

side trips

pomelo ●
field greens and red radicchio with pomelo segments, laura chene goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette **8.5 large / 5 small**

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

brownsville
braised collard greens with bacon, garlic and onion **7**

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

vigo
p.e.i. mussels steamed with chorizo, garlic, tomato, parsley and white wine, topped with roasted pepper aioli crostini **9**

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**

missiano ●
grilled peasant bread with pear, blue cheese, walnut and balsamic reduction **7.5**

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

grenoble ●
french onion soup gratinée - with fresh herbs, croutons and gruyère cheese **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

global dinner
winter 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**

● **santa barbara**
red quinoa salad with arugula, cherry tomato, basil, shallot-red wine vinaigrette **11**
- with grilled jumbo prawns **16**

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**

● **boronda**
penne pasta with brussels sprouts, roasted butternut squash, pancetta, rosemary and pecorino **11**
- with herb grilled mary's chicken breast **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**

biloxi
grilled cheddar-jalapeño polenta and spicy slow cooked pork with tomato and okra **15**

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
lacinato kale risotto with gorgonzola, bacon and topped with shredded red wine braised beef **16**

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