

side trips

pomelo •

field greens tossed with blood orange, lara chenal goat cheese, toasted pine nuts and a balsamic-orange vinaigrette **7.5**

ocotlan •

chile relleno salad with baked poblano chile, rice, black beans, corn, avocado, queso fresco and ancho cream **6.5**

gilroy •

baby bok choy sautéed in olive oil with garlic and pepper flakes **4.5**

perula

shrimp quesadillas with jalapeño, jack cheese and cilantro, served with salsa fresca **7**

cabo san lucas

two soft corn tacos with grilled snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **7.5**

aosta •

baked polenta and gourmet mushroom ragù with madeira and cream **7.5**

kavala •

roasted eggplant, sweet bell pepper and red onion caviar with toasted pita chips **6.5**

ribolla •

ribollita - hearty vegetable and bread soup with black leaf kale, savoy cabbage, carrots, leek, zucchini, potatoes and cannellini beans, drizzled with extra virgin olive oil and served with garlic crostini **7**

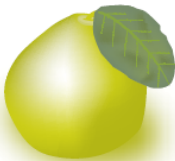
suwa •

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

strasbourg •

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

pomelo
REFRESHINGLY GLOBAL



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 **8.5% ca sales tax**

www.pomelosf.com

dinner menu early spring 2007 church street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **9.5**

nasik

indian style quinoa salad with celery, bell pepper, currants, scallion and almonds, topped with yogurt marinated grilled chicken breast **11.5**

zamboanga

sotanghon - filipino style chicken soup with bean thread noodles, black tree mushroom, garlic and scallion **9**

ferrara

fresh black pepper tagliatelle with pulled duck braised in red wine with porcini mushrooms, carrots, celery and tomato **13.5**

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **14.5**

singapore

laksa - rice noodles and tiger prawns in a coconut broth with lemon grass, ginger, chilies, tamarind, garlic and shallots, with thai basil, mung bean sprouts and cucumber **12**

ayacucho

quinoa cakes with ancho chili & roasted bell pepper coulis, tangy onions and avocado, served with grilled fish of the day **15.5**

havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad **15**

kandy

sri lankan style chicken curry with bananas, opal basil, curry leaves & red chilies, served over steamed rice and garnished with fresh shaved coconut **12**

koh samui

spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kefir lime leaves and fresh cilantro, served with jasmine rice **10.5**

san marino

gourmet mushroom risotto with spinach and green peas, topped with panko encrusted chicken breast and a tomato-curry vinaigrette **14**

pacifica

fish or seafood special —
please ask server **aq**

grilled fish of the day **aq**
seared ahi tuna **7.5**

grilled chicken breast **5.5**
grilled skirt steak **7**

grilled tiger prawns **6**

pan sautéed tofu **3.5**

• = vegetarian / ask for vegetarian options

we use organic products whenever available and affordable

destinations & upgrades