

CRAFT-YOUR-OWN GUACAMOLE

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

START WITH OUR TRADITIONAL GUACAMOLE \$6.5

ADD FRESH INGREDIENTS:

.50¢

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

\$1.50

Queso Fresco | Goat Cheese | Bacon

HOUSEMADE SALSAS

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

SINGLE \$3.5 TRIO \$9

Fire-Roasted | Salsa Verde | Pico de Gallo | Caribbean Mango

SNACKS

Order individually or try any 3 for \$15

Mojo Pork Tostones

crispy plantains, apple radish slaw, aji verde 5.5

Bacon-Wrapped Jalapeños

chicken, caramelized onions, poblano peppers, Chihuahua cheese 6

Jerk Chicken Skewers

Salvadorian slaw, plantains, mango jerk sauce 6.5

Empanadas

choice of chicken or chorizo 6

Brazilian Cheesy Bread

gluten-free with yucca flour and Chihuahua cheese 5.5

Chipotle Black Bean Dip

pico de gallo, cayenne, queso fresco 5.5

Queso Dip

poblanos, caramelized onions, hot sauce 6

SIDES, 3.5

Brussels Sprouts & Butternut Squash

Cauliflower Rice

plain, coconut mango or cilantro

Adobo Black Beans

lime crema, pico de gallo

Garlic Kale

Coconut Mango Rice

Plantains

scallions, lime crema

Yucca Fries

garlic aioli, cilantro

Adobo Fries

SPECIALTY BEVERAGES

Blackberry-Thyme Agua Fresca 3.5

Housemade Lemonades
traditional, blackberry-thyme,
pomegranate-ginger, charred
pineapple 3.5

Sipp Organic Sodas

mojo berry or zesty orange 3.5

Fair Trade Cold-Brew Coffee
glass 3.5 carafe 9

BOMBA

TACOS & RUM

We take dietary restrictions seriously. Items on our menu that are not gluten-free are marked with a **NGF** symbol; however, some of them can be modified to be made gluten-free. Please ask your server for more information and let us know of any food allergies or dietary restrictions.

TACOS All tacos are served with cabbage. Gluten allergy? Sub 100% corn tortillas on any of our tacos. Please notify your server of any dietary preferences or food allergies in your party.

\$3.5

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

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

pico de gallo, cilantro pesto

SEASONAL FLAVORS

Roasted Brussels Sprout
butternut squash, pomegranate seeds, pickled onions, goat cheese crema

Braised Duck
pickled onion & pineapple slaw, aji verde

Lamb Meatball
pico de gallo, lime crema

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.

Tuna Poke*

soy jalapeños, radish, sesame seeds, pickled jalapeño aioli

Blackened Fish

pickled onion & pineapple slaw, cilantro aioli

Sweet Potato

hearts of palm, tomatillo salsa, pinto beans, garlic aioli

Carne Asada

grilled onions, pico de gallo, queso fresco, chimichurri

Spicy Shrimp

chipotle, aji verde, avocado, hot sauce, jalapeños

Crispy Shrimp

mango salsa, pickled jalapeños, garlic aioli

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

MidAtlantic Family Farms, VA

HALPERN'S

Joe Jurgielewicz & Son, PA

Wayne Farms, NC

Coast of Brazil

Leidy's Farms, PA

Bayou la Batre, AL

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

🔥 Spicy 🌱 Vegetarian (Vegan? Ask your server for recommendations.) **NGF** Not Gluten-Free

\$9.95 LUNCH COMBOS

AVAILABLE MONDAY THROUGH FRIDAY 11AM-3PM

3 Tacos + Side* | 2 Tacos + Salad

*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)

Guajillo Chicken

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

Spicy Shrimp

pickled jalapeños, avocado, aji verde, hot sauce 12

Lamb Meatball

pico de gallo, lime crema 11

Sweet Potato

hearts of palm, tomatillo salsa, pinto beans, garlic aioli 10

Tuna Poke*

soy jalapeños, radish, sesame seeds, pickled jalapeño aioli 12

Carne Asada

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

THE PALADAR CUBAN SANDWICH

A house favorite of our sister restaurant since 2007. Slow-roasted pork, ham, Swiss cheese, pickles, spicy brown mustard. 12

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

Black Bean Soup

cilantro, lime crema 3.5

Ensalada Mixta

mixed greens, pickled red onion, cucumber, candied pepitas, cherry tomatoes, queso fresco, sherry vinaigrette 10

Caribbean Mango Salad

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

Harvest Chopped Salad

romaine, kale, butternut squash, radish, pickled jicama, hearts of palm, pomegranate seeds, candied pumpkin seeds, fresh cilantro, toasted cumin vinaigrette 11

DESSERTS

Sweet Potato Donuts

bite-sized with vanilla sugar and coffee caramel sauce 5.5

Mango Mojito Sorbet

mint, lime 5

BOMBA Churros

marshmallow & Mexican chocolate dipping sauces 6.5