9.5
chelsea (new york)	two eggs your way or plain tofu scramble, house potatoes, artisanal pugliese toast and choice of fruit or field greens ● - whites only add \$1 with housemade fennel pork sausage or crispy smoked bacon strips	8 11
	create your own scramble or omelet each item by adding any of the following items:..... add: tomato/ham/cheddar cheese 50 cents wild mushrooms/avocado 1.5	
makena (maui) ●	banana-stuffed mascarpone brioche french toast with roasted macadamias and warm coconut syrup	8
battery street (burlington) ●	scandinavian cardamom pancake rolls served with cranberry & apple compote, honey glazed pecans and chantilly cream	7.5
nappanee (indiana) ● ▲	roasted butternut squash, garlic and sweet potato soup, with fried sage and crème fraîche	6.5
cabo san lucas (mexico) ▲	two soft corn tacos with grilled snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños	8
palermo (italy) ● ▲	crostini with warm herbed goat cheese, niçoise olives, roasted sweet pepper	6.5
mexicali (mexico) ▲	quesadilla with grilled chipotle chicken, black beans, roasted corn, monterey jack cheese, salsa fresco, guacamole and sour cream	8
hollister (california) ● ▲	roasted beet salad with laura chanel goat cheese, pistachios, mâche greens, and sherry vinaigrette	7.5
laguiole (france) ▲	pan seared garlic sea scallops with warm lentils, baby spinach, pancetta and balsamic reduction	14.5
otsu (japan) ● ▲	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu	10.5
pomelo ● ▲	little gem lettuces and baby arugula with pomelo segments, laura chanel goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette ● = vegetarian ▲ = look for these items on the dinner menu	8

we use organic products whenever available and affordable – our eggs are free range organic – egg whites only add \$1

side-trips:

housemade fennel pork sausage 3.5	tofu scramble - plain ● 4
crispy smoked bacon strips 3.5	one egg, any style ● 1.5
grilled skirt steak 7.5	artisanal pugliese or multigrain toast – two slices ● 1.5
house potatoes ● 2	skillet chipotle corn bread with maple butter ● 4
mixed seasonal fruits ● 3.5	muffins - four mini-muffins ● 3.5

we are happy to accept cash, visa, mastercard,
american express - **no personal checks**

18 % gratuity added to parties of 6 or more

all prices subject to **9.5% ca sales tax**

www.pomelosf.com