

# side trips

**pomelo** ●  
field greens, baby arugula and frisée with organic strawberries, laura chene goat cheese, toasted hazelnuts and balsamic-tarragon vinaigrette **8.5 large / 5.5 small**

**gilroy** ●  
baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5.5**

**greenfield** ●  
oven roasted beets with balsamic glaze and orange zest **7**

**masantol** ●  
filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon **7**

**hua hin**  
ต้มยำกุ้ง yum pla muk - thai style spicy squid salad with shallot, ginger, lemon grass, mint, cilantro, lime and chilies **8**

**ulsan**  
pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce **10.5**

**cabo san lucas**  
two handmade soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño **10**

**tuban**  
martabak telur - indonesian crispy pastry with minced beef, egg and shallot **8**

**aosta** ●  
baked polenta and gourmet mushroom ragù with madeira and cream **8.5**

**ribolla** ●  
ribollita - hearty vegetable and bread soup with black leaf kale, savoy cabbage, carrot, leek, zucchini, potato and cannellini beans, drizzled with extra virgin olive oil and served with garlic crostini **8**

**suwa** ●  
awase miso soup with fresh gourmet mushrooms, tofu & scallion **3.5**

**strasbourg** ●  
peasant bread with butter or evo **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 **8.75% ca sales tax**

[www.pomelosf.com](http://www.pomelosf.com)

**global dinner**  
**spring 2015**  
**church street**

● **otsu**  
cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **11.5**

● **santa maria**  
baby spinach and lentil salad with roasted poblano, tomato and onion **10**  
- with grilled mary's chicken breast and roasted tomatillo sauce **15**

**nan**  
thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, thai sriracha and fried garlic **11.5**

**milazzo**  
squid ink tagliolini with shrimp, calamari, mussels, roasted cherry tomato, tomato-garlic sofrito **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 **16**

**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 \* **14.5**

**erfurt**  
german style beef biergulasch with wild mushroom, crème fraiche and house-made spätzle **16.5**

**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**  
- with grilled skirt steak **20**

**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 \* **12.5**

**san marino**  
asparagus risotto with pancetta, tarragon, poached egg and parmesan crisp **14**

**pacifica**  
fish or seafood special —  
**see daily special card**  
grilled fish of the day - **market price**  
seared peppered ahi tuna **12**  
grilled mary's air chilled chicken breast **7**  
grilled skirt steak **13**  
grilled tiger prawns **7**  
pan sautéed tofu - hodo soy beanery **4.5**

\* - 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