

CRAFT-YOUR-OWN GUACAMOLE

Served with our house blend of plantain, malanga & tortilla 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 house blend of plantain, malanga & tortilla chips

SINGLE \$3.5 TRIO \$9

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

SNACKS

Try any 3 snacks for \$15

Mojo Pork Tostones 
crispy plantains, pickled red onions,
aji verde 6

Brazilian Cheesy Bread 
yucca flour and Chihuahua cheese,
side of chipotle honey 6

Empanadas 
choice of chicken or chorizo 6

Queso Dip  
poblanos, caramelized onions, hot
sauce 6 add chorizo +2

Chipotle Black Bean Dip 
chipotle peppers, black beans, queso
fresco 6

SIDES, 3.5

Adobo Black Beans 
lime crema, pico de gallo

Ancient Grains  
farro, freekeh, red wheat, red rice,
rye berries

Yucca Fries  
garlic aioli, cilantro

Coconut Mango Rice 

Cauliflower Rice 
Plantains  
scallions, lime crema

Adobo Fries  

Garlic Kale 

SPECIALTY BEVERAGES

Housemade Lemonades
choose from mango-cilantro, traditional
or pomegranate-ginger 3.5

Housemade Agua Fresca
choose from cucumber-lime or
pomegranate-ginger 3.5

BOMBA

TACOS & RUM

We take dietary restrictions seriously. Items on our menu that are not gluten-free are marked with a  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.

Dining with a group? Order a Taco 10 Pack & choose any 10 tacos for \$35.

BBQ Pork 
Salvadorian slaw, crispy
onions, tamarind bbq 4

Rio-Style Chicken 
caramelized onions, plantain
peanut crumbs, poblano
peppers, cilantro aioli 4

Chipotle Mushroom  
candied pumpkin seeds, goat
cheese crema, hot sauce,
oregano 3

Chorizo & Potato  
goat cheese crema 4

Crispy Avocado  
pico de gallo, garlic cilantro
pesto 3

SEASONAL FLAVORS

Charred Carrot 
kale kimchi, rum-soaked
raisins, mole spice, garlic
aioli 4

Crispy Chipotle Chicken 
blue cheese, citrus
celery slaw 4

Lamb Picadillo
pebre salsa, olives,
golden raisins 4

Tuna Poke* 
soy jalapeños, radish,
sesame seeds, pickled
jalapeño aioli 4

Blackened Fish
pickled onion & pineapple
slaw, cilantro aioli 4

Carne Asada
grilled onions, pico de gallo,
queso fresco, aji verde 4

Spicy Shrimp 
chipotle, aji verde, avocado,
hot sauce, jalapeños 4

Crispy Shrimp 
mango salsa, pickled
jalapeños, garlic aioli 4

CLASSICS

Choice of Beef or Chicken
Lettuce, pico de gallo, cheese,
sour cream 4

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.)  Not Gluten-Free

\$9.95 BOMBA LUNCH COMBOS

AVAILABLE MONDAY THROUGH FRIDAY
11 A.M. TO 3 P.M.

3 Tacos + a Side* | 2 Tacos + a Salad
*choose any side or cup of black bean soup

BOMBA BOWLS

Topped with citrus slaw and cilantro, and served with your choice of ancient grains or cauliflower, coconut-mango, cilantro, or plain-style rice

Spicy Shrimp 
pickled jalapeños, avocado, aji
verde, hot sauce 12

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

Tuna Poke* 
soy jalapeños, radish, sesame seeds,
pickled jalapeño aioli 12

Chipotle Mushroom  
portobello mushrooms, black beans,
candied pumpkin seeds, chipotle
sauce, goat cheese crema, oregano 10

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

THE PALADAR CUBAN SANDWICH

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

SOUPS & SALADS

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

Black Bean Soup  
cilantro, lime crema 3.5

Winter Harvest Chop Salad 
romaine, kale, mixed greens, roasted
butternut squash, radish, pickled
jicama & red onion, hearts of palm,
candied pumpkin seeds, toasted
cumin vinaigrette 11

Ensalada Mixta 
mixed greens, pickled red onion,
cucumber, candied pumpkin seeds,
cherry tomatoes, queso fresco, sherry
vinaigrette 10

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

MONDAYS

Havana Nights: 4 p.m. to close
snag a Cuban sandwich + Pacifico draft for
\$10 (or add a traditional mojito for \$2 more)

TUESDAYS

Kids Eat Free: 4 p.m. to close
one free kid's entrée per adult for children
12 and under in the dining room

WEDNESDAYS

Tikis & Tacos: 4 p.m. to close
2 tacos + select tiki cocktails for \$15 or select
32oz. rum cocktail carafes for \$35

THURSDAYS

Trivia Night: 8-10 p.m.
hosted by Sporcle, enjoy two trivia sessions
with prizes awarded to 1st-3rd place teams

FRIDAYS & SATURDAYS

Tabletop Game Night: 8-11 p.m.
enjoy tabletop games, build-your-own
nachos + beer and cocktail specials

SUNDAYS

Sunday Funday Rumday: All day
half-off rum flights and \$5 Manhattan +
Old Fashioned cocktails