

pomelo ●

little gem lettuce and baby arugula, fresh mango, toasted almond, laura chene! goat cheese, champagne vinaigrette **8.5 large / 5 small**

bassano ●

asparagus panzanella - bread salad with white asparagus, cherry tomato, bib lettuce, herb mustard dressing, chopped egg **8**

gilroy ●

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

san leo bastia ●

zucchini sautéed with tomato, garlic, breadcrumbs, red chili, dill and parmesan **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**

hania ●

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

aosta ●

baked polenta and gourmet mushroom ragù with madeira and cream **8.5**

oruro ●

chard, asparagus and spinach soup with quinoa and lemon **6.5**

suwa ●

awase miso soup with fresh gourmet mushrooms, tofu & scallions **3.5**

strasbourg ●

artisan french country 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
spring 2014
church street

● **otsu**

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

kuala terengganu

nasi ulam - malaysian herbed rice salad with jasmine rice, rau ram, mint, thai basil, kafir lime, lemongrass, shallot, toasted coconut, dried shrimp, peanuts and topped with grilled jumbo prawns * **14.5**

nan

thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic **11.5**

ramacca

casarecce pasta with asparagus, meatballs, pancetta and pecorino romano **13.5**

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**

kandy

sri lankan style chicken curry with bananas, opal basil, aromatic curry leaves & red chilies, served with steamed rice and fresh shaved young coconut * **14.5**

erfurt

german-style beef goulasch with wild mushroom, beer, crème fraiche & house-made spätzle **16.5**

havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with sautéed onions and cuban avocado salad *
- with grilled mary's chicken breast **13**
- 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

ginger lemongrass risotto with seared sea scallops and sambal vinaigrette **17**

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