

BOMBON CAFÉ MENU

Mexican- style sandwiches prepared with freshly baked home made artisan breads

1. Sonora – arrachera,(marinated steak), mixed greens, caramelized onions, roasted peppers, jalapeños cheese and avocado spread.....\$7.50
2. Mickey (4 – cheese sandwich) – Oaxaca, Chihuahua, panela and fresco cheese, mixed greens, tomato and roasted pepper spread.....\$6.50
3. Piolin – (Chicken marinated in adobo sauce), mix greens, tomatoes, grilled red onions, avocado, Chihuahua cheese and poblano spread\$6.95
4. La Milpa (grilled vegetables sandwich) – portabello mushroom, zucchini squash, eggplant, poblano chile, panela cheese, roasted pepper spread.....\$6.95
5. Toluca – chorizo (spicy Mexican sausage), mix greens, tomato, avocado, pickled red onions, Oaxaca cheese, and bean spread (add eggs .50).....\$6.95
6. La Chilanga – ham, salami, serrano ham, mix greens, tomato, avocado, Chihuahua cheese, mayo, grany mustard and chipotle spread.....\$7.50
7. Caribeña – roasted pork thinly sliced, mix greens, avocado, tomato, grilled pineapple, gouda cheese and avocado spread\$7.50
8. Dominguera – pork carnitas, mix greens, tomato, pickled red onios, Chihuahua cheese and avocado spread.....\$7.50
9. La Cubana – sausage, ham, sliced pork leg, cucumbers, avocado, gouda cheese, honey mustard spread.....\$7.75
10. Zapoteca – cecina (grilled cured beef), mix greens, tomato, grilled cactus, tomatillo salsa, Oaxaca cheese, bean spread.....\$7.50
11. Yucateca – cochinita (pork stew with achiote) pickled red onions with habanero chile, avocado, cotija cheese, black bean spread.....\$7.50
12. Club – chicken adobado, ham, bacon, mix greens, tomato, avocado, cheddar cheese and avocado spread.....\$7.75
13. Correcaminos – roasted pork leg thinly sliced, lettuce, tomato, cucumbers, avocado, manchego cheese and honey mustard spread.....\$7.50
14. Vizcaína – sauté cod (in olive oil with garlic, olives, capers, almonds, onions, tomato, white wine) mix greens, gouda cheese and avocado spread.....\$7.75
15. Clásica – milanesa (breaded chicken), mix greens, tomatoes, avocado, grilled red onions, Chihuahua cheese and poblano spread.....\$7.50
16. Costeña – sauté octopus (in olive oil, garlic, tomato, red onions, guajillo chile, green olives and parsley) and manchego cheese.....\$7.75

COMBO Small sandwich with a side of soup or salad \$7.50

CREATE YOUR OWN TORTA

- Arrachera ● Sausage ● Grilled or Raw Onions
- Adobado Chicken ● Chorizo ● Portabello Mushroom
 - Breaded chicken ● Chihuahua cheese
 - Zucchini and yellow squash
- Ham ● Manchego Cheese ● Cucumber
 - Salami ● Cheddar Cheese ● Jalapeño
 - Pork Carnitas ● Jalapeño Cheese
 - Honey grainy mustard
- Turkey ● Caramelized onion ● Bean spread
- Serrano Ham ● Grilled pineapple ● Green salsa
 - Eggplant ● Mix greens
 - Bacon ● Poblano Chile ● Tomato
- Eggs ● Avocado ● Mayo and mustard

SOUP OF THE DAY

\$3.25

Please ask about our delicious soups prepared from scratch (selection changes daily).

SALADS

\$5.95

Popeye – spinach, radicchio, jicama, carrots, roasted red and yellow peppers, and cherry tomatoes with serrano vinaigrette

Provinciana – mesclun lettuces, radishes, chayote, tomato, jicama, roasted corn, pepitas, and cheese with cilantro vinaigrette

Xochimilco – Roasted beets, frisse, mesclun, apples, pears, sunflower seeds, and goat cheese with orange chile piquin vinaigrette

La Tejana – romaine, cucumbers, black beans, tomatoes, avocado, and red onions with creamy morita dressing and cotija cheese

Change the dressing, add either chicken adobado \$1.25 or steak \$1.50 if you like

ALAMBRES

Make your own tacos with this sizzling specialty

Your choice of marinated beef or chicken, bacon, green peppers, onions, Chihuahua cheese served with salsa, guacamole and warm tortillas \$8.95

TAQUITOS

Order of three taquitos made with shredded beef, pork carnitas or chicken topped with lettuce, tomatoes, onions, fresh cheese, sour cream and salsa \$5.95

SOPECITOS

Order of three sopecitos made with black beans on flat fried dough and topped with lettuce, tomatoes, onions, fresh cheese, sour cream and salsa \$5.95
Add chicken \$1.25 Beef \$1.50
Pork carnitas or Chorizo \$1.50
Cochinita \$1.50

TACOS

Order of four tacos (fried dough pockets) filled with black beans topped with lettuce, tomatoes, onions, fresh cheese, sour cream and salsa \$5.95
Add chicken \$1.25 Beef \$1.50
Pork carnitas or Chorizo \$1.50

TAMALES

(Sold individually; selection may vary) \$2.00

- Mushroom ● Pork in green salsa
- Chicken in chipotle sauce
- Chicken in mole sauce
- Rajas (jalapeño chile and cheese) ● Corn tamales

MINI QUESADILLAS

An order of three mini quesadillas with your choice of filling \$5.95

- Cheese ● Mushroom ● Spinach
- Chorizo (spicy Mexican sausage)
- Cuitlacoche (corn mushroom)
- Cod

SODAS

\$1.00-\$1.50

Coke- diet coke – jarritos – sangría – sidral – water
aguas frescas \$1.75

PASTRIES

Conchas <i>brioche dough with chocolate or vanilla topping</i>	\$.75
Cuernos.....	\$1.25
Chocolatin <i>chocolate-filled croissant</i>	\$1.50
Rehilete.....	\$1.50
Panquecitos.....	\$1.00
Lechuzas.....	\$1.50
Rollos de canela <i>cinamon buns with raisins</i>	\$1.50
Assorted Sweet.....	\$1.75
Variedad de galletas y pastas por libra.....	\$12.00

HOMEMADE ARTISAN BREADS \$1.00 - \$1.25

Bolillos	
Teleras	
Integral	
Campesinos	
Palitos	
Bollos	
Baguette.....	\$2.25

DESSERTS AND CAKES

Flan.....	\$3.75
Arroz con leche.....	\$3.75
3 leches.....	\$3.75
6" Cakes.....	\$26.00-\$30.00
9" Cakes.....	\$46.00-\$50.00
Gelatinas.....	\$2.75
Tarts.....	\$5.00
Mini Cakes.....	\$5.00
Bread Pudding.....	\$5.00