

pomelo ●

little gem lettuces and baby arugula with pomelo segments, laura chanel goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette **8**

hollister ●

roasted beet salad with laura chanel goat cheese, pistachios, mâche greens and sherry vinaigrette **7.5**

gilroy ●

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

salon ●

ratatouille - provençal vegetable stew with eggplant, tomato, zucchini, sweet pepper, thyme and onion **6**

mexicali

quesadilla with grilled chipotle chicken, black beans, roasted corn, monterey jack cheese, salsa fresca, guacamole and sour cream **8**

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**

palermo ●

crostini with warm herbed goat cheese, niçoise olives, roasted sweet pepper **6.5**

nappanee ●

roasted butternut squash, garlic and sweet potato soup, with fried sage and crème fraîche **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
early 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**

laguiole

pan seared garlic sea scallops with warm lentils, baby spinach, pancetta and balsamic reduction **14.5**

honolulu

saimin - dashi broth with somen noodles, barbequed pork, kamaboko fish cake, napa cabbage, hard-boiled egg, shiitake mushrooms, nori and scallions **10**

bormio

pizzoccheri - fresh buckwheat pasta tossed with sage, garlic, swiss chard, cabbage, potatoes and premium alpine fontina cheese, topped with sage grilled chicken breast **13**

avignon

daube provençale - beef stew with red wine, bacon, carrot, mushroom, fresh herbs & olive, served with fresh gnocchi and sautéed green beans with garlic **15**

banda aceh

mie aceh - spicy indonesian street style stir fried egg noodles with prawns, lamb, tomato, cabbage, bean sprouts, served with acar cucumber condiment **10**

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**

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 red cabbage, bacon, shallots and mascarpone, topped with pancetta wrapped chicken breast and wine poached apple **14**

pacifica

fish or seafood special —
see daily special card

grilled fish of the day **aq**
seared peppered ahi tuna **8**

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