

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** **H**
pico de gallo, cayenne, queso fresco 5

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

SNACKS

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

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

Grilled Corn Elote **V**
cilantro aioli, adobo cheese, pico de
gallo 5

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

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

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

SIDES, 3.5

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

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

Plantains **V**
scallions, lime crema

Yucca Fries **V** **NGF**
garlic aioli, cilantro

Garlic Kale **V**

Coconut Mango Rice **V**

Adobo Fries **V** **NGF**

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 Coffee
glass 3.5 carafe 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 **H**

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 **NGF**
Salvadorian slaw, crispy
onions, tamarind bbq

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

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

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

Chorizo & Potato **NGF**
goat cheese, smoky aioli,
hot sauce

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

SEASONAL FLAVORS

Chipotle Mushroom **V**
candied pumpkin seeds,
goat cheese, oregano, hot
sauce

Jerk Chicken
mango salsa, garlic aioli

Vietnamese Meatball
carrot jicama slaw, soy-
marinated jalapeños, red
chili aioli, plantain peanut
crumbs

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

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

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

Spicy Shrimp **H**
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.

H 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)

Guajillo Chicken
poblano peppers, caramelized onion,
plantain & peanut crumble, cilantro
aioli 11

Spicy Shrimp **H**
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

Vietnamese Meatball
carrot jicama slaw, soy-marinated
jalapeños, red chili aioli, plantain
peanut crumbs 11

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

ENTRÉES

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

Fruit cup

Black beans

Fries

BRUNCH MENU

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

ENTRÉES

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 ENTRÉES

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

BOMBA

TACOS & RUM

CARRYOUT MENU

BOMBA TACOS & RUM

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