

side trips

pomelo •

little gem lettuce, baby arugula, grilled peach, shafter blue cheese, toasted almond and buttermilk-basil vinaigrette **9 large / 6 small**

massa •

panzanella - our version of the tuscan bread salad with chunky summer heirloom tomatoes, pecorino toscano, croutons, fresh basil and balsamic vinaigrette **9.5**

gilroy •

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **6**

ovada •

grilled asparagus with anchovy butter and parmesan **7.5**

masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon **7.5**

ulsan

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg and spicy dipping sauce **11**

cabo san lucas

two handmade soft corn tacos with grilled fish, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeño **10.5**

hania •

crispy greek zucchini cakes served with mint-dill yogurt and cucumber **8.5**

aosta •

baked polenta and gourmet mushroom ragù with madeira and cream **9**

freedom •

rustic roasted tomato soup with basil, garlic, crème fraiche and garlic croutons **7.5**

suwa •

awase miso soup with fresh gourmet mushrooms, tofu & scallion **4**

strasbourg •

peasant bread with butter or evo **1.5**



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
summer 2015
church street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **12**

• nuoro

fregola & baby arugula salad with water melon, roasted beet, shallot, sherry vinaigrette **11**
- with grilled mary's chicken breast **16**

nan

thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, thai sriracha and fried garlic **12**

• frosinone

casarecce pasta with roasted zucchini, tomato, sweet pepper and red onion, with baby arugula and sheep cheese **12**
- with grilled **OR** panko encrusted mary's chicken breast **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 **17**

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 banana, opal basil, aromatic curry leaves & red chilies, served with steamed rice and fresh shaved young coconut * **15**

quezon city

filipino style chicken adobo - chicken marinated and cooked in cane vinegar, lemon juice, soy sauce, garlic and black pepper, served with jasmine rice and whole fried garlic * **13**

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 **15.5**
- with grilled skirt steak **21**

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 * **13**

san marino

smoked bacon and roasted corn risotto with grilled asparagus, roasted red pepper vinaigrette, topped with panko encrusted chicken breast **17**

pacifica

fish or seafood special —
see daily special card

grilled fish of the day - **market price**
seared peppered ahi tuna **12.5**
grilled mary's air chilled chicken breast **7.5**
grilled skirt steak **13.5**
grilled tiger prawns **7.5**
pan sautéed tofu - hodo soy beanery **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

destinations & upgrades