



LA BOMBA TACO
BAR & LOUNGE

Fresh • Flavorful • Fiesta Every Day

Bomba Bites


Chips & Salsa Trio **\$12.00**

House tortilla chips with three salsas: Mild Roja, Spicy Verde, and Smoky Chipotle.

Guacamole Fresco **\$8.99**

Mashed avocados, lime, onion, tomato, jalapeño.

Street Corn (Elote) **\$8.00**

Charred corn with lime aioli, cotija cheese, chili powder.
(Can be made )

Loaded Nachos **\$15.00**

Tortilla chips with queso, beans, jalapeños, sour cream, pico de gallo. Add chicken or beef +5

Papas Locas **\$12.00**

Our seasond fries loaded with flank steak, nacho cheese, chipotle mayo and jalapeños.

Mexican Street Fries (V) **\$9.99**

Crispy fries with cotija, lime, tajín, and cilantro-lime sauce.

Totopos con Guacamole **\$12.00**

House guacamole with warm tortilla chips.

Flautas 3 per order **\$14.99** (/V available)

Deep fried long, thin, crispy, fried rolled tacos, filled with chicken or beef topped with salsa, sour cream, guacamole, ricotta cheese, over a lettuce bed.

Mexican Fire Wings **\$14.00**

Crispy, saucy, and SPICY!

Empanadas Argentinas **\$14.00**

Handcrafted Savory Pastries, Baked until golden and crisp, each pocket bursts with robust flavors. Served with vibrant *chimichurri* sauce for dipping.

Coastal Ceviche Clásico: **\$14.00**

Shrimp and tender Mahi Mahi, cooked in a tangy cascade of fresh-squeezed lime juice, tossed with crisp cucumber, zesty red onions, and hand-chopped cilantro.

BombaLicious Tacos

3 Per Order

(TACOS ARE TOPPED WITH CHOPPED CILANTRO AND DICED ONION)
TORTILLA: CORN, FLOUR OR LETTUCE WRAP.

Classic Tacos

Carne Asada **\$16.99**

Tender flank steak seared to juicy perfection over a guacamole spread.

Pollo Verde **\$14.99**

Shredded chicken simmered in tomatillo sauce, topped with sour cream and pickled onions.

Tinga de Pollo **\$14.99**

Shredded chicken braised in a smoky chipotle-tomato sauce.

Birria **\$16.99**

Dive into Jalisco's most beloved taco! Tender beef, braised for hours in a complex adobo of guajillo dried chiles, spices, and aromatics until fall - apart succulent.

Seafood Tacos

Baja Fish **\$15.99**

Beer-battered Fried Pacific Mahi- Mahi Topped with cabbage slaw and smoky chipotle aioli over a guacamole spread.

Camarón Picante **\$15.99**

Pan seared shrimp tossed in our spicy diablo sauce, a spicy blend of toasted chile de árbol, garlic, and tomatoes.

Vegetarian and Vegan Tacos

Nopales **\$12.99**

Tender nopales mixed with diced ripe tomatoes, crisp raw onions, and a snowfall of salty Cotija cheese.

Taco Verde **\$12.99**

Thick-cut zucchini and sweet bell peppers kissed by the pan until tender-crisp over an avocado spread.

Cheesy Bean Taco (V) **\$9.99**

Our unique refried beans, slow cooked with onion, garlic, and a whisper of cumin, spread onto corn tortillas and griddled, topped with a generous snowfall of Cotija cheese.

Umami Mushroom & Sweet Corn: **\$11.99**

Meaty cremini mushrooms sautéed until golden, then tossed with sweet corn kernels charred over open flames.

Bomba Sides

Arroz: **\$7.00**

Traditional Mexican rice.

Pico de Gallo: **\$8.00**

Sun ripened tomatoes, crisp white onion, fiery jalapeños, and fresh cilantro hand diced and tossed with zesty lime juice and a pinch of sea salt.

Mexican Beans: **\$7.00**

Creamy refried beans.