

destinations:

eastlake (seattle)	smoked trout and red potato hash with wild rice and horseradish cream, two poached eggs and artisanal pugliese toast	11.5
miraflores (lima)	tacu-tacu, crispy afro-peruvian bean and rice pancake with yellow pepper sauce, topped with marinated grilled skirt steak, fried plantains and one egg sunny side up	12.5
motul (yucatàn)	huevos motuleños – 2 fried eggs, 2 handmade corn tortillas, puréed black beans, niman ham, green pigeon peas, potatoes, fried plantain, queso fresco and spicy tomato sauce	11.5
cork (ireland)	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	11
altamira (caracas)	arepas – three crispy white corn buns; one filled with egg, one filled with potato, tomato, queso fresco, one filled with beef mechada, black beans, fried plantain & grated cheese, served with guasacaca, venezuelan spicy avocado salsa	12.5
monte cristo (italy)	polenta sandwich with prosciutto, mozzarella, sun dried tomato and basil, pan fried in olive oil, served with a balsamic reduction, two eggs your way and seasonal greens	10
noe valley (san francisco)	weekend scramble or omelet – see special card for description	aq
batavia (jakarta)	nasi goreng – indonesian fried rice with chicken, shrimp, garlic, scallion, fried shallots, topped with 2 fried eggs, served with shrimp crackers, house sambal and pickled cucumber & carrot	11
lupa (siena) ●	egg noodle frittata with roasted butternut squash, trumpet royale mushrooms, caramelized leek and onion, garlic, thyme, sage and goat cheese, served with seasonal greens and choice of toast - with buckwheat noodles add \$1	10
south beach (miami)	two eggs your way with grilled mary's air chilled chipotle chicken breast, black beans, salsa fresca and avocado	10
chelsea (new york)	two eggs your way or plain tofu scramble, house potatoes, artisanal pugliese toast and choice of fruit or seasonal greens ● - whites only add \$1	8.5
	with house made niman fennel pork sausage or crispy smoked niman bacon strips	12
	create your own scramble or omelet by adding any of the following items:	each item add:
	tomato / niman ham / cheddar cheese	50 cents
	exotic mushrooms / avocado	1.5
makena (maui) ●	banana-stuffed mascarpone brioche french toast with roasted macadamias and warm coconut syrup	8
battery street (burlington) ●	three scandinavian cardamom pancake rolls served ginger-vanilla pear compote, toasted almonds and chantilly cream <u>add pure maple syrup for \$1.5</u>	8
grenoble (france) ● ▲	french onion soup gratinée – with fresh herbs, croutons and gruyère cheese	7.5
cabo san lucas (mexico) ▲	two soft handmade corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños	8.5
gressan (italy) ● ▲	crostini with alpine fontina, butternut squash and shallot sage balsamic reduction	7
masantol (philippines) ● ▲	spicy sizzling tofu sisig with chile peppers, garlic, onion, soy sauce and lemon	6
heide (germany) ▲	braised brussels sprouts with bacon, apple and onion	6.5
ulsan (korea) ▲	pa-jeon korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy dipping sauce	9
pienza (italy) ● ▲	panzanella - seasonal bread salad with roasted butternut squash, brussels sprouts, asian pear and lemon-brown butter dressing	7
bergün (switzerland) ● ▲	barley salad with fennel, radish, scallion, parsley and grilled king trumpet mushroom and lemon vinaigrette	11
otsu (japan) ● ▲	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu	11
pomelo ● ▲	little gem lettuces and baby arugula, pomelo segments, toasted hazelnuts, laura chenel goat cheese, balsamic-grapefruit vinaigrette	8

● = vegetarian – ask for other options

▲ = look for these items on the dinner menu

side-trips:

house made niman ranch fennel pork sausage 4.5	hodo soy beanery tofu scramble - plain ● 5
crispy niman ranch applewood smoked bacon strips 4.5	one organic egg , any style ● 1.5
grilled skirt steak 7.5	toast - artisanal pugliese or multigrain –
house potatoes ● 2	two slices served with butter and homemade jam ● 2.5
mixed seasonal fruits ● 4	skillet chipotle corn bread with maple butter ● 4
	muffins - four mini-muffins ● 3.5

we use local & organic products whenever possible – our eggs are free range organic – egg whites only add \$1
we use meat and poultry free of growth hormones and antibiotics – we use sustainable wild and farmed seafood products

we are happy to accept cash, visa,
mastercard, american express
- no personal checks

all prices subject to **8.5% ca sales tax**

www.pomelosf.com

18 % gratuity added to parties of 6 or more