

**pomelo** ●

little gem lettuces, baby arugula, fresh mango, toasted almonds, laura chenel goat cheese, champagne vinaigrette **8**

**paris**

frisée lettuce, niman ranch lardons, poached egg, mustard-sherry vinaigrette **9**

**gilroy** ●

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

**prunedale** ●

oven roasted baby carrots with red onion and garlic **6.5**

**masantol** ●

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

**ulsan**

pa-jeon - korean scallion pancakes with scallops, prawns, red and green chilies, egg and spicy dipping sauce **9**

**cabo san lucas**

two handmade soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **8.5**

**aosta** ●

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

**monza** ●

bruschetta with oven roasted cauliflower, gorgonzola dolce and caramelized onion **6.5**

**cavaillon** ●

asparagus soup with leek, carrot, potato, spinach, wild rice and a touch of cream **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](http://www.pomelosf.com)

dinner menu  
early spring 2011  
church street

● **otsu**

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **11**

**laguiole**

pan seared nantucket sea scallops with warm lentils, baby spinach, pancetta, balsamic reduction **16**

**sukabumi**

indonesian rice & chicken porridge with fried soybeans, chinese celery, yellow curry, shrimp chips, fried shallots **11**

**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**

**banda aceh**

mie aceh - spicy indonesian street style stir fried egg noodles with prawns, lamb, tomato, cabbage, bean sprouts, served with acar cucumber condiment **13.5**

**moscow**

penne alla vodka - artisanal penne pasta tossed with creamy tomato-vodka sauce and homemade niman ranch pork-fennel sausage **12.5**

**erfurt**

german style beef goulasch with wild mushrooms, beer, crème fraiche & homemade spätzle **15**

**ayacucho**

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

**havana**

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad **16.5**

**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**

spring risotto with smoked trout, artichoke, fresh peas & asparagus **14.5**

**pacifica**

fish or seafood special —  
**see daily special card**

grilled fish of the day - **market price**

seared peppered ahi tuna **10**

grilled mary's air chilled chicken breast **7**

grilled skirt steak **7.5**

grilled tiger prawns **6.5**

pan sautéed tofu - hodo soy beanery **4.5**

● = vegetarian / ask for vegetarian options

we use meat and poultry free of growth hormones and antibiotics  
we use sustainable wild and farmed seafood products  
we use local & organic products whenever possible