

- pomelo** ●
little gem lettuce, pear, walnuts, shaft blue cheese,
balsamic dressing 8.5 large / 5 small
- palermo** ●
four garlic crostini with balsamic glazed mission figs,
gorgonzola-mascarpone spread and baby arugula 8.5
- gilroy** ●
baby bok choy sautéed in olive oil with garlic and
pepperoncini flakes 5
- amioun** ●
lentils with gingery spinach, yogurt and fried shallots 6.5
- jambi** ●
spicy tofu with shallots, chilies, peanuts and
sweet soy sauce 7
- ulsan**
pa-jeon - korean scallion pancakes with scallop, prawn,
red and green chiles, egg and spicy dipping sauce 9.5
- cabo san lucas**
two handmade soft corn tacos with grilled pacific
snapper, shredded cabbage, mango salsa, chipotle
aioli and house pickled jalapeño 9.5
- nagasaki**
panko encrusted chicken breast tender, yam, japanese
eggplant and zucchini with soy lime dressing and
wasabi honey mustard 9
- aosta** ●
baked polenta and gourmet mushroom ragù
with madeira and cream 8.5
- gorakhpur** ●
curried tomato soup with carrots, potatoes, green peas
and a touch of cream 7.5
- suwa** ●
awase miso soup with fresh gourmet
mushrooms, 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 **8.75% ca sales tax**

www.pomelosf.com

global dinner
fall 2013
church street

- **otsu**
cold buckwheat noodle salad with cucumber,
scallion, cilantro and a spicy soy, ginger & sesame
dressing, topped with pan sautéed tofu 11
- callao**
quinoa and baby arugula salad with fennel, golden
beets and cotija cheese, topped with herb
marinated grilled chicken breast 14.5
- nan**
thai style rice congee with chicken, ginger, chinese celery,
cilantro and one poached farm egg, served with thai chilies,
sriracha and fried garlic 11.5
- avola**
penne pasta with spicy house made niman ranch pork
fennel sausage, eggplant, tomato, sweet pepper,
oregano and shaved parmesan 14.5
- manila**
pancit bihon - filipino style fried rice noodles tossed with
sautéed prawns, chicken, chinese sausage & vegetables
with scallion and lemon 12
- 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
- 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**
- new orleans**
chicken and andouille gumbo with okra, sweet pepper,
tomato, celery & onion, served with jasmine rice * 12
- havana**
cuban style fried rice with black beans, plantains,
chipotles, ginger and cilantro, served with
sautéed onions and cuban avocado salad *
- topped with grilled mary's chicken breast 13
- topped with grilled skirt steak 19
- 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**
butternut squash, celeriac, cabbage and bacon risotto, topped
with panko encrusted chicken breast 15.5
- pacifica**
fish or seafood special —
see daily special card
- grilled fish of the day - **market price**
seared peppered ahi tuna 12
- grilled mary's air chilled chicken breast 7
- grilled skirt steak 11
- grilled tiger prawns 6.5
- pan sautéed tofu - hodo soy beanery 4.5
- * - brown rice substitution add one dollar
- = vegetarian / ask for vegetarian options

whenever available and affordable, we use:
- local & organic products
- meat and poultry free of growth hormones and antibiotics
- sustainable wild and farmed fish/seafood products