

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

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 **V**
chicken, caramelized onions, poblano
peppers, Chihuahua cheese 6

Jerk Chicken Skewers **V**
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

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 Our tacos are sold per piece, and we recommend 3 per person. Tacos are served on corn/ flour hybrid tortillas with cabbage & can be made gluten-free with our 100 percent corn tortillas. Please notify your server of any dietary preferences or food allergies in your party.

\$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 **V** **NGF**
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 a plain and
simple 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 **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


Wayne Farms, NC


Coast of Guyana


Bayou la Batre, AL


Joe Jurgielewicz & Son, PA


Leidy's Farms, PA

🔥 Spicy **🌱 Vegetarian** (Vegan? Ask your server for recommendations.) **NGF** Not Gluten-Free
Some ingredients may be prepared in a fryer that also is used to cook meats, fish/seafood and items containing gluten.
Please inform your server of any dietary preferences or food allergies in your party.

\$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 **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

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

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