

## CRAFT-YOUR-OWN GUACAMOLE

Served with our housemade blend of plantain, malanga & corn chips

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

ADD FRESH INGREDIENTS:

.50¢

Pickled Jalapeños | Mango | Pico de Gallo | Chipotle Honey  
Black Beans | Pickled Red Onion | Candied Pumpkin Seeds  
Roasted Garlic | Corn | Spicy Peppers | Roasted Red Peppers

\$1.50

Queso Fresco | Goat Cheese | Bacon

## HOUSEMADE SALSAS & DIPS

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

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

**Fire-Roasted Salsa** **V**  
tomato, jalapeño, guajillo, cilantro 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** **V**  
pico de gallo, cayenne, queso fresco 5

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

## SNACKS

**Empanadas** **NGF**  
choice of chicken or chorizo 6

**Bacon Wrapped Jalapeños** **V**  
chicken, caramelized onions, poblano  
peppers, 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**

## SPECIALTY BEVERAGES

**Watermelon Basil Agua Fresca**  
sparkling water, watermelon juice,  
basil 3

**Sipp Organic Sodas**  
mojo berry or zesty orange 3.5

**Housemade Lemonades**  
traditional, pomegranate-ginger or  
blueberry-cucumber 2.5

**Fair Trade Cold-Brew Carafe**  
24-hour slow-brew house coffee 9

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 **V**

## 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** **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

### SEASONAL FLAVORS

**Grilled Zucchini** **V**  
adobo black beans, corn  
salsa, garlic cilantro pesto

**Pastor Pork**  
pineapple jicama slaw,  
pickled jalapeños,  
pineapple aioli

**Soft Shell Crab**  
soy jalapeños, tomatillo  
salsa, pineapple aioli

### CLASSICS

**Choice of Beef or Chicken**  
Served with lettuce, pico  
de gallo, cheese and sour  
cream, this is our version of  
the stripped-down taco.

**Wild Ahi Tuna**  
soy jalapeños, radish,  
pickled jalapeño aioli

**Blackened Fish**  
pickled onion & pineapple  
slaw, cilantro aioli

**Charred Kale & Corn** **V**  
potatoes, queso fresco,  
grape tomatoes, 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

## 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

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

**V** Spicy **V** Vegetarian (Vegan? Ask 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 us of any dietary restrictions or food allergies when placing your order.

## \$9.95 LUNCH COMBOS

AVAILABLE MONDAY THROUGH FRIDAY 11AM-3PM

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

\*choose any side or cup of gazpacho 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

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

**Grilled Zucchini** **V**  
adobo black beans, corn salsa, garlic  
cilantro pesto 10

**Wild Ahi Tuna**  
soy jalapeños, radish, pickled jalapeño  
aioli 12

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

## SOUPS & SALADS

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

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

**Gazpacho** **V**  
blended tomatoes, red pepper, garlic,  
cucumber, onion, jicama, croutons 3.5

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

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

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

## DESSERTS

**Margarita Donuts** **NGF**  
bite-sized with vanilla-lime sugar  
and margarita sauce 5.5

**Mango Mojito Sorbet**  
mint, lime 5

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

## KIDS MENU

Available for children 12 and under

### ENTREES

#### Kid's Build-Your-Own Taco Kit

Choice of beef or chicken and served with lettuce, pico de gallo, sour cream and cheese 6

#### Cheese Quesadilla

Served with pico de gallo and sour cream 5

#### Chicken & Cheese Quesadilla

Served with pico de gallo and sour cream 6

#### House Breaded Crispy Shrimp

Served with fries 7

#### Popcorn Chicken

Served with fries 6

### SIDES \$2

White rice

Plantains

Sliced apples

Mixed fruit cup

Black beans

Fries

## BRUNCH MENU

Available every Saturday and Sunday from 11am to 3pm.

### ENTREES

#### Huevos Rancheros\* ♻️

Farm fresh eggs, corn tortillas, black beans, pico de gallo, cheese, cilantro, pickled jalapeños, fire-roasted salsa 10.5

#### Fried Egg & Carne Asada Hash

Sweet potato plantain hash, salsa verde 13

#### Buttermilk Pancakes NGF

Four housemade pancakes, rum caramel syrup, cobb smoked bacon 9.5  
Add a flavor: Chocolate Churro or Plantain Foster 1

#### Scrambled Egg & Chorizo Soft Tacos ♻️

Pickled jalapeños, Chihuahua cheese, cabbage, aji verde, side of black beans 9

#### Americano\*

Two farm fresh eggs any style, sweet potato plantain hash, cornbread, choice of cobb-smoked bacon or chorizo sausage 10

#### Maple Pulled Pork & Fried Eggs\*

Cornbread, jalapeños, radish, herbs 13

### KIDS ENTREES

#### Kid's Pancakes NGF

Two buttermilk pancakes with a side of fresh fruit. 5.5 Add a flavor: Chocolate Churro or Plantain Foster 1

#### Scrambled Eggs

Two scrambled eggs, side of bacon and apples. 6

### SIDES

Cobb-Smoked Bacon 4.5

Fresh Cornbread 3.5

Sweet Potato Plantain Hash 3.5

Grilled Chorizo Sausage 4.5

## EVENTS & CATERING MENU

Designed for 6-8 people (except Taco 10 Packs)

### SHAREABLE SNACKS

Traditional Guacamole and Chips build your own guacamole and chips 19.5  
(each additional topping 2.5)

#### Chipotle Black Bean Dip

pico de gallo, cayenne, queso fresco 18

#### Brazilian Cheesy Bread

gluten-free with yucca flour and Chihuahua cheese 16

#### Mojo Pork Tostones

crispy plantains, corn salsa, aji verde sauce 22

#### Jerk Chicken Skewers

plantains, salvadorian slaw, mango jerk sauce 22

Fresh Housemade Salsa and Chips choice of fire-roasted tomato, tomatillo salsa verde, caribbean mango or pico de gallo 12

#### Roasted Corn Dip

roasted red peppers, pickled jicama, Chihuahua cheese, cilantro 18

#### Empanadas

choice of roasted chicken or chorizo & potato 22

#### Bacon Wrapped Jalapeños

chicken, cheese, mango, jicama, chipotle honey 24

### MAINS

#### BOMBA Taco 10 Pack

choose any 10 tacos 30

#### Rice Bowls

choose spicy shrimp, guajillo chicken, carne asada or grilled zucchini 50

#### Sandwiches

choose chicken, chorizo or havana 40

#### Salads

choose ensalada mixta, kale & sweet potato or caribbean mango 34

### SIDES & DESSERTS

#### Beans

pinto, adobo black beans 15

Yucca Fries 15

Sautéed Garlic Kale 15

Sweet Plantains 15

#### Rice

coconut mango or cilantro 15

Sweet Potato Donuts 18

Churros 22

### BRUNCH

Available Saturdays and Sundays only

#### Maple Pulled Pork & Fried Eggs

cornbread, jalapeños, radish, maple syrup 40

#### Scrambled Egg & Chorizo Tacos

pickled jalapeños, chihuahua cheese, cabbage, aji verde sauce 30

#### Fried Egg & Carne Asada Hash

sweet potato plantain hash, salsa verde 38

Fresh-Baked Cornbread 15

Cobb-Smoked Bacon 24

Grilled Chorizo Sausage 24

#### Churro Pancakes

chocolate, marshmallow sauce, cinnamon sugar, butterscotch rum syrup 24

#### Buttermilk Pancakes

powdered sugar, butterscotch rum syrup 24

#### Plantains Foster Pancakes

diced plantains, butterscotch rum syrup 24

Sweet Potato Plantain Hash 15

Scrambled Eggs 10

# BOMBA

## TACOS & RUM

### CARRYOUT MENU

## BOMBA TACOS & RUM

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