

CRAFT-YOUR-OWN GUACAMOLE **V G**

Housemade plantain, malanga, & tortilla chips

OUR TRADITIONAL GUACAMOLE | 8.5 |

Start building it your way:

- 50¢** Roasted Garlic | Pickled Jalapeños | Mango | Black Beans
Chipotle Honey | Candied Pumpkin Seeds
Pico de Gallo | Pickled Red Onions | Smoked Corn

- \$1** Cotija Cheese | Goat Cheese | Bacon
Roasted Poblanos and Onions

HOUSEMADE SALSA **V G**

Housemade plantain, malanga, & tortilla chips

Caribbean Mango | 4 | red onion, pickled jalapeños

Fire Roasted Tomato | 4 | jalapeño, guajillo chiles

Salsa Fresca | 4 | fresh tomatoes, cucumbers, jalapeño, cilantro

• **Salsa Verde** | 4 | tomatillo, jalapeños

Spicy Peanut | 4 | chipotle, cilantro **M**

Salsa Trio | 10 |
Try three flavors

SNACKS

Bacon Wrapped Jalapeños | 8.5 | chihuahua cheese, roasted chicken **G**

Shishito Peppers | 8 | fresh lime **V G**

Brazilian Cheesy Bread | 7 | chipotle honey **V G**

• **Harissa Cauliflower "Wings"** | 8.5 | cotija cheese, cilantro yogurt **V**

Queso Dip | 7 | poblanos, caramelized onions, hot sauce **V**
add: chorizo +2 / plant based "chorizo" +2

SOUP + SALADS

Add: chicken 4, carne asada 5, plant based "chorizo" 5

Black Bean Soup | 6 | cilantro, scallions, lime crema **V G**

Ensalada Mixta | 10 | mixed greens, pickled red onions, cucumber, candied pumpkin seeds, grape tomatoes, cotija cheese, sherry vinaigrette **V G**

Bomba Chopped | 10 | romaine, black beans, smoked corn, pickled red onions, tortilla chips, chihuahua cheese, pico de gallo, cilantro yogurt dressing **V G**



^[a] many of our items are cooked in a fryer that contains gluten.

Order More & Save...Taco 10-Pack for \$40

TACOS

Tacos served with slaw on corn-flour blend tortilla

Pro-Tip: 3-4 tacos per person

G Request 100% corn tortillas | Low Carb: bibb lettuce (+.50)

The Yard Bird

chipotle marinated chicken, pickled red onions, guacamole | 4.5 | **GA**

• **Lucha Libre**

chorizo, potato, goat cheese, hot sauce, spicy chile aioli | 4.5 | **GA**

Baja Shrimp

Caribbean mango salsa, cilantro, pickled jalapeños, roasted garlic aioli | 4.5 |

Smoked Piggy

barbecue pulled pork, crispy onions | 4.5 | **GA**

El Gringo

ground beef, chihuahua cheese, pico de gallo, lime crema, hot sauce | 4.5 | **GA**

Carne Asada

cotija cheese, pico de gallo, onions & poblanos, cilantro pesto | 4.5 | **GA**

Blackened Mahi Mahi

pineapple & red onions, cilantro yogurt sauce | 4.5 | **GA**

• **Vietnamese Meatball**

pork meatball, Asian slaw, soy jalapeños, peanut-plantain crumbs, chile aioli | 4.5 | **GA**

Magic Carpet Ride

falafel, pickled shishitos, pico de gallo, cilantro yogurt sauce | 4 | **V**

• **Smokin' Brussels**

smoked brussels sprouts, pickled red onions, umami sauce, red fresno peppers
chile aioli, plantain peanut crumbs | 4 | **GA**

LOS SUPREMOS

(Not included in Taco 10-Pack or Lunch Combos)

Tijuana Tommy

all beef dog, chorizo, habanero onions, cheesy soft & crunchy shell | 5.5 | **V GA**

Korean Surf 'n' Turf

Bulgogi beef, dragon shrimp, chile lime cucumber & kale kimchi | 5.5 |

• **Nashville Hot Chicken**

pickled shishitos, pickled red onions, cheesy soft & crunchy shell | 5.5 | **V M**

The Plant Daddy

plant based "chorizo," pickled onions, mushrooms, pickled shishitos,
cheesy soft & crunchy shell, cilantro pesto | 5.5 | **V**

SIDES

Got your tacos, now order a few sides for the table.

Chile-Lime Cucumbers | 4 | jicama **V G M**

Yucca Fries | 5 | roasted garlic aioli **V G**

Plantains | 5 | lime crema, scallions **V G**

• **Bomba Fries** | 5 | adobo seasoned **V G**

• **Coconut Mango Rice** | 4 | scallions **V G**

Adobo Black Beans | 4 | lime crema, pico **V G**

Rice & Beans | 4 | scallions **V G**

Smoked Brussels | 4 | garlic confit **V G**

TACO TUESDAY

That's right...Every Tuesday!

- \$3 Select Tacos
- \$5 Margaritas (traditional or flavored)
- \$4 Cazadores Shots



Plus Much More!

Scan QR Code to view the full menu!

HAPPY HOUR

Monday - Friday from 4-6pm



Scan QR Code to view our **HAPPY HOUR** food & drink!

The best Happy Hour in town!

BOMBA SOCIAL CLUB

Why to join the CLUB!

- Earn points on every order
- Free monthly feature taco
- Monthly perks



Download App



Register Online

BOMBA BOWLS

Served with your choice of white rice or cauliflower rice

Add: chicken 4, carne asada 5, plant based "chorizo" 5

Adobo Bowl | 15 | choice of chipotle chicken, steak, or plant based "chorizo," black beans, charred scallions, pico de gallo, cilantro yogurt sauce, plantain chips **G**

Sweet Potato Bowl | 13.5 | shishito peppers, kale, sherry vinaigrette, goat cheese, candied pumpkin seeds, cilantro yogurt sauce **V G**

Vietnamese Meatball Bowl | 14 | pork meatball, Asian slaw, pickled red onions, spicy chile aioli, kale, peanut-plantain crumbs **G**

DESSERTS

Bomba Churros | 6 | marshmallow & Mexican chocolate dipping sauce

• **Campfire Cookie Skillet** | 7 | chocolate chip cookie, burnt marshmallow, toasted graham cracker crumbs

NON-ALCOHOLIC DRINKS

Housemade Lemonade | 4 | traditional, pom-ginger, orange hibiscus, charred pineapple

Agua Fresca | 4 | pom-ginger, orange hibiscus, charred pineapple

Jarritos Mexican Soda | 2.5 | mandarin orange, pineapple

Boxed Water | 3 | purest water in the most sustainable way

Assorted Hot Teas | 3 | ask your server for our flavors

Coffee & Iced Tea | 3 | medium-bodied coffee

Black Iced Tea • Mango Iced Tea

We use **Fountain Head Craft Sodas**, made with real cane sugar

Cola • Cola Zero • Lemon Lime • Ginger Ale
Orange Cream • Black Cherry

Bomba is dedicated to serving only wild-caught fish and seafood. We support family farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible.

EAT WELL LIVE LOUD

**These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood may increase your risk of food-borne illness.

WHISKEY • BOURBON

BOURBON COCKTAILS

- **Lion's Tail** | 11.5 | Bulleit Bourbon, Allspice Dram, burnt honey, blood orange bitters, lemon juice
- Old Fashioned** | 11.5 | Elijah Craig Small Batch, orange bitters, cherries
- Manhattan** | 11.5 | Bulleit Bourbon, sweet vermouth, black walnut bitters, cherries

Bulleit Bourbon..... 8	Knob Creek Small Batch 9 Yr..... 10.5
Buffalo Trace 8.5	High West Double Rye..... 11
Elijah Craig Small Batch 9	Four Roses Single Barrel..... 11
Eagle Rare 10 Yr 9.5	Bluebird Distilling Four Grain..... 12
Dad's Hat Rye Whiskey..... 9.5	Henry McKenna 10 Yr..... 13
Smooth Ambler Old Scout..... 10	Woodford Double Oaked 13.5

(Pour Size: 2 oz.)

RUM • TIKIS

- **Traditional Mojito** | 9 | Keystone White Rum, lime, mint, soda, pure cane syrup
- **Pom-Ginger Mojito** | 9 | Keystone White Rum, pom-juice, ginger syrup

TIKI COCKTAILS

- **BOMBA Rum Punch** | 11 | St. Lucia Distillers Spiced Rum, Smith & Cross Rum, Falernum, fresh juices
- **Painkiller** | 12 | Pusser's Navy Rum, Bacardi Mango, Smith & Cross Rum, fresh juices, nutmeg, coconut milk
- Jungle Bird** | 12 | Smith & Cross Rum, Lo-Fi Amaro, burnt honey, pineapple and lime juice

ENGLISH-STYLE: bold, oaky & aromatic

Plantation Grand Reserve 5 Yr..... 7.5	Mount Gay Black Barrel..... 9
Chairman's Spiced..... 8	Zaya Gran Reserve 12 Yr..... 9.5
Chairman's Reserve 8.5	Appleton Estate 12 Yr..... 10.5
Pusser's British Navy Rum 8.5	El Dorado 15 Yr..... 12

SPANISH-STYLE: lighter, sweet & buttery

Diplomatico Mantuano..... 7.5	Diplomatico Reserva Exclusiva..... 11
Bacardi Reserva 8 Yr..... 8.5	Bacardi Gran Reserva 10 Yr..... 11.5
Flor De Cana Centenario 12 Yr..... 9.5	Ron Zacappa 23 12
Kirk & Sweeney 12 Yr 10	

FRENCH-STYLE: floral, complex & earthy

Rhum Clément Select Barrel..... 9
Rhum JM Gold..... 10
Rhum Clément VSOP 10.5

LOCALS

Maggie's Farm Spiced..... 9
Blue Bird Dark 9.5
Manatawny Small Batch Series 10

TEQUILA • MARGARITAS

- Traditional Margarita** | 9 | Blanco Tequila, triple sec, house margarita mix
Housemade Flavors (+.50) Orange Hibiscus • Pomegranate-Ginger • Charred Pineapple • Jalapeño Blood Orange
- Superior Margarita** | 12 | Cazadores Reposado, Ferrand Dry Curaçao, house margarita mix
- Skinny Margarita** | 11 | Espolòn Reposado, organic agave nectar, fresh juices

MARGARITA PITCHERS | 35 | 32oz of pure goodness to share, choose any flavor

Margarita Trio | 18 |
Try three flavors

HOUSEMADE FLAVORS
(+.50 to traditional margarita)
Orange Hibiscus, Pomegranate-Ginger, Charred Pineapple, Jalapeño Blood Orange

TEQUILA COCKTAILS

- **Jalapeño Paloma** | 10 | El Jimador Silver, jalapeños, grapefruit juice, soda
- **Brazilian Mule** | 11 | São Paulo Cachaça, Espolòn Reposado, lemon, ginger beer, bitters

<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>
El Jimador 7.5	Espolon 8.5	Corralejo 10
Milagro Silver 8.5	Milagro 9	Maestro Dobel 11
Maestro Dobe..... 10	Herradura 10.5	Cazadores 11.5
Casa Noble..... 10.5	Casamigos..... 12	Don Julio..... 12.5
Patron Silver 11.5	Don Julio..... 12.5	Patron Extra..... 18
		Don Julio 1942..... 24

(Pour Size: 2 oz.)



FEATURED COCKTAIL

BRAZILIAN MULE

São Paulo Cachaça, Espolòn Reposado, lemon, ginger beer, bitters | 11 |

THE ULTIMATE HAPPY HOUR
Monday-Friday from 4-6pm

COCKTAIL SPECIALS

Margaritas | 6 | traditional & flavored

Margarita Carafes | 20 | 32oz. traditional & flavored

Sangrias | 6 | Brazilian red & tropical mango white

Draft Beer | \$2 Off |

Wine by the Glass | \$2 Off |




BEER • WINE

DRAFT

- Yuengling** | 4 | Amber Lager, 4.4% Pottsville, PA
- Pacifico** | 5.5 | Lager, 4.5% Mexico
- Negra Modelo** | 5.5 | Munich Dunkel Lager, 5.4% Mexico
- 2SP Delco Lager** | 6 | American Amber Lager, 4.0% Aston, PA
- Victory Prima Pils** | 6 | Pilsner, 5.3% Downingtown, PA
- New Belgium Fat Tire** | 6.5 | Amber Ale, 5.2% Fort Collins, CO
- Evil Genius #Adulting** | 6.5 | Guava IPA, 6.8% Philadelphia, PA
- Workhorse West Coast** | 6.5 | IPA, 7.0% King of Prussia, PA
- Allagash Brewing White** | 6.5 | Belgian Witbier, 5.1% Portland, ME
- Conshohocken Brewing Type A** | 6.5 | IPA, 7.0% Conshohocken, PA
- Golden Road Mango Cart** | 6.5 | Wheat Ale, 4.0% Lancaster, PA
- Troeg's Seasonal** | MP | Hershey, PA

BOTTLE

- Coors Light** | 4.5 | Pilsner, 4.2%
- Corona Extra & Corona Light** | 5.5 | Lager, 4.6% Mexico
- Red Stripe** | 5.5 | Lager, 4.7% Jamaica
- Modelo Especial** | 5.5 | Lager, 4.4% (16 oz. can) Mexico
- Dogfish Head 60 Minute** | 6 | IPA, 6.0% Milton, DE
- White Claw Hard Seltzer** | 6 | Black Cherry & Mango, 5.0%
- High Noon Seltzer** | 6.5 | Pineapple, Peach, 4.5%

HOUSE SANGRIA

GLASS 8.5 CARAFE 30

- Tropical Mango White Sangria** White wine, Bacardi mango rum, orange juice, peach schnapps
- Brazilian Red Sangria** Red wine, Sao Paulo Cachaca, blackberry brandy, fruit juices

WHITE WINE

Cava Brut	Segura Viudas Brut, Spain	12 NA
Pinot Grigio	Hayes Ranch, California	10 38
Sauvignon Blanc	Dona Paula Los Cardos, Mendoza, Argentina	10 38
Rose	Santa Julia Rose, Mendoza, Argentina	11 42
Chardonnay	Santa Julia "Organica", Mendoza, Argentina	11 42

RED WINE

Pinot Noir	Elouan, Oregon	11 42
Malbec	Santa Julia, Mendoza, Argentina	9 36
Cabernet	Dona Paula Los Cardos, Mendoza, Argentina	10 38