

CRAFT-YOUR-OWN GUACAMOLE

Served with our housemade blend of yucca, plantain, malanga and corn chips

START WITH OUR TRADITIONAL GUACAMOLE **\$6**

ADD FRESH INGREDIENTS:

.50¢

Pickled Jalapeños | Mango | Corn | Chipotle Honey
Black Beans | Pickled Red Onion | Candied Pumpkin Seeds
Tomato | Spicy Peppers | Roasted Red Peppers

\$1.50

Queso Fresco | Goat Cheese | Bacon

HOUSEMADE SALSAS & DIPS

Served with our housemade blend of yucca, plantain, malanga and corn chips

Fire-Roasted Salsa **V**
tomato, jalapeño, guajillo, cilantro 3.5

Salsa Verde **V**
tomatillos, mint, jalapeños 3.5

Pico de Gallo **V**
tomatoes, cucumber, onion 3.5

Caribbean Mango Salsa **V**
jalapeños, red onion, cilantro 3.5

Roasted Corn Dip **V**
roasted red peppers, pickled jicama,
Chihuahua cheese, cilantro 5

Chipotle Black Bean Dip **V**
pico de gallo, cayenne, queso fresco 5

Queso Dip **V** **NGF**
melted cheese, herbs, spices 5

SNACKS

Ceviche*
wild corvina, tomatoes, tomatillos,
avocado, plantain peanut crumbs,
cilantro, onion 6.5

Chicken Empanadas **NGF**
Chihuahua cheese, onions, cilantro
pesto 6

Chorizo Empanadas **NGF**
potatoes, Chihuahua cheese, smoky
aioli 6

Popcorn **V**
queso fresco, garlic oil, adobo
seasoning 3.5

Bacon Wrapped Jalapeños **V**
chicken, poblano peppers,
caramelized onions, Chihuahua
cheese 6

Jerk Chicken Skewers **V**
Salvadorian slaw, plantains, mango
jerk sauce 6.5

Brazilian Cheesy Bread **V**
gluten-free with yucca flour and
Chihuahua cheese 5.5

Mojo Pork Tostones
crispy plantains, corn salsa, aji
verde 5.5

SIDES, 3.5

Cauliflower Rice **V**
choose plain, coconut mango or
cilantro

Plantains **V**
scallions, lime crema

Garlic Kale **V**

Coconut Mango Rice **V**

Pinto Beans **V**
queso fresco, pickled jalapeños

Yucca Fries **V**
garlic aioli, cilantro

Adobo Black Beans **V**
lime crema, pico de gallo

Adobo Fries **V**

BOMBA

TACOS & RUM

We serve our values. BOMBA is dedicated to finding the highest-quality ingredients with a focus on responsible sourcing. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Eat Well, Live Loud 🌱

TACOS Served on corn/flour hybrid tortillas with cabbage & can be made gluten free with our 100 percent corn tortillas. Our tacos are sold per piece and we recommend 3 per person.

\$3.50

Dining with a group? Order a Taco 10 Pack & choose any 10 tacos for \$30.

BBQ Pork
Salvadorian slaw, crispy
onions, tamarind bbq

Rio-Style Chicken
caramelized onions, plantain
peanut crumbs, poblano
peppers, cilantro aioli

Roasted Cauliflower **V**
pickled jalapeños, lemon
confit, goat cheese, aji verde

Chicken Tinga
chipotle sauce, cilantro,
onion, aji verde, hot sauce

Chorizo & Potato
goat cheese, smoky aioli,
hot sauce

Crispy Avocado **NGF** **V**
pico de gallo, cilantro pesto
sauce

SPECIALTIES

Grilled Sweet Potato **V**
hearts of palm, pinto beans,
tomatillo salsa, garlic aioli

Tomatillo Pork
pickled red onion, tomatillo
salsa, aji verde

Braised Duck Mole
pickled red onions, queso
fresco, housemade mole sauce

CLASSICS

Choice of Beef or Chicken
Served with lettuce, pico de
gallo, cheese and sour cream,
this is our version of a plain and
simple taco.

Blackened Fish
pickled onion & pineapple
slaw, cilantro aioli

Charred Kale & Corn **V**
potatoes, grape tomatoes,
queso fresco, roasted garlic
aioli, hot sauce

Carne Asada
grilled onions, pico de gallo,
queso fresco, chimichurri

Spicy Shrimp **V**
chipotle, aji verde, avocado,
hot sauce, jalapeños

Crispy Shrimp **NGF**
mango, jicama, pickled
jalapeños, garlic aioli

Crispy Fish **NGF**
jicama, mango, jalapeño
remoulade

MEET OUR PROUD PARTNERS IN QUALITY SOURCING

 MidAtlantic Family Farms, VA

 Coast of Guyana

 Joe Jurgielewicz & Son, PA

 Wayne Farms, NC

 Bayou la Batre, AL

 Leidy's Farms, PA

🔥 Spicy **V** Vegetarian (Vegan? Ask your server for recommendations.) **NGF** Not Gluten Free
Many Gluten Free items may be prepared in a fryer that also is used to cook meats, fish/seafood and other items containing gluten. Please inform your server if you or anyone in your party has any food allergies.

\$9.95 LUNCH COMBOS

AVAILABLE MONDAY THROUGH FRIDAY 11AM-3PM

3 Tacos + Side* | 2 Tacos + Salad | Sandwich + Side*

*choose any side or cup of black bean or chicken tortilla soup

RICE BOWLS

Topped with citrus slaw and cilantro and served with your choice of coconut-mango, cilantro or plain-style rice (or substitute cauliflower rice for each)

Spicy Shrimp **V**
pickled jalapeños, avocado, aji
verde, hot sauce 12

Guajillo Chicken
poblano peppers, caramelized
onion, plantain & peanut crumble,
cilantro aioli 10

Carne Asada
grilled onions, pico de gallo, queso
fresco, chimichurri 12

Grilled Sweet Potato **V**
hearts of palm, tomatillos, red
onion, pinto beans, garlic aioli 10

SANDWICHES

Served with adobo fries

Chorizo & Fried Egg* **NGF**
Salvadorian slaw, aji verde 11

Havana **NGF**
roasted pork, ham, pickles, Swiss
cheese, honey dijon mustard 11

Chicken & Bacon **NGF**
Chihuahua cheese, bacon,
chimichurri, pico de gallo 11

SALADS & SOUPS

Add chicken, 3.5; add shrimp, 5; add carne asada, 5

Ensalada Mixta **V**
mixed greens, candied pepitas,
cherry tomatoes, red onions, queso
fresco cheese, cucumber, sherry
vinaigrette 10

Kale & Roasted Sweet Potato **V**
candied pepitas, radish, goat
cheese, cherry tomatoes, garlic
thyme vinaigrette 11

Caribbean Mango Salad
mixed greens, bacon, avocado,
black beans, roasted red peppers,
mango jerk vinaigrette 11

Chicken Tortilla Soup
poblano peppers, caramelized onions,
hominy, lime crema 3.5

Black Bean Soup **V**
lime crema, scallions 3.5

DESSERTS

Sweet Potato Donuts **NGF**
coffee caramel dipping sauce 5.5

Mango Mojito Sorbet
mint, lime 5

BOMBA Churros **NGF**
marshmallow & mexican chocolate
dipping sauces 6.5

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked seafood may increase your risk of foodborne illness.