

side trips

pomelo ●
 little gem lettuce, baby arugula, fuyu persimmon,
 glazed pecans, laura chenel goat cheese,
 balsamic dressing **9.5 large / 6.5 small**

paris
 frisée lettuce, niman ranch lardons, poached egg,
 sherry mustard vinaigrette **11**

gilroy ●
 baby bok choy sautéed in olive oil with garlic and
 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 and lemon **7.5**

ulsan
 pa-jeon - korean scallion pancakes with scallop, prawn,
 red and green chiles, egg and spicy dipping sauce **12**

cabo san lucas
 two handmade soft corn tacos with grilled fish,
 shredded cabbage, mango salsa, chipotle
 aioli and house pickled jalapeño **11.5**

forestville ●
 honey roasted butternut squash bruschetta with fresh ricotta
 and fennel arugula salad **10**

aosta ●
 baked polenta and gourmet mushroom ragù
 with madeira and cream **9.5**

trento ●
 butternut squash and barley soup, sage,
 parmesan crouton **8.5**

suwa ●
 awase miso soup with fresh gourmet
 mushrooms, tofu & scallion **4.5**

strasbourg ●
 peasant bread with butter or ovo **1.5**



noe valley **415 285 2257**
 1793 church street (at 30th st.)
 san francisco, ca 94131
 dinner nightly at 5:30
 brunch saturday & sunday 10:00 - 2:30

visit our other location

inner sunset **415 731 6175**
 92 judah street (at 6th ave.)
 san francisco, ca 94122
 dinner nightly at 5:30
 lunch monday-friday 11:30 - 2:00

available for private parties

we are happy to accept cash,
 visa, mastercard, american express
 sorry, no personal checks
 18% gratuity added to parties of 6 or more

all prices subject to **8.75% ca sales tax**

www.pomelosf.com

global dinner
fall 2015
church street

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

● **puno**
 quinoa and oven roasted vegetable salad with fennel, turnip,
 parsnip, carrot, golden beet and fennel-shallot vinaigrette **12**
 - with grilled mary's chicken breast **17**

nan
 thai style rice congee with chicken, ginger, chinese celery,
 cilantro and poached farm egg, served with thai chilies,
 thai sriracha and fried garlic **12.5**

filiano
 cencioni (little rag) pasta with spicy pork ragù,
 black kale and pecorino **16**

lanzhou
 fresh egg noodles stir fried with ginger, scallion and
 garlic, with peppered ahi tuna, seared rare and
 topped with a miso-sesame drizzle **17**

ayacucho
 grilled fish of the day and quinoa cakes with ancho
 chiles, served with roasted sweet pepper coulis, tangy
 onions, avocado and yam chips **market price**

kandy
 sri lankan style chicken curry with banana, opal basil,
 aromatic curry leaves & red chilies, served with steamed
 rice and fresh shaved young coconut * **15**

djougou
 mafé - west african chicken and peanut stew with
 butternut squash, sweet peppers and carrots,
 served with steamed rice * **15.5**

havana
 cuban style fried rice with black beans, plantains,
 chipotles, ginger and cilantro, served with
 sautéed onions and cuban avocado salad *
 - with grilled mary's chicken breast **15.5**
 - with grilled skirt steak **21**

koh samui
 spicy coconut curry with chicken, oriental long beans,
 thai eggplants, squash, straw mushrooms, kaffir lime leaves
 and fresh cilantro, served with jasmine rice * **13**

san marino
 ginger lemongrass risotto, sambal vinaigrette,
 seared nantucket sea scallops **21**

pacifica
 fish or seafood special —
see daily special card
 grilled fish of the day - **market price**
 seared peppered ahi tuna **12.5**
 grilled mary's air chilled chicken breast **7.5**
 grilled skirt steak (6.5 oz pre-cooked) **13.5**
 grilled tiger prawns **7.5**
 pan sautéed tofu - hodo soy beanery **5**

* - brown rice substitution add one dollar

● = vegetarian / ask for vegetarian 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