

side trips

pomelo ●

seasonal greens with blood orange, lara chanel goat cheese, toasted hazelnuts and balsamic-orange vinaigrette **8**

puerto princesa

pomelo segments with poached shrimp, cucumber, avocado, mint, cilantro, scallions, chilies and roasted peanuts **7.5**

gilroy ●

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5**

brussels

shaved brussels sprouts sautéed with bacon, garlic and lemon **6**

masantol ●

spicy sizzling tofu sisig with chile peppers, garlic, red onion, soy sauce and lemon **6**

cebu

savory fried filipino-style shrimp & pork spring rolls with spicy filipino vinegar and sweet-spicy dipping sauces **7.5**

cabo san lucas

two soft corn tacos with grilled snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **8**

aosta ●

baked polenta and gourmet mushroom ragù with madeira and cream **8**

maó ●

garlic crostini with mahón cheese, roasted red pepper, potato and baby arugula with sherry vinaigrette **7.5**

braga

caldo verde - portuguese green soup with kale, linguça sausage, fresh herbs, potato and rice **6.5**

suwa ●

awase miso soup with fresh gourmet mushrooms, silken tofu & scallions **3.5**

strasbourg ●

two slices of artisan country french levain wheat bread with butter **1**



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 **9.5% ca sales tax**

www.pomelosf.com

dinner menu late winter 2010 church street

● **otsu**

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **10.5**

san fernando

arroz caldo - filipino style rice soup with chicken, ginger, garlic, saffron & lime, garnished with scallion and fried garlic **10**

laguiole

pan seared garlic sea scallops with warm lentils, baby spinach, pancetta and balsamic reduction **15.5**

banda aceh

mie aceh - spicy indonesian street style stir fried egg noodles with prawns, lamb, tomato, cabbage, bean sprouts, served with acar cucumber condiment **12**

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **15.5**

ayacucho

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

rosario

argentinian beef and lentil stew with bacon, chorizo, squash, sweet potatoes and parsley **15**

biloxi

grilled cheddar-jalapeño polenta and spicy slow cooked pork stew with tomato and okra **14**

havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad **16**

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 **11.5**

san marino

risotto with king trumpet mushrooms & leek, green onion and chipotle vinaigrette, topped with panko encrusted chicken breast **14**

pacifica

fish or seafood special —
see daily special card

grilled fish of the day **aq**
seared peppered ahi tuna **9**

grilled chicken breast **6**

grilled skirt steak **7.5**

grilled tiger prawns **6.5**

pan sautéed tofu **4**

● = vegetarian / ask for vegetarian options

we use organic products whenever available and affordable

destinations & upgrades