

side trips

pomelo •

little gem lettuces, baby arugula, nectarines, laura chene! goat cheese, hazelnuts, balsamic vinaigrette **8**

massa •

panzanella - Our version of the tuscan bread salad, with summer heirloom tomatoes, pecorino toscano, ciabatta croutons, fresh basil and balsamic dressing **8.5**

gilroy •

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

udine

sautéed swiss chard with potato, garlic and bacon **6.5**

masantol •

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

hania •

crispy greek zucchini cakes served with mint yogurt and cucumber **7.5**

cabo san lucas

two 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**

albi

duck rillettes - house made coarse pâté with porcini and chive, peach-balsamic compote, whole grain mustard and crostini **9**

freedom •

rustic roasted tomato, garlic & basil soup, basil crème fraîche and garlic croutons **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 **9.5% ca sales tax**

www.pomelosf.com

dinner menu
late summer 2010
church street

• otsu

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

tarapoto

field greens, quinoa, purple potato, roasted red pepper, queso fresco, aji amarillo vinaigrette, peruvian spice rubbed grilled chicken breast **13.5**

ranong

thai style chicken broth with homemade fish balls, glass noodles, choy sum, mung bean sprouts, cilantro and fried garlic, served with thai chilies and fish sauce **11**

sonoma

bucatini pasta tossed with chunky heirloom tomatoes, basil, garlic and laura chene! goat cheese, topped with grilled tiger prawns **15**

sanuki

seafood yakisoba - japanese style stir fried buckwheat noodles with scallops, prawns, kamaboko fish cake, cabbage, carrots, bean sprouts, shiitake mushrooms, garnished with dried bonito fish flakes, seaweed and pickled ginger **15**

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, 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**

potenza

baked rosemary polenta and lamb shanks braised in red wine with herbs and tomatoes **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 **12.5**

san marino

smoked bacon and roasted corn risotto with grilled beans and roasted red pepper vinaigrette, topped with panko encrusted chicken breast **15.5**

pacifica

fish or seafood special —
see daily special card

grilled fish of the day **aq**
seared peppered ahi tuna **9.5**
grilled chicken breast **6**
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 organic products whenever available and affordable

destinations & upgrades