



Cocktails & Beverages

We proudly serve Don Casimiro Classic Silver Rum, Screaming Richard Tequila, Chacho Bourbon, Canadian Club Whiskey, Ballentine's Scotch, Russian Standard Vodka and Dekuyper Cordials

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made tableside by the pitcher with **Don Casimiro Classic Silver Rum**, hierbabuena (mint) and fresh lime juice. *"One sip takes us back to Havana in 1958 when we tasted our first mojito."* Richard and Casey Gonzmart.

Served by the pitcher or in a tall glass over ice. Pitcher 25.95 Glass 8.95

Tango Mango Daiquiri

Dance to the taste of the tropics. Fresh mango and Don Casimiro Classic Silver Rum. Frozen and delicious. 8.95

Maker's Champion

Maker's Mark and ginger beer, with fresh lemon, garnished with mint and served over ice. 8.95



The 1905 Bar in the café. The bartender was the highly popular Jesus Fernandez, nicknamed Garrafon (jug).

Margarita "Garrafon"

Our Hall of Fame bartender, Garrafon Fernandez, combined his native Spanish roots to this Mexican classic. Screaming Richard Tequila, Spain's Gran Torres Liqueur, Torres Brandy and lime juice. 8.95

1905 Martini

In honor of our Centennial Celebration. Our favorite ultra premium, Ketel One Vodka served with marinated olives stuffed with Cabrales cheese. 9.95

Chacho Manhattan

The Classic Manhattan, with a twist. Small batch Chacho Bourbon mixed with a dash of guava syrup, sweet vermouth and bitters. Stirred and poured over ice, garnished with lemon and orange zest. 8.95

Café con Leche Martini

A twist on a Cuban classic made with Van Gogh Double Espresso Double Caffeine Vodka and Tres Leches Triple Crème Liqueur. 9.95



Adela Hernandez Gonzmart and Cesar Gonzmart celebrating their honeymoon in Havana, Cuba January, 1947.

Café Solo Martini

Patron XO Café tequila, shaken and served up. 8.95

El Floridita Daiquiri

Don Casimiro Classic Silver Rum, fresh lime juice, Luxardo Maraschino Liqueur and a splash of grapefruit, shaken and served on the rocks in a sugar-rimmed glass. 8.95

Sazerac

A classic of the Columbia and New Orleans dating back to prohibition. Bulleit Rye whiskey, absinthe and bitters. 8.95

Bloody Gazpacho

Absolut Peppar vodka, mixed with our spicy version of the classic Spanish soup, Gazpacho. Bloody Delicious!. 7.95

Cigar City Brewing Beer



Cigar City Brewing was founded with the belief that beer should reflect the environment in which it is made and as such should have a sense of place and purpose. This vision results in a unique spin on classic beer styles. Cigar City Brewing's beers are creations with a Florida soul crafted by Florida residents.

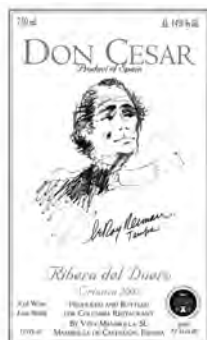
Jai Alai India Pale Ale

Jai Alai has upfront citrus bitterness with a hint of caramel and tropical fruit hop notes in the finish. 5.95

Maduro Brown Ale

Maduro pours brown in color and features notes of caramel, toffee, chocolate and hints of espresso. 5.95

Private Label Wines



Don Cesar®

Crianza

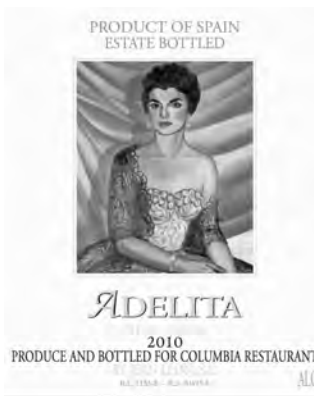
(Ribera del Duero, Spain)

A distinctive, delicious red wine. This elegant red's core is lush with blackberry and cassis flavors, the acidity is lively and the tannins offer firm support.

Produced in Spain's prestigious

Ribera del Duero region in memory of our father and grandfather, Cesar Gonzmart.

Bottle 36 Glass 9.50



Adelita®

Chardonnay

(Penedes, Spain)

This 100% Chardonnay is brilliant in color and possesses a complex bouquet with good intensity. Toasty overtones derived from maturing in French oak cask. Smooth and very balanced with tones of

vanilla. Produced in memory of our mother and grandmother, Adela Hernandez Gonzmart.

Bottle 36 Glass 9.50



Don Casimiro® (California)

Selected and bottled to honor the founding fathers of family owned Columbia Restaurant, 1st Generation Casimiro Hernandez Sr. and 2nd Generation Casimiro Hernandez Jr. The wines are produced for us by Rutherford Ranch Winery, started in the 1970's by Ernie and Virginia Van Asperen and Charlie Abela.

They retired in 2000, and long-time shareholders, the family of Marko and Theo

Zaninovich, acquired 100% of the winery. This three generation family owned and managed winery has been committed to earth-friendly winegrowing. Using "Sustainable" viticulture that is good for the environment results in higher quality fruit, a prerequisite for crafting world-class wines. The winery is located on Napa Valley's scenic Silverado Trail within the Rutherford District.



2012 Family Owned Winery of the Year - New York International Wine Competition

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Bottle 32 Glass 8.50



RG Wines (Argentina)

"RG" is Richard Gonzmart, 4th Generation of the founding family of the Columbia Restaurants. On a trip to Argentina to visit friend José Manuel Ortega, owner of the world-class winery, O. Fournier, in the Uco Valley, RG and José agreed to partner and produce 3 specially selected Cuvee wines for the Columbia.

Purchase of this wine helps to raise a minimum \$50,000 annually to benefit the "Columbia Centenario" Endowed Scholarships for minority students and Athletics at the University of South Florida.

Malbec-Tempranillo Blend • Sauvignon Blanc • Chardonnay

Bottle 30 Glass 8



Rusty, Red Blend, 2005 (Argentina)

Rusty, 2005 vintage, is a special highly allocated cuvee. A full-bodied red wine, dense, and structured, this intensely flavored blend combines elegance and power. Aged in new French oak, a blend of 50% Tempranillo, 30% Malbec, and 20% Merlot.

Named for Richard's German Shepherd, Rusty.

The purchase of this wine will help raise over \$20,000 annually to benefit the University of Florida Small Animal Hospital for oncology research.

Bottle 48 Glass 12.50

Sangria

Sangria

Spain's delightfully refreshing wine cooler made at the Columbia with a combination of rich bodied red wine and fresh citrus juices.

Pitcher 18.95 Glass 6.95



Imported Sangria

Made tableside with Torres Sangre de Toro, Spain's most popular red wine, Torres Brandy and fresh citrus juices. Pitcher 19.95

Take Home a Handmade and Painted Sangria Pitcher 29.95

Sangria de Cava

Spain's wonderful bubbling cooler made tableside with Jaume Serra Cristalino Spanish Cava (Sparkling Wine), Torres Brandy and Torres Orange Liqueur, with citrus juices. One taste will transport you to the sunny coast of Spain. Pitcher 19.95

Fuentsanta Mineral Water

From the foothills of the geologically rich paradise of Asturias, Spain comes Fuentsanta mineral spring water. Known since Imperial Roman times for its purity. Natural or Sparkling 1 liter. 4.95

Sopas

Cup 3.95 Bowl 4.95

Spanish Bean Soup

The soup that made the Columbia famous. The original recipe of Casimiro Hernandez, Sr. Garbanzo beans simmered with smoked ham, chorizo sausage and potatoes in a delicious broth of chicken and ham.



Cuban Black Bean Soup

Frijoles Negros prepared exactly like our grandmother, Carmen Hernandez did. Served over a bed of white rice and tossed with diced raw Spanish onions. 100% vegetarian.

Cesar Gonzmart and The Columbia's second great Head Chef, Vincenzo "Sarapico" Perez, 1968

Gazpacho Andalucia

Spain's famous cold soup of puree of ripe tomatoes, green peppers, onions, cucumbers and garlic. Topped tableside with finely diced vegetables and toasted Cuban croutons.



SALOON COLUMBIA

C. Hernandez, Prop.

Mail Order House

Liquors, Wines and Cigars

2121 Broadway, Ybor City.

Phone 236. Box 372

Tampa Times newspaper ad (circa 1906)

Multi 12/12

Ensalada

One of the 10
Great Places to
Make a Meal Out
of a Salad
USA Today

Columbia's Original "1905" Salad®

The Columbia's legendary salad tossed at your table. Crisp Iceberg lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese and our famous garlic dressing. The award-winning salad

won honors from the nation's largest newspaper, *USA Today*, as **"One of 10 Great Places to Make a Meal Out of a Salad"** in May, 2008. The signature salad, named after the year the restaurant was founded in Tampa's Latin district of Ybor City, was created by using native ingredients from the homeland of immigrants to the Cigar City and grown in the surrounding rich farm lands of Tampa ...beefsteak tomatoes from Ruskin, iceberg lettuce (originally known as Crisphead got its name from the layers of ice covering the heads of lettuce as they were shipped by Henry B. Plant's train. As the train pulled up, folks would yell out "here come the icebergs!"), julienne of baked ham, Swiss cheese, Romano cheese from the Sicilians and the famous garlic dressing used by Cubans to marinate fresh roast pork. In the 40's, Tony Noriega, who ventured to New York City during the depression to find work, added the "secret ingredient," Worcestershire sauce, to the recipe. 10.95

Smaller version of Columbia's Original "1905" Salad® served with entree or Tapas. 4.95

Columbia's Original "1905" Salad® with Turkey. 10.95

Columbia's Original "1905" Salad® with Shrimp "Al Ajillo". 12.95

Lula Mae's Chopped Salad

A Columbia original and favorite. Named to honor the memory of our longtime staff member, Lula Mae Tollaman, who graced the Columbia nightly for 48 years. Chopped salad of lettuce, tomato, heart of palm, artichoke hearts, celery, hard-boiled egg and dressed with a Cabrales cheese garlic vinaigrette dressing. 10.95

Chopped Tomato Salad

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing. 8.50

Caesar Salad

Crisp romaine lettuce tossed with classic Caesar dressing, Romano cheese and garlic croutons. 7.95

Smaller version served with entree. 3.95

Caesar salad with grilled chicken. 9.95

Caesar salad with Shrimp "Al Ajillo". 11.95

Bocadillos

The Original Cuban Sandwich

A Tampa treasure! The "Mixto," as it was known in the beginning, was created in the 1890's for the cigar workers as they walked to and from work. The sandwiches underwent changes as immigrants from different countries came to Ybor City. The city of Tampa was like the sandwich, a mixture of cultures and food. The Spanish brought the fine ham, the Sicilians the Genoa salami, the Cubans the Mojo marinated Roast Pork, the Germans and Jews the Swiss Cheese, pickle and mustard. Put it all together in between sliced, freshly baked Tampa Cuban bread from La Segunda Central Bakery and life is great. Today we are using the original 1915 recipe of Casimiro Hernandez Sr., with the same proportions of meat and each ingredient layered on top of one another, placed on Cuban bread brushed with butter on top and pressed to a crispy finish. 8.95

Cuban Sandwich and a cup of soup. 11.95

Havana Club Sandwich

Turkey, bacon, ham, Swiss cheese, tomato and mayonnaise on Cuban bread. Served with plantain chips. 8.95

Mojo Chicken

Mojo marinated char-grilled breast of chicken, melted Swiss cheese, roasted peppers, lettuce, tomatoes and alioli sauce on Cuban bread. Served with plantain chips. 8.95

Mahi Mahi Cubana

The best fish sandwich North of Havana. Grilled Mahi Mahi seasoned and topped with sauteed onions, mushrooms, green peppers and smothered with cheese on Cuban bread. Served with plantain chips. 9.95

Curt's Meatloaf

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread, served with plantain chips. 8.95

Half and Half Combo

A choice of two, one half of a Cuban sandwich, one half order of Columbia's Original "1905" Salad® or a cup of soup. 9.95

Tapas

Tapas, pronounced (TAH-pahs), are popular throughout Spain in bars and restaurants. Tapas usually accompany a glass of sherry or other Aperitifs. Simply put, they are appetizers. Together they can form an entire meal, ranging from simple items such as olives or croquettes to more elaborate preparations like mussels in a spicy sauce.

Pincho Mixta

Pinchos are the hottest trend in Spanish Tapas today. Skewered and grilled seasoned pork, chicken, chorizo and onions. 7.95

Chorizo "Española"

Sliced chorizo, and onions sautéed in Spanish extra-virgin olive oil. OLE! 7.95

Costillitas de Cerdo Habana

Tender baby pork ribs slowly roasted and tossed in Mojo marinated sweet onions and pepperoncinis. 8.95

Gambas "Al Ajillo"

Spain's most popular tapas feature large shrimp from the pristine waters of the Gulf of Mexico, sautéed in extra-virgin Spanish olive oil, fresh garlic and chili pepper. 8.95

The Cuban Bread

The first loaf of Cuban bread was probably created in Ybor City in 1896 at the "Joven Bakery" by the owner, a Sicilian, Francisco Ferlita. La Segunda Central, today Tampa's premier bakery for the best Cuban bread, was started in 1915 by Juan Morè. One of his first customers was the Columbia and today the Morè family is still providing the same great bread to the Columbia for over 90 years. A traditional loaf of Cuban bread is about three feet long and rectangular in shape. The crust of the bread is hard and thin, almost papery, toasted with a soft, delicate dough in the middle. The loaf is stretched long with a moist, long palm frond laid down the middle creating a shallow trench in the upper crust. The Cuban bread found in Tampa is unique and different than what you might sample in Miami and Cuba. It really should be called Tampa bread.

Empanadas de Picadillo

Our mother and grandmother, Adela, always had our favorite Empanada ready when we visited her. Our Empanada starts with her recipe for Picadillo, made with spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in two pastry turnovers. 8.50

Cakes de Cangrejo

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh hand-picked blue crab meat and grilled, then drizzled with a passion fruit alioli sauce. 11.95



The Columbia's "Take Out" window located at the Original Cafe (circa 1945)

Queso Fundido

Tetilla cheese, mild and delicious and hailed from Galicia, located in northwest Spain, is baked in a Rioja tomato sauce until melted. Served with toasted Cuban bread points. 7.95

Black Bean Cakes

A favorite Tapa selection by vegetarians and lovers of black beans. Served with guacamole and sour cream. 5.95

Tortilla Española

Traditional Spanish omelet made with potatoes and onions. 8.95

Espinaca y Garbanzos Burgos

Fresh spinach and garbanzo beans sautéed with extra virgin olive oil and garlic. 6.95

Champiñones Rellenos

Baked Silver Dollar Mushrooms stuffed with baby spinach, artichoke hearts, garlic and cheese then drizzled with olive oil and lemon. 8.95

Tapas

Devil Crab Croquettes

A version of the original Ybor City Devil Crab Croquettes as sold on the streets by bicycle vendors in Tampa's Latin Quarter. Six mini-croquettes with blue crab meat, Cuban cracker crumbs, paprika, onions and garlic. Our grandmother and great grandmother Aurora Gonzalez's recipe. Served with Columbia Hot Sauce. 9.95

Croquetas de Langosta

Two large croquettes made with Maine lobster meat, blended into a delicate roux, breaded with Cuban bread crumbs, served with a lobster sauce. 10.95

Croquetas de Pollo

Sunday dinner would always begin with our grandmother and great grandmother Carmen Hernandez's special recipe for chicken croquettes. Six fried croquettes made with chicken and Cuban cracker crumbs. Served with Columbia Hot Sauce. 7.95

Mussels y Chorizo "Andres"

Fresh Prince Edward Island mussels, diced Chorizo, sauteed, simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach and garlic splashed with dried white wine and lemon. **Delicioso!** 12.95

Stuffed Piquillo Peppers

Sweet Piquillo peppers from Spain's Basque region of Navarra, filled with a mushroom, chorizo and Serrano ham filling, baked in an almond pepper sauce and topped with Manchego cheese. 7.95

Pollo al Ajillo

Tender bite size pieces of boneless breast of chicken dusted in seasoned flour, fried then topped with a sauce of fresh sliced garlic sautéed in extra virgin olive oil, Spanish Piquillo peppers, parsley and a splash of dry sherry. 8.95

Albondigas

Ybor City was founded by Cubans, Spaniards and Italians. Almost every meal, baptism, wedding reception or any gathering featured Albondigas, Spanish for meatballs. Our family recipe is made with ground choice veal and beef blended with our secret Columbia seasoning, simmered in a mild Catalan tomato sauce. 6.95

Coca de Langosta

Coca, the Catalan flatbread, is brushed with our 1905 sauce, topped with Spanish chorizo, diced vine-ripe tomatoes, Maine lobster meat and Manchego cheese. Baked until crisp, drizzled with Piquillo pepper alioli. 9.95

Scallops "Casimiro"

Colossal fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 11.95

Shrimp Supreme

A 1937 Columbia creation by the Columbia's first chef and Hall of Fame member, Chef Francisco Pijuan. Four large marinated shrimp from the pristine waters of the Gulf of Mexico, wrapped in smoked bacon, dusted in seasoned flour and lightly fried. 10.95

Shrimp and Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. 9.95

Calamares Fritos "A la Romana"

Tender calamari dusted in seasoned flour and lightly fried. Our recipe comes from our friend and our third great chef, Miguel Bejines of Sevilla, Spain. 10.95

The "Tapeo" Sampler

Tapeo is the Spanish tradition of sharing small plates of foods with family and friends.

Choose one seafood Tapas and two other Tapas 25.95

Choose two seafood Tapas and one other Tapas 28.95



In 1954, Joe Roman started as a busboy, then became the most requested server (known as the "singing waiter") and now works as our Ambassador. Joe was honored by the Florida Governor's Conference on Tourism with the "Iris D. Larson Hospitality Award" for his outstanding career and by Tampa Bay Company with the "Bern Laxer Spirit of Excellence" Award. In 2006, Tampa Mayor Pam Iorio proclaimed August 16 as "Joe Roman Day". Joe, thank you for being part of our family for over a half of a century!

All 12/12

Platos Principales

Entrées include hot Cuban bread and butter.

Caesar salad or a cup of soup with entrée. 3.95

Columbia's Original "1905" Salad® with entrée. 4.95

Chicken and Yellow Rice "Ybor"

The traditional dish from Tampa's Ybor City, one quarter chicken baked with yellow rice, green peppers, onions, tomatoes, spices and virgin olive oil. 10.95

Pollo "Riojana"

Boneless chicken breast breaded, grilled and topped with a Rioja tomato sauce and melted Spanish Tetilla cheese. Served with yellow rice. 12.95

Roast Pork "A la Cubana"

Generous slices of roast pork with a delicious marinade. Served like back home in Cuba with black beans, white rice, yuca and platanos. 12.95

Boliche "Criollo"

Slowly roasted eye round of beef, stuffed with chorizo, in a flavorful gravy. Served with black beans, white rice and ripe platanos. A lunch time favorite of RG. 11.95

El Combo de Cuba

To sample the flavors of Cuba, this Cuban feast of Roast Pork, Boliche, Empanada de Picadillo, platanos, black beans and yellow rice brings you closer to Cuba. 16.95

Breaded Steak Milanesa

A lunch time favorite of the Columbia since the 1930's. Tender choice palomilla steak, breaded and pan fried, topped with our Catalana tomato sauce. Garnished with peas and Spanish red pimientos. Served with yellow rice. 13.95

Palomilla

"If you haven't been to Cuba or Miami lately, you probably haven't had a steak like this." Marinated top sirloin cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with platanos and french fries or rice. 13.95

Ropa Vieja

Originally introduced to Cuba by Spanish sailors. The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with platanos and white rice. 9.95

Picadillo "Criollo"

We could always count on enjoying our mother, Adela Hernandez Gonzmart's delicious Picadillo recipe when we were growing up at home or afterwards when we would stop by to visit. A family favorite for generations, finely ground choice lean beef, braised with onions, green peppers, olives, raisins and capers. Served with white rice and ripe platanos. 9.95

Salteado

(The Columbia's Traditional Method of Sauté)

Inspired by the Chinese who lived in Cuba in the 19th century, a very hot iron skillet with extra virgin olive oil is used to sauté onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo, splashed with a hearty red wine. Served with yellow rice.

Choice of: Chicken, Beef or Shrimp. 14.95

Eggplant Riojana

Sliced eggplant breaded with ground plantain crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine. Topped with melted Galician Tetilla cheese. 12.95

Paella Vegetariana

A Vegetarian version of the classic Spanish Paella, full of flavor, prepared with a variety of green beans, artichoke hearts, tomato, onions, green peppers, garlic, gluten free vegetable saffron broth, extra virgin Spanish olive oil and La Bomba Spanish rice. 15.95
(Please allow 30 MINUTES)

Paella Española

Spain's national dish, our luncheon version of shrimp, scallops, calamares, clams, mussels, chicken, pork, Spanish onions, ripe tomatoes, green peppers, fresh garlic, all baked in a Paella pan with Spain's best Valencia rice, "La Bomba". 19.95
(Please allow 30 MINUTES)

Platos Principales

Snapper "Adelita"

King of Gulf fish, Snapper, grilled and topped with hearts of palm, artichoke hearts, sundried tomatoes, olive oil, garlic and onions. Served with yellow rice. **Outstanding!** 16.95

Cannelloni de Langosta "7 Portes"

This recipe comes from one of our favorite restaurants in Barcelona, "7 Portes" founded in 1836. Tender cannelloni pasta filled with Maine lobster meat, shrimp, pan-seared scallops and sautéed shallots blended with a lobster sherry cream reduction, smothered with a lobster sherry Mornay cheese sauce. 14.95

Shrimp Supreme

This Columbia Restaurant creation of five large wild-caught Gulf of Mexico shrimp wrapped in wafer thin bacon, marinated and fried. Served with yellow rice or potatoes. 14.95

Shrimp Criollo

Large wild-caught Gulf of Mexico shrimp sautéed with Spanish extra virgin olive oil, onions, tomatoes, ripe plantains, potatoes and spicy Spanish paprika, splashed with dry Vermouth. Served with white rice. 13.95

Mahi Mahi "Cayo Hueso"

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with Mojo marinated onions, yellow rice and platanos. A favorite of our long time friend, banker, marathon runner, boater and all around great person, Lynn Culbreath. 12.95

Mahi Mahi "Varadero"

Grilled boneless fillet of Mahi Mahi crusted with ground crispy green plantain chips, topped with a citrus butter sauce. Served with yellow rice. 12.95

Merluza "Russian Style"

Created by Francisco Pijuan, Columbia's famous chef and former chef to King Alfonso XIII. Premium Atlantic Merluza, Spain's favorite fish. Breaded with Cuban bread crumbs and grilled. Garnished with a Russian sauce of lemon butter, parsley and hard boiled eggs. Served with yellow rice. **Viva El Rey!** 13.95

Crab Enchilado

A Sunday favorite when we were children. A mildly spicy sauce of fresh lump blue crabmeat, tomato, onions, green peppers, garlic, oregano, white wine and chili peppers, served over pasta. 14.95

Mussels y Chorizo "Andres"

Fresh Prince Edward Island mussels, diced Chorizo, sautéed, simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach and garlic splashed with dried white wine and lemon. **Delicioso!** 12.95



Adela Hernandez Gonzmart, her son Casey and her father, Casimiro Hernandez Jr. - 1952

Pompano "Jimmy"

Boneless fillet of Pompano, seasoned, grilled, topped with fresh lump blue crab meat, and drizzled with lemon butter sauce. Served with yellow rice and asparagus. 24.95

Grilled Fresh Florida Grouper

Simply delicious. Red Grouper seasoned and grilled. Served with yellow rice, peas and pimientos. 18.95

Postres

Flan

We think our Flan is the best we have ever tasted. One taste and we think you will agree. The recipe dates back to 1935 when the Columbia opened Tampa's first "Conditioned Air" dining room, the Don Quixote. Our grandmother and great grandmother, Carmen Hernandez, helped the Columbia gain national fame with her great recipes, especially her Flan. Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients. 5.95

Guava Turnover "Carmita"

Carmen Hernandez used to bake this dessert for our family on Sundays at her home. Tropical sweet guava and melted sweet cream cheese baked in a soft crispy pastry, dusted with sugar granules, drizzled with vanilla bean sauce. One taste and you will understand why it was our favorite dessert! 6.95

Brazo Gitano "Cien Años"

100th Anniversary version of the original recipe from Casimiro Hernandez, Sr, founder of the Columbia Restaurant. Spongecake soaked in syrup with Spanish Manzanilla Sherry filled with Spanish cream and strawberries, rolled and topped with meringue. Served tableside with strawberry sauce and flambéed. 7.95

White Chocolate Bread Pudding

Our dad and grandfather's favorite dessert, simply put, this is the best bread pudding that we have tasted anywhere we have ever visited. Our version is made with white chocolate, La Segunda Central Bakery Cuban bread, Sunny Florida Dairy milk and Florida eggs, topped with a rich Don Casimiro Classic Silver rum sauce. 8.95



L to R: Sisters, Andrea Gonzmart & Lauren Gonzmart Schellman 5th Generation, Lula Mae Tollaman, Joe Roman, Richard & Melanie Gonzmart & Casey Gonzmart 4th Generation. In the photo both Lula Mae & Joe were honored with the "Bern Laxer Spirit of Excellence" Award in 2005.

Churros "Tres Amigos"

Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 5.95

Crema Catalana

This is a favorite of the Gonzmart family when visiting "Los Caracoles" restaurant in Barcelona, Spain. "Natilla," Catalan cream sprinkled with sugar, caramelized tableside with a flaming torch. 6.95

Godiva Chocolate Cake

Dark chocolate cake layered and topped with chocolate mousse and drizzled with caramel sauce. Served with seasonal berries. 6.95

Key Lime Pie

The original Key lime pie recipe was thought to have been created in Key West, the birthplace of our grandmother and great grandmother, Carmen Piloto Hernandez in the late 19th century. When the family moved to Ybor City, they brought a prized Key lime tree to plant at their home, beginning a tradition of enjoying fresh Key lime pie at family gatherings. Today our pies start with a secret graham cracker crust, and our filling is made from pasteurized eggs yolks, condensed milk and "Nellie & Joe's" Key lime juice. That's it! No preservatives, no artificial ingredients and no gelatin, just the best tasting Key lime pie anywhere! Key lime pie is the "Official Pie of the State of Florida." 6.95

Bebidas

Fresh Roasted Coffee

Roasted in Ybor City's Naviera Coffee Mill. 2.75

Espresso Coffee

Evelio Hernandez's secret blend. 2.95

RG's Double Espresso 3.95

Cafe con Leche

Espresso Cuban coffee with steamed milk. 3.50

Fresh Brewed Ice Tea 2.50

Hot Tea 2.50

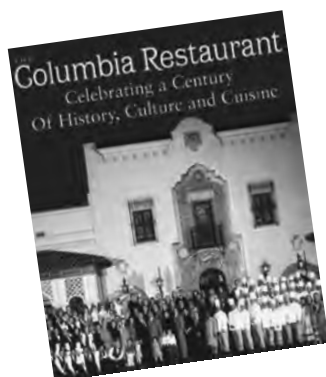
Soft Drinks 2.50



Refills on Soft Drinks, Ice Tea and Fresh Roasted Coffee.

For your convenience, we accept Mastercard, Visa, American Express, Diner's Club, Discover and Traveler's Checks. No personal checks please.

Take A Part of the Columbia Restaurant Home With You



Celebrating a Century of History, Culture, and Cuisine

Over 100 years of the Columbia's history comes to life in 300+ pages, illustrated with many color and black and white photos along with stories from the Hernandez Gonzmart family members, employees, business partners and long time customers. This book will delight home cooks, offering seventy-seven new, authentic recipes and theme menus for holidays, Sunday brunch, wine tastings, and cocktail parties. Learn simple and elaborate dishes made famous by the Columbia.

The Columbia Restaurant Spanish Cookbook

Written by the founder's granddaughter, Adela Hernandez Gonzmart and Dr. Ferdie Pacheco, television fight doctor. This book reveals 178 of our prized recipes, the history of the Columbia Restaurant and the town it grew up in.



Columbia Restaurant Gift Cards

Give the gift of good taste with a Columbia Restaurant Gift Card. Available in any denomination and redeemable at all Columbia Restaurant locations throughout Florida. Ask your server for details.

Columbia Restaurant Specialty Foods

Take one of our signature items home and prepare it for friends or family.

- Columbia's Original "1905" Dressing
- 1905 Salad Olives
- A Tin of Cuban or American Blend Coffee
- Sangria Mix
- Frozen Cuban Bread
- Columbia Hot Sauce
- Columbia's All-Purpose Seasoning

Handpainted Ceramics

Choose from a variety of unique hand-made ceramic pieces imported from Spain.



Take Home a Handmade
Painted Sangria Pitcher
29.95

Cigars & Accessories

Looking for a fine cigar? Well you're sure to find one here. We carry cigars from the oldest and best manufacturers including the Gonzmart family's "**Gonzalez y Martinez**" hand-made cigars.

www.columbiarestaurant.com

Sangria

Sangria

Spain's delightfully refreshing wine cooler made at the Columbia with a combination of rich bodied red wine and fresh citrus juices.

Pitcher 18.95 Glass 6.95

Imported Sangria

Made tableside with Torres Sangre de Toro, Spain's most popular red wine, Torres Brandy and fresh citrus juices. Pitcher 19.95

Sangria de Cava

Spain's wonderful bubbling cooler made tableside with Jaume Serra Cristalino Spanish Cava (Sparkling Wine), Torres brandy and Torres Orange liqueur, with citrus juices. One taste will transport you to the sunny coast of Spain. Pitcher 19.95



Take Home a Handmade and Painted Sangria Pitcher 29.95

Fuentsanta Mineral Water

From the foothills of the geologically rich paradise of Asturias, Spain comes Fuentsanta mineral spring water. Known since Imperial Roman times for its purity. Natural or Sparkling 1 liter. 4.95

Sopas

Cup 3.95 Bowl 4.95

Spanish Bean Soup

The soup that made the Columbia famous. The original recipe of Casimiro Hernandez, Sr. Garbanzo beans simmered with smoked ham, chorizo sausage and potatoes in a delicious broth of chicken and ham.

Cuban Black Bean Soup

Frijoles Negros prepared exactly like our grandmother, Carmen Hernandez did. Served over a bed of white rice and topped with diced raw Spanish onions. 100% vegetarian.

Gazpacho Andalucia

Spain's famous cold soup of puree of ripe tomatoes, green peppers, onions, cucumbers and garlic. Topped tableside with finely diced vegetables and toasted Cuban croutons.

Caldo Gallego

A favorite to enjoy when visiting the Galicia region along the northwest coast of Spain. Great Northern beans simmered in a rich stock with smoked ham, chorizo sausage, turnip greens and potatoes.



Cesar Gonzmart and The Columbia's second great Head Chef, Vincenzo "Sarapico" Perez, 1968



SALOON COLUMBIA

C. Hernandez, Prop.

Mail Order House

Liquors, Wines and Cigars

2121 Broadway, Ybor City.

Phone 236. Box 372

Tampa Times newspaper ad (circa 1906)

Cocktails & Beverages



We proudly serve Don Casimiro Classic Silver Rum, Screaming Richard Tequila, Chacho Bourbon, Canadian Club Whiskey, Ballentine's Scotch, Russian Standard Vodka, and Dekuyper Cordials

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made tableside by the pitcher with **Don Casimiro Classic Silver Rum**, hierbabuena (mint) and fresh lime juice. *"One sip takes us back to Havana in 1958 when we tasted our first mojito."* Richard and Casey Gonzmart.

Served by the pitcher or in a tall glass over ice. Pitcher 25.95 Glass 8.95

Tango Mango Daiquiri

Dance to the taste of the tropics. Fresh mango and Don Casimiro Classic Silver Rum. Frozen and delicious. 8.95

Maker's Champion

Maker's Mark and ginger beer, with fresh lemon, garnished with mint and served over ice. 8.95



The 1905 Bar in the café. The bartender was the highly popular Jesus Fernandez, nicknamed Garrafon (jug).

Margarita "Garrafon"

Our Hall of Fame bartender, Garrafon Fernandez, combined his native Spanish roots to this Mexican classic. Screaming Richard Tequila, Spain's Gran Torres Liqueur, Torres Brandy and lime juice. 8.95

1905 Martini

In honor of our Centennial Celebration. Our favorite ultra premium, Ketel One Vodka served with marinated olives stuffed with Cabrales cheese. 9.95

Chacho Manhattan

The Classic Manhattan with a twist. Small batch Chacho Bourbon, a dash of guava syrup, sweet vermouth and bitters. Stirred and poured over ice, garnished with lemon and orange zest. 8.95

Café con Leche Martini

A twist on a Cuban classic made with Van Gogh Double Espresso Double Caffeine Vodka and Tres Leches Triple Crème Liqueur. 9.95



Adela Hernandez Gonzmart and Cesar Gonzmart celebrating their honeymoon in Havana, Cuba January, 1947.

Café Solo Martini

Patron XO Café tequila, shaken and served up. 8.95

El Floridita Daiquiri

Don Casimiro Classic Silver Rum, fresh lime juice, Luxardo Maraschino Liqueur and a splash of grapefruit, shaken and served on the rocks in a sugar-rimmed glass. 8.95

Sazerac

A classic of the Columbia and New Orleans dating back to prohibition. Bulleit Rye whiskey, absinthe and bitters. 8.95

Bloody Gazpacho

Absolut Peppar vodka, mixed with our spicy version of the classic Spanish soup, Gazpacho. Bloody Delicious! 7.95

Cigar City Brewing Beer



Cigar City Brewing was founded with the belief that beer should reflect the environment in which it is made and as such should have a sense of place and purpose. This

vision results in a unique spin on classic beer styles. Cigar City Brewing's beers are creations with a Florida soul crafted by Florida residents.

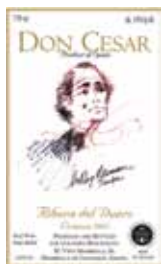
Jai Alai India Pale Ale

Jai Alai has upfront citrus bitterness with a hint of caramel and tropical fruit hop notes in the finish. 5.95

Maduro Brown Ale

Maduro pours brown in color and features notes of caramel, toffee, chocolate and hints of espresso. 5.95

Private Label Wines



Don Cesar® Crianza

(Ribera del Duero, Spain)

A distinctive delicious red wine. This elegant red's core is lush with blackberry and cassis flavors, the acidity is lively and the tannins offer firm support. Produced in Spain's prestigious Ribera del Duero region in memory of our father and grandfather, Cesar Gonzmart.

Bottle 36 Glass 9.50



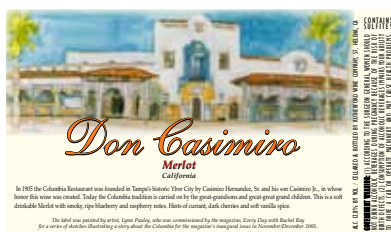
Adelita® Chardonnay

(Penedes, Spain)

This 100% Chardonnay is brilliant in color and possesses a complex bouquet with good intensity. Toasty overtones derived from maturing in French oak cask.

Smooth and very balanced with tones of vanilla. Produced in memory of our mother and grandmother, Adela Hernandez Gonzmart.

Bottle 36 Glass 9.50



Don Casimiro® (California)

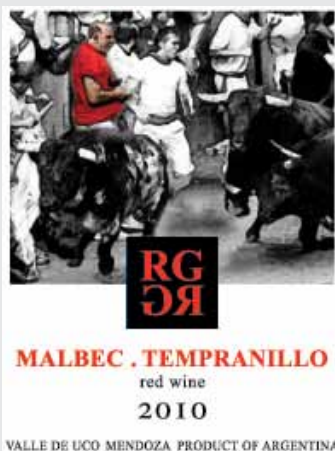
Selected and bottled to honor the founding fathers of family owned Columbia Restaurant, 1st Generation Casimiro Hernandez Sr. and 2nd Generation Casimiro Hernandez, Jr. The wines are produced for us by Rutherford Ranch Winery, started in the 1970's by Ernie and Virginia Van Asperen and Charlie Abela.

They retired in 2000, and long-time shareholders, the family of Marko and Theo Zaninovich, acquired 100% of the winery. This three generation family owned and managed winery has been committed to earth-friendly wine growing. Using "Sustainable" viticulture that is good for the environment results in higher quality fruit, a prerequisite for crafting world-class wines. The winery is located on Napa Valley's scenic Silverado Trail within the Rutherford district.

2012 Family Owned Winery of the Year - *New York International Wine Competition*

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Bottle 32 Glass 8.50



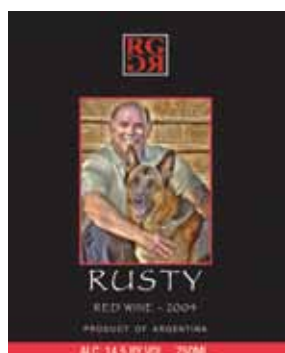
RG Wines (Argentina)

"RG" is Richard Gonzmart, 4th Generation of the founding family of the Columbia Restaurants. On a trip to Argentina to visit friend José Manuel Ortega, owner of the world-class winery, O. Fournier, in the Uco, Valley, RG and José agreed to partner and produce 3 specially selected Cuvee wines for the Columbia.

Purchase of this wine helps to raise a minimum of \$50,000 annually to benefit the "Columbia Centenario" Endowed Scholarships for minority students and Athletics at the University of South Florida.

Malbec-Tempranillo Blend • Sauvignon Blanc • Chardonnay

Bottle 30 Glass 8



Rusty, Red Blend, 2005 (Argentina)

Rusty, 2005 vintage, is a special highly allocated cuvee. A full-bodied red wine, dense, and structured, this intensely flavored blend combines elegance and power. Aged in new French oak, a blend of 50% Tempranillo, 30% Malbec, and 20% Merlot. Named for Richard's German Shepherd, Rusty.

The purchase of this wine will help raise over \$20,000 annually to benefit the University of Florida Small Animal Hospital for oncology research.

Bottle 48 Glass 12.50

Sangria

Sangria

Spain's delightfully refreshing wine cooler made at the Columbia with a combination of rich bodied red wine and fresh citrus juices.

Pitcher 18.95 Glass 6.95

Imported Sangria

Made tableside with Torres Sangre de Toro, Spain's most popular red wine, Torres Brandy and fresh citrus juices. Pitcher 19.95

Sangria de Cava

Spain's wonderful bubbling cooler made tableside with Jaume Serra Cristalino Spanish Cava (Sparkling Wine), Torres Brandy and Torres Orange Liqueur, with citrus juices. One taste will transport you to the sunny coast of Spain. Pitcher 19.95



Take Home a Handmade and Painted Sangria Pitcher 29.95

Fuentsanta Mineral Water

From the foothills of the geologically rich paradise of Asturias, Spain comes Fuentsanta mineral spring water. Known since Imperial Roman times for its purity.

Natural or Sparkling 1 liter. 4.95

Vinos de Familia



Richard & Melanie honeymoon in Spain at Torres Winery - 1973

The Columbia Restaurant is Florida's oldest restaurant, and is proud to be family-owned for over 100 years. We are committed to promoting and selling products that are produced by other family-owned companies. The wines featured by the glass are highly individualistic, and hail from great vineyards in Spain, Argentina, Chile and California. We love wine and are proud to offer these fine wines from family-owned companies just like ours. Cheers!

Spain

	Glass	Bottle
Coronas Tinto (Penedes) Torres	8.50	32
Viña Esmeralda Blanco (Penedes) Torres	9.50	36
Casa Primicia Tinto (Rioja)	8.75	33
Conde de Valdemar Crianza (Rioja)	9.50	36

Argentina

Santa Julia Pinot Grigio	8.50	32
Santa Julia Malbec	8.50	32
Pascual Toso Torrontés	8.50	32
Pascual Toso Cabernet Sauvignon	8.50	32

California

Kunde Zinfandel (Sonoma)	9	34
Kunde Sauvignon Blanc (Sonoma)	9	34
Kunde Chardonnay (Sonoma)	9	34
Belle Glos Pinot Noir Meiomi	10.50	40

Chile

Santa Digna, Cabernet Sauvignon, Torres	8.50	32
Santa Digna, Chardonnay, Torres	8.50	32
Las Mulas, Cabernet Sauvignon, Torres (Organic)	8.50	32
Las Mulas, Sauvignon Blanc, Torres (Organic)	8.50	32

Casa Silva

Selected to honor the five generations ownership of the Casa Silva Winery in Chile and the Columbia Restaurant.

Quinta Generación Red 2005	12.50	48
<i>Intense, dark, ruby red with violet hues. 35% Cabernet Sauvignon, 25% Carmenère, 25% Syrah, 15% Petit Verdot. Aged 13 months in new French oak.</i>		

Cool Coast Sauvignon Blanc	11	40
<i>Intense aromas of fresh pineapple with citric notes. A very elegant and long finish.</i>		

Sopas

Cup 3.95 Bowl 4.95

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Tampa Times Newspaper ad (circa 1906)

Ensalada

One of the 10
Great Places to
Make a Meal Out
of a Salad.
USA Today

Columbia's Original "1905" Salad[®]

The Columbia's legendary salad tossed at your table. Crisp Iceberg lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese and our famous garlic dressing. The award-winning salad won honors from the nation's largest newspaper, *USA Today*, as **"One of 10 Great Places to Make a Meal Out of a Salad"** in May, 2008. The signature salad, named after the year the restaurant was founded in Tampa's Latin district of Ybor City, was created by using native ingredients from the homeland of immigrants to the Cigar City and grown in the surrounding rich farm lands of Tampa ... beefsteak tomatoes from Ruskin, iceberg lettuce (originally known as Crisphead got its name from the layers of ice covering the heads of lettuce as they were shipped by Henry B. Plant's train. As the train pulled up, folks would yell out "here come the icebergs!"), julienne of baked ham, Swiss cheese, Romano cheese from the Sicilians and the famous garlic dressing used by Cubans to marinate fresh roast pork. In the 40's, Tony Noriega, who ventured to New York City during the depression to find work, added the "secret ingredient," Worcestershire sauce, to the recipe. 10.95

Smaller version of Columbia's Original "1905" Salad[®] served with entree or Tapas. 4.95

Columbia's Original "1905" Salad[®] with Turkey. 10.95

Columbia's Original "1905" Salad[®] with Shrimp "Al Ajillo". 12.95

Lula Mae's Chopped Salad

A Columbia original and favorite. Named to honor the memory of our longtime staff member, Lula Mae Tollaman, who graced the Columbia nightly for 48 years. Chopped salad of lettuce, tomato, heart of palm, artichoke hearts, celery, hard-boiled egg and dressed with a Cabrales cheese garlic vinaigrette dressing. 10.95

Chopped Tomato Salad

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing. 8.50

Caesar Salad

Crisp romaine lettuce tossed with classic caesar dressing, Romano cheese and garlic croutons. 7.95

Smaller version served with entree. 3.95

Caesar salad with grilled chicken. 9.95

Caesar salad with Shrimp "Al Ajillo". 11.95

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Caesar salad with Shrimp "Al Ajillo". 11.95

Tapas

Tapas, pronounced [TAH-pahs], are popular throughout Spain in bars and restaurants. Tapas usually accompany a glass of sherry or other Aperitifs. Simply put, they are appetizers. Together they can form an entire meal, ranging from simple items such as olives or croquettes to more elaborate preparations like mussels in a spicy sauce.

Pincho Mixta

Pinchos are the hottest trend in Spanish Tapas today, skewered and grilled seasoned pork, chicken, chorizo and onions. 7.95

Chorizo "Española"

Sliced chorizo, and onions sautéed in Spanish extra-virgin olive oil. OLE! 7.95

Costillitas de Cerdo Habana

Tender baby pork ribs slowly roasted and tossed in Mojo marinated sweet onions and pepperoncinis. 8.95

Gambas "Al Ajillo"

Spain's most popular tapas features large shrimp from the pristine waters of the Gulf of Mexico, sautéed in extra-virgin Spanish olive oil, fresh garlic and chili pepper. 8.95

Empanadas de Picadillo

Our mother and grandmother, Adela, always had our favorite Empanada ready when we visited her. Our Empanada starts with her recipe for Picadillo, made with spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in two pastry turnovers. 8.50

Cakes de Cangrejo

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh handpicked blue crab meat and grilled, then drizzled with a passion fruit alioli sauce. 11.95



The Columbia's "Take Out" window located at the Original Cafe (circa 1945)

Queso Fundido

Tetilla cheese, mild and delicious and hailed from Galicia, located in northwest Spain, is baked in a Rioja tomato sauce until melted. Served with toasted Cuban bread points. 7.95

Black Bean Cakes

A favorite Tapa selection by vegetarians and lovers of black beans. Served with guacamole and sour cream. 5.95

Tortilla Española

Traditional Spanish omelet made with potatoes and onions. 8.95

Espinaca y Garbanzos Burgos

Fresh spinach and garbanzo beans sautéed with extra virgin olive oil and garlic. 6.95

Champiñones Rellenos

Baked Silver Dollar Mushrooms stuffed with baby spinach, artichoke hearts, garlic and cheese then drizzled with olive oil and lemon. 8.95

The Original Cuban Sandwich

A Tampa treasure! The "Mixto," as it was known in the beginning, was created in the 1890's for the cigar workers as they walked to and from work. The sandwiches underwent changes as immigrants from different countries came to Ybor City. The city of Tampa was like the sandwich, a mixture of cultures and food. The Spanish brought the fine ham, the Sicilians the Genoa salami, the Cubans the Mojo marinated Roast Pork, the Germans and Jews the Swiss Cheese, pickle and mustard. Put it all together in between sliced, freshly baked Tampa Cuban bread from Le Segunda Central Bakery and life is great. Today we are using the original 1915 recipe of Casimiro Hernandez Sr., with the same proportions of meat and each ingredient layered on top of one another, placed on Cuban bread brushed with butter on top and pressed to a crispy finish. 9.95
Cuban Sandwich and a cup of soup 12.95

Tapas

Devil Crab Croquettes

A version of the original Ybor City Devil Crab Croquettes as sold on the streets by bicycle vendors in Tampa's Latin Quarter. Six mini-croquettes with blue crab meat, Cuban cracker crumbs, paprika, onions and garlic. Our grandmother and great grandmother Aurora Gonzalez's recipe. Served with Columbia Hot Sauce. 9.95

Croquetas de Langosta

Two large croquettes made with Maine lobster meat, blended into a delicate roux, breaded with Cuban bread crumbs, served with a lobster sauce. 10.95

Croquetas de Pollo

Sunday dinner would always begin with our grandmother and great grandmother Carmen Hernandez's special recipe for chicken croquettes. Six fried croquettes made with chicken and Cuban cracker crumbs. Served with Columbia Hot Sauce. 7.95

Mussels y Chorizo "Andres"

Fresh Prince Edward Island mussels, diced Chorizo, sauteed, simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach and garlic spashed with dried white wine and lemon. Delicioso! 12.95

Stuffed Piquillo Peppers

Sweet Piquillo peppers from Spain's Basque region of Navarra, filled with a mushroom, chorizo and Serrano ham filling, baked in an almond pepper sauce and topped with Manchego cheese. 7.95

Pollo al Ajillo

Tender bite size pieces of boneless breast of chicken dusted in seasoned flour, fried then topped with a sauce of fresh sliced garlic sauteed in extra virgin olive oil, Spanish Piquillo peppers, parsley and a splash of dry sherry. 8.95

Albondigas

Ybor City was founded by Cubans, Spaniards and Italians. Almost every meal, baptism, wedding reception or any gathering featured Albondigas, Spanish for meatballs. Our family recipe is made with ground choice veal and beef blended with our secret Columbia seasoning, simmered in a mild Catalan tomato sauce. 6.95

Coca de Langosta

Coca, the Catalan flatbread, is brushed with our 1905 sauce, topped with Spanish chorizo, diced vine-ripe tomatoes, Maine lobster meat and Manchego cheese. Baked until crisp, drizzled with Piquillo pepper alioli. 9.95

Scallops "Casimiro"

Colossal fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 11.95

Shrimp Supreme

A 1937 Columbia creation by the Columbia's first chef and Hall of Fame member, Chef Francisco Pijuan. Four large marinated shrimp from the pristine waters of the Gulf of Mexico, wrapped in smoked bacon, dusted in seasoned flour and lightly fried. 10.95

Shrimp and Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. 9.95

Calamares Fritos "A la Romana"

Tender calamari dusted in seasoned flour and lightly fried. Our recipe comes from our friend and our third great chef, Miguel Bejines of Sevilla, Spain. 10.95

The "Tapeo" Sampler

Tapeo is the Spanish tradition of sharing small plates of foods with family and friends.

Choose one seafood Tapas and two other Tapas 25.95

Choose two seafood Tapas and one other Tapas 28.95



In 1954 Joe Roman started as a busboy, then became the most requested server (known as the "singing waiter") and now works as our Ambassador. Joe was honored by the Florida Governor's Conference on Tourism with the "Iris D. Larson Hospitality Award" for his outstanding career and by Tampa Bay Company with the "Bern Laxer Spirit of Excellence" Award. In 2006, Tampa Mayor Pam Iorio proclaimed August 16th as "Joe Roman Day". Joe, thank you for being part of our family for over half of a century!

Mariscos

Snapper "Alicante"

This incredibly delicious recipe was created in 1938 by our grandfather and great grandfather, Casimiro Hernandez, Jr. It features the King of Gulf fish, Snapper, baked in a casserole with sweet Spanish onions, green peppers, a rich gravy, olive oil, fresh garlic, sauterne wine and topped with sliced roasted almonds. Served with yellow rice garnished with fried eggplant and shrimp supreme. "If you enjoy fresh fish and would like to sample authentic Spanish flavor, we offer our highest recommendation."

Casey & Richard Gonzmart. 26

Cannelloni de Langosta "7 Portes"

This recipe comes from one of our favorite restaurants in Barcelona, "7 Portes," founded in 1836. Tender cannelloni pasta filled with Maine lobster meat, shrimp, pan-seared scallops and sautéed shallots blended with a lobster sherry cream reduction, smothered with a lobster sherry Mornay cheese sauce and pieces of lobster. 22

Mariscos "Diablo"

Combination of sautéed prawns, shrimp, scallops, mussels and clams in a spicy tomato sauce with blue crabmeat, onions, green peppers, garlic, white wine and chili peppers. Served over a bowl of pasta. 26

Mahi Mahi "Varadero"

Grilled boneless fillet of Mahi Mahi crusted with ground crispy green plantain chips, topped with a citrus butter sauce and fresh lump blue crab meat. Served with yellow rice and vegetables. 21

Mahi Mahi "Cayo Hueso"

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with Mojo marinated onions, "Good Rice", yuca and platanos. A favorite of our friend, banker, marathon runner, boater and all around great person, Lynn Culbreath. 19

Salmon Sant'Yago

Fresh boneless fillet of Salmon, lump crab meat, sliced tomatoes, asparagus, and stuffing of shrimp and artichoke, baked in parchment paper. Served with yellow rice. 22

Grilled Salmon

Fresh boneless fillet of Salmon, grilled and served with yellow rice and fresh vegetables. 19

Snapper "Adelita"

King of Gulf fish, Snapper, grilled and topped with hearts of palm, artichoke hearts, sundried tomatoes, olive oil, garlic and onions. Served with "Good Rice." Outstanding! 24

Merluza "A la Rusa"

Created by Francisco Pijuan, Columbia's famous chef and former chef to King Alfonso XIII. Premium Atlantic Merluza, Spain's favorite fish. Breaded with Cuban bread crumbs and grilled. Garnished with a Russian sauce of lemon butter, parsley and hard boiled eggs. Served with yellow rice and vegetables. 19

Pompano "Jimmy"

Boneless fillet of Pompano, seasoned, grilled, topped with fresh lump blue crab meat, and drizzled with lemon butter. Served with "Good Rice" and asparagus. 28

Pompano en Papillot

Boneless fillet of Pompano with seafood stuffing of shrimp, crabmeat, artichoke, butter and white wine, wrapped in parchment paper and baked. Served with yellow rice. 23



Dr. Henry Fernandez and Cesar Gonzmart,
founders of the Krewe of Sant'Yago

Mariscos

Our Shrimp

The Columbia supports family-owned American businesses. We believe the finest tasting shrimp in the world are wild-caught shrimp from sustainable sources in the waters of the Gulf of Mexico. We insist on using only the best shrimp available for our century-old family recipes and proudly partner with Gerard Thomassie's family-owned Poor Pierre Shrimp of Louisiana.

Shrimp Salteado

A twist of a classic Columbia favorite, inspired by Chinese immigrants to Cuba in the 19th century. Wild-caught Gulf of Mexico shrimp, sautéed with extra-virgin Spanish olive oil, onions, green peppers, garlic, mushrooms, diced potatoes, chorizo, simmered in rich Demi-glace sauce, and a splash of red wine. Served with yellow rice. 20

Shrimp Criollo

Large wild-caught Gulf of Mexico shrimp sautéed with Spanish extra virgin olive oil, onions, peppers, tomatoes, ripe plantains, potatoes and spicy Spanish paprika, splashed with dry vermouth. Served with white rice. 22



Adela Hernandez Gonzmart, her son Casey and her father, Casimiro Hernandez Jr. - 1952

Camarones Rellenos "Jesse Gonzalez"

Jumbo size wild-caught Gulf of Mexico shrimp stuffed with lump crabmeat and baked with lemon butter. Served with "Good Rice" and fresh vegetables. Named for our friend, the King of Shrimp. 25

Shrimp Supreme

This Columbia Restaurant creation of wild-caught Gulf of Mexico large shrimp is wrapped in wafer thin bacon, marinated and fried. Served with fresh vegetables and yellow rice or potatoes. 21

Red Grouper

After removing grouper from our menu in 2007 due to overfishing, we are proud to once again feature Florida's famous, highly prized fish. The red grouper population has been rebuilt and is healthy. The fish is now harvested at sustainable levels. The National Marine Fisheries Service of the United States permits red grouper harvesting in the Gulf of Mexico by commercial reef fisheries. You can once again enjoy these classic and unique Columbia preparations of this delicious mild fish.

Grouper "Bilbao"

Traditional Basque preparation of fillet of red grouper, baked in a clay casserole layered with sliced tomatoes, potatoes, onions, extra virgin olive oil, garlic, and lemon. Served with fresh vegetables. 26

Grouper "A la Rusa"

Columbia's signature preparation for fillet of fish breaded in Cuban bread crumbs and grilled. Garnished with chopped parsley, hard boiled egg, and a mild lemon butter sauce. Served with yellow rice and fresh vegetables. 25

Baked Stuffed Grouper

Boneless fillet of red grouper stuffed with fresh lump blue crabmeat and a tropical passion fruit butter sauce. Gently baked. Served with yellow rice and fresh vegetables. 27

Grilled Grouper

Simply delicious. Seasoned and grilled. Served with yellow rice and fresh vegetables. 24

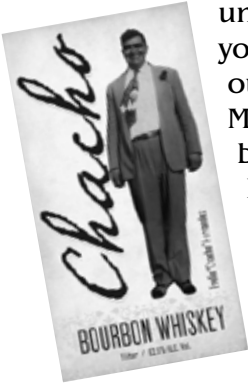
Grouper "Jimmy"

A boneless fillet of Gulf of Mexico Red Grouper, seasoned, grilled and topped with fresh lump blue crabmeat, drizzled with lemon butter sauce. Served with "Good Rice" and Asparagus. 29

Carnes

Filet Mignon "Chacho"

In memory of the spirit of our great uncle Evelio "Chacho" Hernandez, youngest son of the founder. This is our best selling center-cut Filet Mignon, served with a rich sauce of bourbon, shallots and mushrooms. Flambéed tableside with a shot of our very own smooth tasting small-batch, aged in oak 121 proof bourbon, called "Chacho." Served with roasted potatoes and vegetables. Here's to you, Chacho! 30



Filet Mignon

Grilled choice center-cut tenderloin. Served with fresh vegetables and yellow rice or potato. 28

Filet Mignon "Columbia"

Broiled tender center-cut Filet Mignon wrapped with paper thin bacon and topped with Columbia sauce of mushrooms, ham, onions, tomatoes, green peppers and a touch of garlic. Served with yellow rice. 29



The Columbia's second great Head Chef, butcher and grill man, Vincenzo "Sarapico" Perez proudly displaying the Columbia's "Blue Ribbon" 16 oz. Delmonico steaks (circa 1954)

Delmonico "Sarapico"

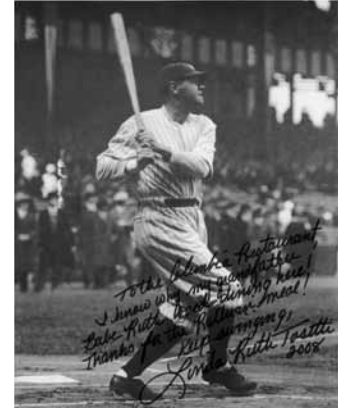
Char-grilled, well-marbled, juicy 16 oz. bone-in rib-eye steak. Served with roasted potatoes and vegetables. 30

Palomilla

"If you haven't been to Cuba or Miami lately, you probably haven't had a steak like this." Marinated top sirloin cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with platanos and french fries or rice. 18

New York Strip Sirloin "The Bambino"

Upper 2/3rd Butcher Reserve Cut 14-ounce NY Strip Sirloin, well seasoned, grilled, brushed with our World Famous Original 1905 Dressing™. Back in the late 20's and early 30's the famous #3, Babe Ruth frequented the Columbia in Ybor City. Enjoy this great 14 oz. NY Strip. Served with Champiñones Rellenos and roasted potatoes. The "Bambino" is the favorite steak of 4th Generation owners Casey and Richard Gonzmart. 32



Veal "La Reina Isabella"

Tender veal pounded thin, lightly dusted with toasted Cuban bread crumbs, pan-grilled. Topped with a delicious saffron butter sauce and fresh lump blue crabmeat. Served with "Good Rice" and asparagus. 27

Filet Steak Salteado

Choice tenderloin tips are placed in a very hot saute pan. Then we combine Spanish extra virgin olive oil with a touch of fresh garlic, and then add sliced sweet Spanish onion, green bell pepper, fresh mushrooms, diced potatoes, Spanish sausage (chorizo) and a splash of red wine. Served with yellow rice. 22

Roast Pork "A la Cubana"

Generous slices of roast pork with a delicious marinade. Served like back home in Cuba with black beans, white rice, yuca and platanos. 21

Boliche "Criollo"

Roasted eye round of beef stuffed with chorizo and roasted in flavorful gravy. Served with black beans, white rice and platanos. A family favorite! 19

Ropa Vieja

Originally introduced to Cuba by Spanish sailors. The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with platanos and white rice. 18

Pollo

Arroz con Pollo "Valenciana"

Casimiro Hernandez, Sr.'s original recipe for this simple yet classic dish that helped make the Columbia famous. One half bone-in chicken with green peppers, Spanish onions, tomato, smoked ham, hearts of artichoke, garlic, herbs and extra virgin olive oil baked in a casserole with Valencia rice. Then splashed with white wine and topped with green peas and red pimientos. 21
(Please allow extra time for preparation)

Pollo "Riojana"

Boneless chicken breast breaded, grilled and topped with a Rioja tomato sauce and melted Spanish Tetilla cheese. Served with yellow rice and fresh vegetables. 19

Pollo Manchego

Tender, juicy all natural chicken breast, breaded with seasoned Cuban bread crumbs and grated Spanish Manchego cheese, sun dried tomatoes and fresh basil, cooked on a flat top griddle. Served with citrus sauce and "Good Rice." 20

Pollo Asado

Fresh one half bone-in chicken, marinated in garlic, oregano and olive oil baked in its juices. Served with roasted potatoes and fresh vegetables. 20

Chicken Salteado

Inspired by the Chinese who lived in Cuba in the 19th century, a very hot iron skillet with extra virgin olive oil is used to sauté boneless pieces of chicken, onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and splashed with a hearty red wine. Served with yellow rice. 19

Pollo Relleno "Lele"

From the recipe of our mother and grandmother, Adele "Lele" Gonzmart, boneless breast of chicken stuffed with ham, chorizo, bread crumbs, parsley, shallots and extra virgin olive oil. Baked and topped with a rich gravy and toasted almonds. Served with yellow rice and fresh vegetables. 19



50th Anniversary

Left to right: Tampa Mayor Curtis Hixon celebrating Columbia's 50th Anniversary with Cesar Gonzmart, Casimiro Hernandez, Jr., Adela Hernandez Gonzmart and Carmen Hernandez.



75th Anniversary

Front Row: Cesar and Adela Gonzmart - 3rd Generation
Back Row: Casey and Richard Gonzmart - 4th Generation

Paella

Please allow 30 minutes for preparation



Casimiro Hernandez, Jr. sitting in the Siboney Dining Room with paella -1959.

Paella "A la Valenciana"

Our version, prepared in a traditional paella pan, features clams, mussels, shrimp, scallops, calamares, chicken and pork, baked with Valencia rice, extra virgin olive oil, green peppers, Spanish onions, ripe tomatoes, garlic, spices and splashed with white wine. 26

Paella "Campesina"

A favorite in the La Mancha Region of Spain. Valencia rice with beef tenderloin, pork, chicken, chorizo and green beans. 24

Paella "Marinera"

Seafood version of our famous Paella, combines Valencia rice with prawns, clams, mussels, shrimp, scallops and calamares. 29

Vegetarian

Paella Vegetariana

A Vegetarian version of the classic Spanish Paella, full of flavor, prepared with a variety of beans, green beans, artichoke hearts, tomatoes, onions, green peppers, garlic, gluten-free vegetable saffron broth, extra virgin Spanish olive oil and La Bomba Spanish rice. 22

Eggplant Riojana

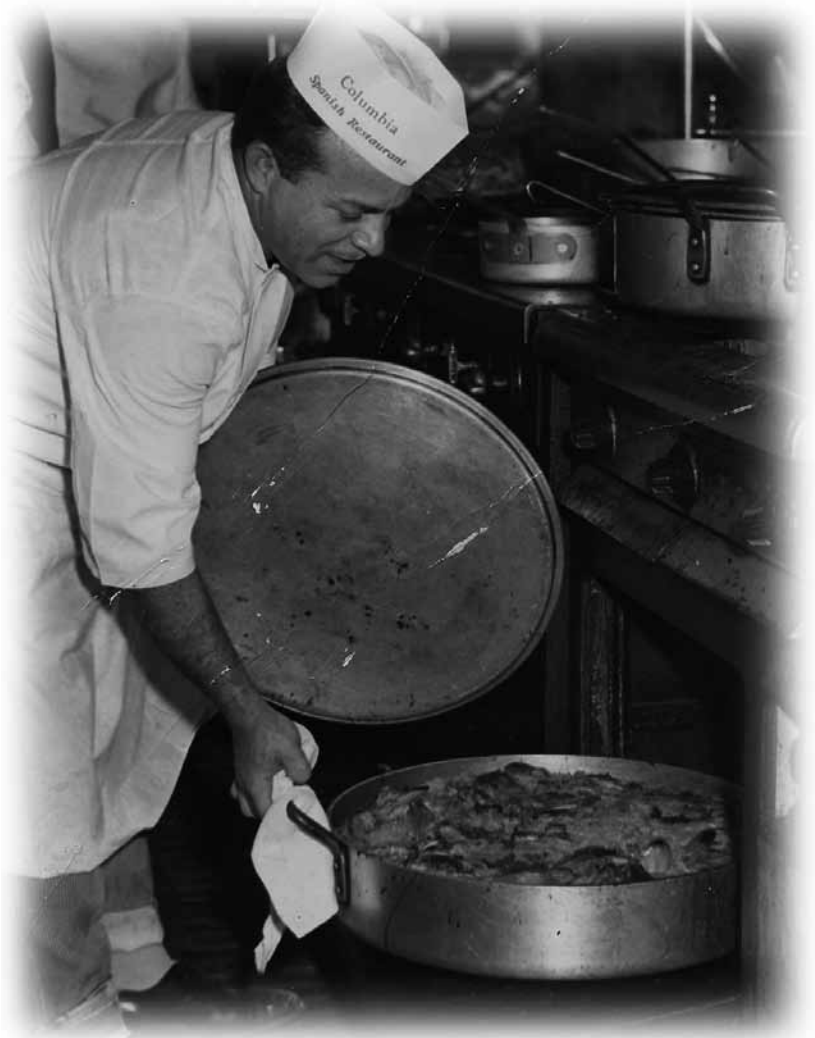
Sliced eggplant breaded with ground plantain crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine. Topped with melted Galician Tetilla cheese. 19

Vegetarian "Española"

Espinaca y Garbanzos Burgos, Champiñones Rellenos, Black Bean Cakes and Queso Fundido. 22

Black Beans "1905"

A bowl of black bean soup served over steaming white rice, and topped with quartered tomatoes and our World-Famous Original "1905" Dressing. 10



Combinaciones

Marilyn & Joe "Salteado"

Marilyn Monroe and Joe DiMaggio frequented the Columbia in the early 1950's. The story goes that one evening Marilyn sought counsel from our ladies' room attendant, Lula Mae Tollaman, after getting into a mixed up discussion with Joe. We created this featured salteado to recall that occasion, a mixture of tenderloin tips, boneless breast of chicken, shrimp and pork all sautéed in a hot skillet of extra virgin Spanish olive oil, Spanish onions, green peppers, mushrooms, diced potatoes, chorizo, garlic and splashed with red wine to blend the flavors together. Served with yellow rice. 23

La Completa Cubana

To sample the flavors of Cuba, we offer this Cuban feast of Roast Pork, Boliche, Empanada de Picadillo, platanos, yuca, black beans and yellow rice. 24

Chicken and Shrimp "Barcelona"

Boneless chicken breast sautéed with Gulf of Mexico shrimp in a delicious lobster bisque, brandy, white wine, carrots and onions. Served with yellow rice. 22

Filete y Gambas

Char-grilled churrasco tenderloin of beef and our Gambas "Ajillo" shrimp, with a side of chimichurri sauce. Served with "Good Rice" and vegetables. 26



100th Anniversary

The 100th Anniversary photograph, taken in 2005 in front of the original Columbia Restaurant in Ybor City with the 4th, 5th, and 6th generations of the Gonzmart family, employees and Hall of Fame members from all the Columbia Restaurants.



Postres

Flan

We think our Flan is the best we have ever tasted. One taste and we think you will agree. The recipe dates back to 1935 when the Columbia opened Tampa's first "Conditioned Air" dining room, the Don Quixote. Our grandmother and great grandmother, Carmen Hernandez, helped the Columbia gain national fame with her great recipes, especially her Flan. Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients. 5.95

Guava Turnover "Carmita"

Carmen Hernandez baked this dessert for our family on Sundays at her home. Tropical sweet guava and melted sweet cream cheese baked in a soft crispy pastry, dusted with sugar granules, drizzled with vanilla bean sauce. One taste and you will understand why it was our favorite dessert. 6.95

Brazo Gitano "Cien Años"

100th Anniversary version of the original recipe from Casimiro Hernandez, Sr, founder of the Columbia Restaurant. Spongecake soaked in syrup with Spanish Manzanilla Sherry filled with Spanish cream and strawberries, rolled and topped with meringue. Served tableside with strawberry sauce and flambéed. 7.95

White Chocolate Bread Pudding

Our dad and grandfather's favorite dessert, simply put, this is the best bread pudding that we have tasted anywhere we have ever visited. Our version is made with white chocolate, La Segunda Central Bakery Cuban bread, Sunny Florida Dairy milk and Florida eggs, topped with a rich Don Casimiro Classic Silver rum sauce. 8.95



L to R: Sisters, Andrea Gonzmart & Lauren Gonzmart Schellman 5th Generation, Lula Mae Tollaman, Joe Roman, Richard & Melanie Gonzmart & Casey Gonzmart 4th Generation. In the photo both Lula Mae & Joe were honored with the "Bern Laxer Spirit of Excellence" Award - 2005.

Churros "Tres Amigos"

Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 5.95

Crema Catalana

This is a favorite of the Gonzmart family when visiting "Los Caracoles" restaurant in Barcelona, Spain. "Natilla," Catalan cream sprinkled with sugar, caramelized tableside with a flaming torch. 6.95

Godiva Chocolate Cake

Dark chocolate cake layered and topped with chocolate mousse and drizzled with caramel sauce. Served with seasonal berries. 6.95

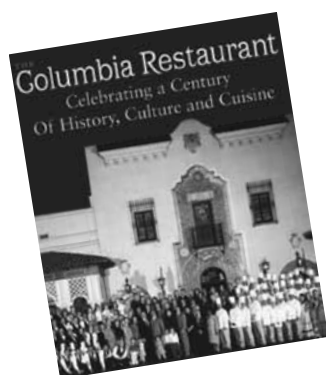
Key Lime Pie

The original Key lime pie recipe was thought to have been created in Key West, the birthplace of our grandmother and great grandmother, Carmen Piloto Hernandez in the late 19th century. When the family moved to Ybor City, they brought a prized Key lime tree to plant at their home, beginning a tradition of enjoying fresh Key lime pie at family gatherings. Today our pies start with a secret graham cracker crust, and our filling is made from pasteurized eggs yolks, condensed milk and "Nellie & Joe's" Key lime juice. That's it! No preservatives, no artificial ingredients and no gelatin, just the best tasting Key lime pie anywhere! Key lime pie is the "Official Pie of the State of Florida." 6.95



100th Anniversary
4th, 5th and 6th generation family members.

Take A Part of the Columbia Restaurant Home With You



Celebrating a Century of History, Culture, and Cuisine

Over 100 years of the Columbia's history comes to life in 300+ pages, illustrated with many color and black and white photos along with stories from the Hernandez Gonzmart family members, employees, business partners and long time customers. This book will delight home cooks, offering seventy-seven new, authentic recipes and theme menus for holidays, Sunday brunch, wine tastings, and cocktail parties. Learn simple and elaborate dishes made famous by the Columbia.

The Columbia Restaurant Spanish Cookbook

Written by the founder's granddaughter, Adela Hernandez Gonzmart and Dr. Ferdie Pacheco, television fight doctor. This book reveals 178 of our prized recipes, the history of the Columbia Restaurant and the town it grew up in.



Columbia Restaurant Gift Cards

Give the gift of good taste with a Columbia Restaurant Gift Card. Available in any denomination and redeemable at all Columbia Restaurant locations throughout Florida. Ask your server for details.

Columbia Restaurant Specialty Foods

Take one of our signature items home and prepare it for friends or family.

- Columbia's Original "1905" Dressing
- 1905 Salad Olives
- A Tin of Cuban or American Blend Coffee
- Sangria Mix
- Frozen Cuban Bread
- Columbia Hot Sauce
- Columbia's All-Purpose Seasoning

Bebidas

Fresh Roasted Coffee

Roasted in Ybor City's Naviera Coffee Mill. 2.75

Espresso Coffee

Evelio Herndandez's secret blend. 2.95

RG's Double Espresso 3.95

Cafe con Leche

Espresso Cuban coffee with steamed milk. 3.50

Fresh Brewed Ice Tea 2.50

Hot Tea 2.50

Soft Drinks 2.50

Refills on Soft Drinks, Ice Tea and fresh Roasted Coffee.



Handpainted Ceramics

Choose from a variety of unique hand-made ceramic pieces imported from Spain.



Take Home a Handmade Painted Sangria Pitcher 29.95

For your convenience, we accept Mastercard, Visa, American Express, Diner's Club, Discover and Traveler's Checks. No personal checks please.

Cigars & Accessories

Looking for a fine cigar? Well you're sure to find one here. We carry cigars from the oldest and best manufacturers including the Gonzmart family's "Gonzalez y Martinez" hand-made cigars.

www.columbiarestaurant.com