

## 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

**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

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

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

**Jerk Chicken Skewers** **M**  
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

# 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 **M**

**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 EA

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** **M** **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 a plain and  
simple taco.

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

**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** **M**  
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

**M** 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 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** **M**  
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

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