

Bambara Cambridge

25 Edwin H Land Blvd 02141-2236 · +16178684444 · Updated: Jan 14, 2026

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APPETIZERS & SALADS 7

Pesto Arancini	\$12.00
roasted garlic marinara, mozzarella, parmesan	
Warm Hummus	\$14.00
harissa stewed chickpeas, pickled red onion, grilled flatbread	
Fried Calamari	\$16.00
pickled peppers, green goddess	
Chicken Wings	\$16.00
lemon pepper seasoning, green garlic ranch	
Caesar Salad	\$13.00
gem lettuce, parmesan, sourdough croutons	
Burrata	\$17.00
baby arugula, figs, toasted almonds, honey viniagrette	
New England Style Clam Chowder	\$14.00
bacon, potato, chives	

OYSTERS 1

Oysters	\$3.00
mignonette, cocktail sauce	

ENTRÉES 9

Grilled Filet Mignon	\$57.00
roasted garlic butter fingerling potatoes, honey-butter carrots, red wine demiglace	
Lobster Roll	\$44.00
lemon aioli, thick fries, coleslaw	
House Made Fusilli	\$30.00
bolognese, parmesan, gremolata	
House Made Fettuccini	\$29.00
garlic marinara, basil, capers, olives, grana padano	

Pan Roasted Statler Chicken	\$33.00
goat cheese polenta, roasted broccolini, mushroom marsala	
Dry-Aged Burger	\$28.00
smoked cheddar, pickles harissa aioli, thick cut fries	
Grilled Salmon	\$37.00
roasted brussels sprouts, golden beets, fregola sarda, tahini sauce, pistachios	
Seared Scallops	\$36.00
farro risotto, butternut squash, ancho brown butter, pepitas	
Grilled Berkshire Pork Chop	\$45.00
sweet potato purée, bacon braised kale, roasted apples, cider-mustard crema	

SIDES 8

Fingerling Potatoes

roasted garlic butter

Creamy Polenta

thyme, goat cheese

Roasted Brussels Sprouts

Bacon Braised Kale

Honey Butter Carrots

Thick Cut Fries

harissa aioli

Roasted Broccolini

roasted garlic butter

Sweet Potato Purée

COCKTAILS 10

Espresso Stoutini **\$16.00**

wheatley vodka, espresso, mocha stout syrup, cocoa bitters

Walk This Way **\$14.00**

johnnie walker red, rosemary syrup, lemon, blackstrap bitters, soda

Bambara Old-Fashioned **\$18.00**

rittenhouse rye, orange cordial, angostura bitters

Thank You **\$16.00**

diplomatico rum, velvet falarnum, grapefruit, lime, coconut

Almost a Bee's Knees**\$16.00**

beefeater gin, licor 43, lavender honey syrup, lemon

Free Falling**\$17.00**

lillet rose, italicus, sherry, pear purée, lemon, prosecco, club soda

The Brookside**\$17.00**

bombay sapphire gin, blackberry-balsamic reduction, egg white, lime

Jam, It Feels Good to Be a Gansta**\$17.00**

el jimador, vida mezcal, pomegrante-chili jam, pineapple, passion fruit

An Apple a Day**\$16.00**

el tesoro blanco, hibiscus infused-apple cider, cinnamon syrup, lime

Don't be Sour**\$18.00**

rabbithole whiskey, campari, amaretto, egg white, lemon

SPARKLING 3**Poema, Cava, Cava, Spain**

AVAILABLE OPTIONS

\$10.00

\$45.00

Bisol Jeio, Prosecco, Veneto, Italy

AVAILABLE OPTIONS

\$13.00

\$54.00

Domaine Chandon, Brut, Napa, CA

AVAILABLE OPTIONS

\$19.00

\$85.00

ROSÉ 1**Chateau la Gordonne, Syrah, Provence, France**

AVAILABLE OPTIONS

\$14.00

\$68.00

WHITE 5**Sella & Mosca, Vermentino, Sardinia, Italy**

AVAILABLE OPTIONS

\$10.00

\$40.00

Villa Maria Sauvignon Blanc, Marlborough, New Zealand

AVAILABLE OPTIONS

\$13.00

\$58.00

Cave de Lugny, Chardonnay, Mâconnais, France

AVAILABLE OPTIONS

\$14.00

\$68.00

Brewer-Clifton 'Diatom' Chardonnay, Santa Barbara, CA	AVAILABLE OPTIONS
	\$16.00
	\$72.00

Jermann, Pinot Grigio, Friuli Venezia Giulia, Italy	AVAILABLE OPTIONS
	\$18.00
	\$85.00

RED 7

Portillo, Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	\$12.00
	\$53.00

Imagery, Pinot Noir, Sonoma, CA	AVAILABLE OPTIONS
	\$14.00
	\$58.00

E. Guigal, Côtes du Rhone, Rhone, France	AVAILABLE OPTIONS
	\$15.00
	\$60.00

Protos, Tinto Fino, Tempranillo, Ribera del Duero, Spain	AVAILABLE OPTIONS
	\$14.00
	\$63.00

Tenuta di Nozzole, Chianti Reserva, Tuscany, Italy	AVAILABLE OPTIONS
	\$14.00
	\$65.00

Roth Heritage, Cabernet Sauvignon, Sonoma, CA	AVAILABLE OPTIONS
	\$17.00
	\$75.00

Austin Hope, Cabernet Sauvignon, Paso Robles, CA	AVAILABLE OPTIONS
	\$18.00
	\$85.00

DRAFT 3

Sam Adams Winter Lager, 5.6%, Boston, MA	\$11.00
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Fiddlehead IPA, 6.2%, Shelburne, VT	\$10.00
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Winter Hill Suburban Home Pale Ale, 4.8%, Cambridge, MA	\$12.00
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CANS | BOTTLES 12

Bud light Budweiser, American Lager, 4.2%, Missouri	\$5.00
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Miller High Life, American Lager, 4.6%, Wisconsin	\$6.00
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Lagunitas Daytime IPA, IPA 4.0%, Petaluma, CA	\$8.00
Sam Adams Boston Lager, Vienna Lager, 5%, Massachusetts	\$9.00
Stella Artois, Euro Pale Lager, 4.8%, Belgium	\$9.00
Modelo Especial, Lager, 4.4%, Mexico	\$9.00
Night Shift Brewing Whirlpool, Hazy Pale Ale, 4.5%, Massachusetts	\$9.00
New Belgium Voodoo Ranger IPA, India Pale Ale, 7%, Colorado	\$9.00
Castle Island White, Witbier, 5.6%, Massachusetts	\$15.00
Guinness Draught, Irish Dry Stout, 4.2%, Ireland	\$10.00
Angry Orchard, Cider, 5%, New York	\$9.00
Athletic Brewing Co - NA, Lager, 0.05%, Connecticut	\$8.00

LIGHT FARE 7

Parfait **\$12.00**

berries, greek yogurt, honey, dried fruits, almonds

Toasted Bagel & Cream Cheese **AVAILABLE OPTIONS**

\$6.00

Gluten-Free Add: \$2.00

Cold Cereal & Milk **\$5.00**

rasin bran | fruit loops | frosted mini wheat

Fruit Salad **\$9.00**

Pumpkin Bread **\$6.00**

cream cheese glaze, spiced pepitas

Avocado Toast **\$14.00**

herb ricotta, crispy shallots

Oatmeal **\$13.00**

poached pears, candied walnuts

BEVERAGES 5

Orange Juice **\$5.00**

La Colombe Coffee **\$4.00**

Mighty Leaf Hot Tea **\$4.00**

Latte | Cappuccino **\$5.00**

Espresso **\$4.50**

EGGS 7

Bambara Breakfast **\$19.00**

two cage-free eggs any style, sourdough, bacon, breakfast potatoes

Egg Sandwich on English Muffin **\$15.00**

fried cage-free egg, smoked cheddar, bacon, harissa aioli, breakfast potatoes

Three Meat Omelet **\$19.00**

ham, bacon, chorizo, cheddar, sourdough toast, breakfast potatoes

Veggie Omelet **\$18.00**

roasted broccolini, smoked cheddar, sourdough toast, breakfast potatoes

Egg & Chorizo Burrito **\$18.00**

tomatillo, cheddar, avocado, breakfast potatoes

Wagyu Brisket Hash **\$22.00**

caramelized onions, salsa verde, two poached cage-free eggs

Veggie Hash **\$18.00**

roasted sweet potato, squash, apple, mustard crema, crispy shallots, two poached cage-free eggs

BENEDICTS 3

Cod Cakes **\$19.00**

Heritage Ham **\$19.00**

Tomato & Avocado **\$16.00**

SANDWICHES & SALADS 6

Brunch Burger **\$28.00**

smoked cheddar, fried cage-free egg, harissa aioli, thick cut fries

Smoked Salmon Bagel **\$21.00**

Tomato, red onion, capers, cream cheese. Choice of plain or everything bagel

Buffalo Chicken Caesar Wrap **\$19.00**

buttermilk chicken, parmesan, thick cut fries

Pesto Grilled Cheese **\$21.00**

mozzarella, tomato soup

Cobb Salad **\$17.00**

chopped greens, avocado, bacon, egg, caramelized onions, blue cheese, ranch dressing

Caesar Salad **\$13.00**

parmesan, croutons

TOAST & GRAINS 4

French Toast	\$17.00
cinnamon apples, crème anglaise	
Buttermilk Pancakes	\$17.00
cinnamon-maple, cream cheese glaze	
Oatmeal	\$13.00
poached pears, candied walnuts	
Avocado Toast	\$14.00
herb ricotta, crispy shallots	

SMOOTHIES 3

Banana	\$9.00
peanut butter, oat milk, honey	
Berry	\$9.00
yogurt, oat milk, honey	
Mango	\$9.00
coconut water, agave	

BEER | CIDER | SELTZER 3

Sam Adams Oktoberfest 5.3%, Boston, MA	\$11.00
Winter Hill Johnny Juice IPA 7%, Cambridge, MA	\$12.00
Fiddlehead IPA 6.2%, Shelburne, VT	\$10.00

STARTERS 7

Seasonal Soup	\$11.00
Clam Chowder	\$12.00
bacon, cream, chives	
Warm Hummus	\$12.00
harissa stewed chickpeas, pickled red onion, grilled flatbread	
Chicken Wings	\$14.00
lemon pepper seasoning, green garlic ranch	
Caesar Salad	\$13.00
little gem lettuce, parmesan, sourdough croutons	
Cobb Salad	\$15.00
chopped greens, caramelized onions, bacon tomatoes, blue cheese, ranch dressing	

Burrata

\$15.00

baby arugula, figs, toasted almonds, honey vinaigrette

SANDWICHES 6

Bambara Burger

\$20.00

smoked cheddar, pickles, harissa aioli, brioche bun

BBQ Chicken

\$18.00

smoked bbq chicken thighs, green garlic ranch, onion ring, coleslaw, pickles, brioche bun

Bambara Blta

\$17.00

candied bacon, lettuce, tomato, avocado, lemon aioli, toasted ciabatta

Buffalo Cauliflower Wrap

\$17.00

buttermilk fried cauliflower, buffalo sauce, gem lettuce, caesar dressing

Pesto Grilled Cheese

\$18.00

focaccia, mozzarella, provolone, basil pesto

New England Lobster Roll

toasted brioche, napa slaw, lemon aioli

BEER ON TAP 2

Fiddlehead IPA 6.2%, Shelburne, VT

\$10.00

Sam Adams Seasonal 5.3%, Boston, MA

\$11.00

DESSERTS 3

Chocolate Cake

cocoa nib crumble, chocolate sauce, mint ice cream

Chai Ice Cream Sundae

cider poached apples, brown butter streusel, hibiscus syrup, whipped cream

Tres Leches Cake

coconut, cashew, mango, whipped cream