

**pomelo** ●

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

**pienza** ●

panzanella - seasonal bread salad with roasted butternut squash, brussels sprouts, asian pear and lemon-brown butter dressing **7.5**

**gilroy** ●

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

**heide**

braised brussels sprouts with apple, onion and bacon **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 chiles, 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**

**gressan** ●

crostini with fontina, roasted butternut squash and shallot sage balsamic reduction **7**

**grenoble** ●

french onion soup gratinée – with fresh herbs, croutons and gruyère cheese **7.5**

**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 **8.5% ca sales tax**

[www.pomelosf.com](http://www.pomelosf.com)

dinner menu  
early winter 2012  
church street

● **otsu**

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

● **bergün**

barley salad with fennel, radish, scallion, parsley, grilled king trumpet mushrooms and lemon vinaigrette **11**

● **urbino**

farro and cannellini bean soup with tomato, carrot, celery, garlic and rosemary, toasted asiago cheese crostini **10.5**

**hat yai**

garlic egg noodles and panang curry with mary's duck legs, thai eggplants, coconut milk, kaffir lime leaves, fried thai basil **17**

**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**

**gorgonzola**

orecchiette pasta with savoy cabbage, gorgonzola and pancetta, topped with rosemary grilled chicken breast **13.5**

**potenza**

baked rosemary polenta triangles with lamb shank braised in red wine and tomatoes **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**

**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**

ginger lemongrass risotto with sambal vinaigrette, topped with seared sweet dry scallops **16**

**pacifica**

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

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

seared peppered ahi tuna **11**

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**

\* - brown rice substitution add one dollar

● = 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