

## BAMBA BAR Feeds 20 • \$360

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

### CUSTOM BAMBA BAR CHOICES:

**VEGETARIAN** • additional \$15 per order

**PREMIUM** • additional \$25 per order

### ADDITIONAL FILLINGS WITH TORTILLAS:

**TRADITIONAL** • \$75 each

**VEGETARIAN** • \$90 each

**PREMIUM** • \$100 each

## BIG PAPA BAMBA PLATTER Feeds 6 • \$90

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 • \$48

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 • \$11.50

Two tacos, rice, and beans

#### GIMME MORE • \$17.50

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

### BREAKFAST TACO BOX • \$11.50

Two tacos, chorizo (optional), rice and beans

### INDIVIDUAL PACK THE BOWL • \$15

Choice of filling

## NOT TACOS

### EL BACHO

### NACHO PLATTER

Feeds 6-8 • \$55

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

### CEVICHE VERDE\*

Feeds 6-8 • \$35

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

### SHRIMP COCTEL

Feeds 6-8 • \$32

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 • \$40

CHIPS & QUESO • \$40

CHIPS & SALSA • \$30

YELLOW RICE • \$25

BEANS (BLACK OR PINTO) • \$25

HOUSE FRIED CHIPOTLE DUSTED CHICHARRONES • \$35

CORN ON THE COB • \$2.50/half ear

Corn, mayo, chili, cotija

SALSA • \$8/12oz

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 • \$150

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

### ENCHILADAS

Feeds 10-12 • \$110

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

## SWEETS

CHURROS • \$45

COOKIES • \$3

## BEVERAGES

SEASONAL AGUA FRESCA • \$32

MARGARITA BAMBERA MIX • \$30

BOTTLED SODAS • \$3.75

## 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