

BAMBA BAR Feeds 20 • \$395

Choice of four fillings, salsas, corn tortillas, pico de gallo, pickled red onion, cilantro, cotija cheese

CUSTOM BAMBA BAR CHOICES:

VEGETARIAN • additional \$20 per order

PREMIUM • additional \$30 per order

ADDITIONAL FILLINGS WITH TORTILLAS:

TRADITIONAL • \$85 each

VEGETARIAN • \$100 each

PREMIUM • \$110 each

BIG PAPA BAMBA PLATTER Feeds 6 • \$100

Choice of one filling, salsa, corn tortillas, pico de gallo, cotija cheese, cilantro

BIG BOX O' TACOS

12 pack • \$52.50 24 pack • \$105

Assembled tacos from our menu of traditional and nuestros styles

NUESTROS • +\$1 each

DIRTY OR CLEAN STYLE • +\$1 each

PREMIUM FILLINGS • +\$1 each

BAMBA SALAD Feeds 8-10 • \$55

Bamba power mix (leafy greens, kale, carrots, cabbage, sprouts), sweet corn and black bean quinoa, marinated avocado, cucumber pico de gallo, pickled onion and chile, Mexi-trail mix (toasted pumpkin seeds, crispy onions, crushed tortilla chips), salsa verde ranch

TRADITIONAL FILLINGS

AL PASTOR

Spiced Pork & Pineapple

CHICHARRON

Saucy Pork Nuggets

CARNITAS

Roasted Pork

CHORIZO

Mexican Pork Sausage

BIRRIA

Slow Roasted Lamb

TINGA

Chipotle Braised Chicken

POLLO AL CARBON

Grilled Chicken

VEGETARIAN FILLINGS

SQUASH

Roasted Kabocha Sauce, Salsa Macha

SPICY 'SHROOM

Chipotle Portobellos

PREMIUM FILLINGS

CARNE ASADA

Seared Beef

CARNE PICADA

Chopped Brisket

LENGUA

Beef Tongue

BAJA SHRIMP

Seared Shrimp, Baja Sauce

BARBACOA

Slow Roasted Spiced Beef

ADDITIONAL CHARGE FOR VEGETARIAN AND PREMIUM FILLINGS

ASK ABOUT OUR CLEAN-STYLE TACOS IN CABBAGE CUPS

INDIVIDUAL MEALS

INDIVIDUAL TACO BOX • \$12.50

Two tacos, rice, and beans

GIMME MORE • \$19

Two tacos, rice, beans, grilled guacamole, chips, drink

BREAKFAST TACO BOX • \$12.50

Two tacos, chorizo (optional), rice and beans

INDIVIDUAL PACK THE BOWL • \$16

Choice of filling

NOT TACOS

EL BACHO

NACHO PLATTER

Feeds 6-8 • \$60

Choice of filling, salsa morita, crema, nacho cheese, pickled jalapeños, pico de gallo, tortilla chips

CEVICHE VERDE*

Feeds 6-8 • \$40

Grouper, tomatillo, green chile, avocado, cucumber, and tortilla chips

SHRIMP COCTEL

Feeds 6-8 • \$40

Citrus, chile arbol, chipotle, avocado, pico de gallo, and tortilla chips

BAMBA WINGS

24 pcs • \$48

Bamba buffalo, chili garlic, and cotija ranch dipping sauces

BAMBA QUESADILLA PACK

Feeds 10-12 • \$110

24, six-inch quesadillas with your choice of any traditional filling

BAMBA EMPANADA PACK

Feeds 10-12 • \$99

24 perfect pastries. Choice of bacon, egg, and cheese or local specialty empanada

SIDES Feeds 10

GRILLED GUACAMOLE & CHIPS • \$45

CHIPS & QUESO • \$45

CHIPS & SALSA • \$35

YELLOW RICE • \$30

BEANS (BLACK OR PINTO) • \$30

HOUSE FRIED CHIPOTLE DUSTED CHICHARRONES • \$40

CORN ON THE COB • \$3/half ear

Corn, mayo, chili, cotija

SALSA • \$9/12oz

Salsa Verde: Mild | Taquera: Medium
Arbol: Hot | Morita: Hot

*These menu items may contain raw or undercooked ingredients. We serve the freshest food & beverages; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

BREAKFAST

BREAKFAST TACO PLATTER

Feeds 12-15 • \$165

Scrambled eggs with cheese, choice of chorizo or tinga, corn tortillas, cotija cheese, pico de gallo, guacamole, cilantro, salsa

ENCHILADAS

Feeds 10-12 • \$120

Chihuahua cheese, peppers, onions, tomatoes, potatoes, and ranchero sauce. Served with crema, cilantro, pico de gallo, salsa

SWEETS

CHURROS • \$48

COOKIES • \$3.50

BEVERAGES

SEASONAL AGUA FRESCA • \$37

MARGARITA BAMBERA MIX • \$35

BOTTLED SODAS • \$4

COCKTAILS Serves 20 6oz cocktails

MARGARITA BAMBERA** • \$160

El Charro Tequila, orange scented agave, lime juice

MARGARITA DEL DIA** • \$175

Our rotating seasonal selection

WOODFIRE PINEAPPLE

MARGARITA** • \$200

Mezcal, woodfire pineapple juice, orange scented agave, lime juice

EDUARDO SANCHEZ SANGRIA** • \$160

Cabernet, seasonal berries, apple, orange, ancho chile reyes, brandy

**Contains alcohol