Cocktails & Beverages

We proudly serve Don Casimiro Classic Silver Rum, Screaming Richard Tequila, Knob Creek, Chacho Bourbon, Canadian Club Whiskey, Ballentine’s Scotch, Greenmark Russian 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

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

Margarita Clasica
Our selected Private Barrel Patron Anejo, fresh lime juice, and Tipplers Orange Liqueur from St. Petersburg Distillery served up or on the rocks. 9.95

Pete’s Manhattan
Knob Creek, Carpano Antica Sweet Vermouth and a dash of Ramazzoti Amaro. Served up or on the rocks. Hall of fame bartender, Pete Scaglione’s recipe. 9.95

1905 Martini
Created in honor of our Centennial Celebration. Our favorite domestic ultra premium vodka, Tito’s, served with marinated olives stuffed with Cabrales cheese. 9.95

Cerveza

Estrella Damm - España
“The Beer of Barcelona” was founded in 1876.

Inedit
Crafted by globally acclaimed chef Ferran Adrià, Inedit is a hybrid blend of a lager and Belgian wheat beer designed to be served with all foods. Inedit is lightly carbonated with a creamy texture, sweet spices and a soft full body. 750ml - 14.95

Estrella Damm Lager
The favorite beer of Barcelona, Gold Medal winner of the World Beer Championships. A refreshing pale lager, crisp, balanced and light-bodied with a slight citrus flavor and clean finish. 5.95

Estrella Damm Daura
The worlds best gluten-free beer. 5.95

Cigar City Brewing - Tampa

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
Family Wines

Don Cesar®
Crianza
(Ribera del Duero, Spain)
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, by the Arranz Family, owners of Viña Mambrilla.
Bottle 36  Glass 9.5

Adelita®
Chardonnay
(Penedes, Spain)
This 100% Chardonnay is brilliant in color and a complex bouquet with intensity. Toasty overtones derived from maturing in French oak cask. Smooth and balanced with tones of vanilla. Produced in memory of our mother and grandmother, Adela Hernandez Gonzmart, by Bodegas Jean Leon.
Bottle 36  Glass 9.5

Don Casimiro® (California)
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel
Selected and bottled to honor Casimiro Hernandez Sr. and Jr., 1st and 2nd generation founders of the Columbia Restaurant. Produced by the family-owned and operated Rutherford Ranch on Napa Valley’s Silverado Trail started in the 1970s and is committed to environmentally friendly techniques that also result in higher-quality fruit and world-class wines 2012 Family Owned Winery of the Year - New York International Wine Competition.
Bottle 32  Glass 8.5

CR Generations
(Tierra de Castilla, Spain)
Columbia Restaurant Generations is a tribute to the five Generations of the Founding Family that contributed to the building and successful longevity of Florida’s Oldest Restaurant. Produced in partnership with the Spanish Wine Family Martinez Bujanda to honor the 110th anniversary of the Columbia Restaurant.

Sauvignon Blanc
This 100% Sauvignon Blanc wine boasts fragrant aromas of passion fruit, grapefruit, with hints of fennel, asparagus, anise and mineral notes on the palate complimented by well-balanced acidity highlights the wines citrus notes.
Bottle 32  1/2 Bottle 16  Glass 8.5

Tempranillo-Cabernet Sauvignon
This red blend of 50% Tempranillo, 50% Cabernet Sauvignon has intense aromas of vanilla and balsam on the nose complemented by ripe dark red fruit on the palate with a long pleasant finish.
Bottle 32  1/2 Bottle 16  Glass 8.5

Sangria
Sangria - Tinto or Blanco
A long-time favorite “taste of Spain” at the Columbia, made tablesde with Spanish CR Generations Red or CR Generations Sauvignon Blanc – our personal wine produced to honor the 110th anniversary of the original Columbia Restaurant – along with brandy and fresh citrus juices. Pitcher 22  Glass 8

Sangria de Cava
A sparkling white sangria made tablesde with Jaume Serra Cristalino Spanish Cava, brandy, orange liqueur and fresh citrus juices. One taste will transport you to the sunny coast of Costa Brava in Spain. Pitcher 24
### Family Wines

**RG Wines**  
(Alicante, Spain)

The RG Wines are the creation of Richard Gonzmart and Jose ‘Pepe’ Mendoza of Bodegas Enrique Mendoza, the leading winery in the Alicante Region.

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#### Cuatro Cepas

A blend of Cabernet Sauvignon, Merlot, Monastrell and Petit Verdot that were carefully selected from vines with small yields of Finca El Chaconero Vineyard. Intensely flavored Grapes are fermented at low temperatures to ensure fresh rich fruit and aged 12 months in new French oak barrels. On the nose, ripe fruits are complimented with notes of spice and minerals. A wine of great complexity and fine bouquet. The palate is powerful, fresh, sweet tannins with a long pleasant lingering finish of toasty and smoky oak. Bottled unfiltered and has been produced with an environmental friendly treatment of the vineyards.

**Bottle 48.00  Glass 12.5**

#### Chardonnay

(Barrel Fermented)

100% Chardonnay sourced from the slopes of Caboose de la Virgen (Vineyard in Alicante). On the nose, aromas of stone white fruits appear - peaches and apricots; intertwined with bakery scents of croissant. The wine’s seriousness is evident with great volume and delightful freshness, with smoky and toasty notes from French oak barrel fermentation with hints of almonds and hazelnuts.

**Bottle 42  Glass 11**

#### Melanie Chardonnay

(Alicante, Spain)

Melanie pays homage to the family matriarch and wife of Richard Gonzmart. This 100% Chardonnay is sourced from the slopes of Bodegas Enrique Mendoza’s vineyard Cabezo de la Virgen in Villena (Alicante). The grapes were macerated for 12 hours and fermented at very low temperatures in stainless steel tanks and left in contact with the yeast and lees until bottling in December of 2015. On the nose, the wine showcases banana, pear, apple, kiwi and freshly cut hay. On the palate, the wine is dry with lively acidity and fresh tropical fruit notes.

**Bottle 36  Glass 9.5**

#### Rusty

(Rioja, Spain)

Rusty is the creation of Richard Gonzmart in partnership with Familia Martinez Bujanda, produced at their Rioja Finca Valpiedra Estate. Rusty is a tribute to the unconditional love that exists between a family and their beloved four legged pet. This limited release wine is 100% estate grown Tempranillo fermented at low temperatures to maintain the rich fruit flavors of the grape and aged for 8 months in French oak barrels. Intense aromas and rich flavors of black fruits and spice notes.

**Bottle 38  Glass 10**

#### Enzi

Chardonnay

(Napa Valley)

The Enzi Chardonnay was created to honor the memory of 5th generation family member Andrea Gonzmart’s beloved German Shepherd, Enzi, who lost her battle with cancer. This bottle of Enzi wine offers a rich, creamy mouthfeel with bright acidity. Complex flavors of ripe pear, white peach, passion fruit, honeydew melon and spicy vanilla.

**Bottle 38  Glass 10**

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$10 will be donated from the sale of every bottle of Enzi & Rusty wine to the oncology research at the University of Florida Small Animal Hospital. A minimum of $20,000 will be donated annually to help find a cure for our four-legged family members.

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#### Agua de Peñaclara

(Rioja)

The water is produced by a 150-year old company, Peñaclara still and sparkling comes from the heart of the Sierra de Cameros in the La Rioja area of northern Spain. The source is an artesian spring originating 1,600 feet under the Pañaseto Mountain. Natural or Sparkling 1 liter $5
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 as 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.

Ensalada

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 USA Today as “One of 10 Great Places to Make a Meal Out of a Salad.” The signature salad, named for the year the restaurant was founded in Tampa’s Latin district of Ybor City, was inspired by immigrants to the Cigar City: Romano cheese from the Sicilians and the famous garlic dressing used by Cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce*, julienne of baked ham and Swiss cheese. In the 40s, Tony Noriega, who ventured to New York City during the Depression to find work, added a “secret ingredient,” Worcestershire sauce, to the recipe. 11.95

Smaller version of Columbia’s Original “1905” Salad® served with entree. 5.95

Columbia’s Original “1905” Salad® with Turkey. 11.95
Columbia’s Original “1905” Salad® with Shrimp “Al Ajillo”. 15.95

* (Originally known as crisphead, iceberg lettuce got its name from the layers of ice covering heads of lettuce being shipped to Tampa via Henry B. Plant’s trains. As the trains pulled up, people would yell, “Here come the icebergs!”)

Hearts of Palm Salad “Casimiro”
Hearts of palm, julienne red onions, avocado, romaine lettuce and tear drop tomatoes tossed with a garlic vinaigrette dressing. 10.95

Chopped Tomato
A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions and 1905 dressing. 9.5

White Asparagus
Tender white asparagus with Columbia’s classic “vinaigrette” dressing of minced onions, red and green peppers, capers, hard-boiled egg, olive oil and red wine vinegar. 9.95

Classic Caesar
Crisp romaine lettuce tossed with classic caesar dressing, Romano cheese and garlic croutons. 8.95

Smaller version served with entree. 4.95

Caesar salad with grilled chicken. 12.95

Caesar salad with Shrimp “Al Ajillo”. 14.95
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 12.5

Pincho Mixta

Three skewers of grilled seasoned pork, chicken, chorizo and onions. 10

Chorizo “Española”

Sliced chorizo and onions sautéed in Spanish extra-virgin olive oil. OLE! 9.5

Costillitas de Cerdo Habana

Tender baby pork ribs slowly roasted and tossed in mojo-marinated sweet onions and pepperoncinis. 12

Gambas “Al Ajillo”

Spain’s most popular tapa features large shrimp from the pristine waters of the Gulf of Mexico sautéed in extra-virgin Spanish olive oil, fresh garlic and chilli pepper. 11

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 such as mussels in a spicy sauce.

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. 9.5

Cakes de Cangrejo

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh handpicked blue crabmeat and grilled. Drizzled with a passion fruit aioli sauce. 13.5

Pincho Mixta

Three skewers of grilled seasoned pork, chicken, chorizo and onions. 10

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Cuban Sandwich and a cup of soup 12.5

Pulpo “La Trainera”

No trip to Spain is complete without enjoying Spain’s delicious Pulpo (Octopus). Tender sliced octopus sautéed with roasted potatoes in extra virgin Spanish olive oil, drizzled with a smoked Spanish paprika vinaigrette. 12

Queso Fundido

Tetilla cheese, mild and delicious from Galicia, northwest Spain, is baked in a Rioja tomato sauce until melted. Served with toasted Cuban bread points. 9

Black Bean Cakes

A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream. 7.5

Champiñones Rellenos

Baked Silver Dollar mushrooms stuffed with baby spinach, artichoke hearts, garlic and cheese. Drizzled with olive oil and lemon. 9.5

The Columbia’s “Take Out” window at the Original Café (circa 1945)
In 1954 Joe Roman started as a busboy, became the most requested server (known as the “singing waiter”) and worked 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 Visit Tampa Bay with the “Bern Laxer Spirit of Excellence” Award. In 2006, Tampa Mayor Pam Iorio proclaimed Aug. 16 as “Joe Roman Day.” Joe passed away on Dec. 5, 2012. We thank you, Joe, for being part of our family for 58 years.

**Tapas**

**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. 12

**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. 9

**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. 12.5

**Mussels y Chorizo “Andres”**
Fresh Prince Edward Island mussels, sliced Chorizo, sautéed, simmered with extra-virgin olive oil, onions, celery, tomato, basil and garlic splashed with dried white wine and lemon. Delicioso! 15

**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. 9

**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. 10

**Scallops “Casimiro”**
Colossal fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 14

**Shrimp Supreme**
A 1937 Columbia creation by the Columbia’s first chef and Hall of Fame member, Chef Francisco Pijuan. Large marinated shrimp wrapped in bacon, dusted in seasoned flour and lightly fried. 13

**Shrimp and Crabmeat Alcachofas**
Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. 11

**Calamares A la Parilla “Santa Ana”**
A favorite we enjoy in Madrid at the Tapa bars in the Santa Ana district. Fresh North American calamaries, char-grilled, with garlic infused extra virgin Spanish olive oil, charred lemon and parsley. 12.5

**Calamares Fritos “Romana”**
Our fresh calamari comes from Rhode Island, caught fresh in North Atlantic waters, and is the highest quality available. The tender calamari is dusted in seasoned flour and lightly fried. The recipe is from our friend and famed third chef, Miguel Bejines of Sevilla, Spain. 14

The “Tapeo” Sampler
Tapeo is the Spanish tradition of sharing small plates of foods with family and friends. Perfect for 3-4 people.

- Choose one seafood Tapa and two other Tapas 28.95
- Choose two seafood Tapas and one other Tapa 31.95

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Mariscos

Our seafood program is committed to sustainability. All seafood is either wild-caught or farmed in ways that consider the long-term vitality of harvested species and the well being of the oceans.

**Red 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, 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. 29

**Red Snapper “A la Rusa”**
Created by Francisco Pijuan, Columbia’s famous chef and former chef to King Alfonso XIII.
King of Gulf Fish Snapper 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. 23

**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 crabmeat. Served with yellow rice and vegetables. 26

**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. 24

**Arroz Caldoso con Mariscos**
A flavorful Andalusian “brothy rice” with Gulf shrimp, sea scallops, fresh calamari, Mahi Mahi, pulpo (octopus) Maine Lobster and chorizo, simmered with extra virgin olive oil, green peppers, tomatoes, garlic, and saffron. 28

**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. 24

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

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. 30

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. 31

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. 28

Grilled Grouper
Simply delicious. Seasoned and grilled. Served with yellow rice and fresh vegetables. 27

Fideua de Mariscos
A typical Catalan dish of fresh seafood. Large prawns, shrimp, scallops, mussels, clams, onions, garlic, white wine and chili pepper sautéed in a spicy tomato sauce. Tossed with pasta and covered with fresh lump blue crabmeat. 28

Grilled Salmon
Fresh boneless fillet of Salmon, grilled and served with yellow rice and fresh vegetables. 24

Salmon Sant’ Yago
Fresh boneless fillet of Salmon, lump crabmeat, sliced tomatoes, asparagus, and stuffing of shrimp and artichoke, baked in parchment paper. Served with yellow rice. 26

Grilled Salmon
Simply delicious. Seasoned and grilled. Served with yellow rice and fresh vegetables. 27

Shrimp Salteado
A twist of a classic Columbia favorite, inspired by Chinese immigrants to Cuba in the 19th century. Shrimp, sautéed with extra-virgin Spanish olive oil, onions, green peppers, garlic, mushrooms, diced potatoes, chorizo, simmered in rich demi-glaze sauce and a splash of red wine. Served with yellow rice. 21

Shrimp Criollo
Large 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. 24

Camarones Rellenos “Jesse Gonzalez”
Jumbo-sized shrimp stuffed with crabmeat and baked with lemon butter. Served with “Good Rice” and fresh vegetables. Named for our friend, the King of Shrimp. 28

Shrimp Supreme
This Columbia Restaurant creation of large shrimp is wrapped in wafer thin bacon, marinated and fried. Served with fresh vegetables and yellow rice or potatoes. 23

* Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you fall into a high risk group or have a medical condition.
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. Flambeéd 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! 36

Filet Mignon
Grilled choice center-cut tenderloin. Served with fresh vegetables and yellow rice or potato. 33

Prime New York Strip Sirlion “The Bambino”
Known for its full flavor and slight tenderness, our USDA Prime Boneless Strip Steaks are vintage dry aged for 40 days and possess fine marbling, with a slight texture. Brushed with our Original World-Famous 1905 dressing that results in a succulent flavor. Back in the 20s and early 30s, the famed #3 Babe Ruth frequented the Columbia in Ybor City to enjoy this great 14 oz. steak. Served with Champiñones Rellenos and roasted potatoes. The Bambino is the favorite steak of 4th generation owners, Richard & Casey Gonzmart. 39

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. 28

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. 25

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. 22

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! 20

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. 20
Chicken and Yellow Rice “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 pimentos. 24
(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. 22

Pollo Manchego
Boneless 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.” 21

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

Pollo Milanesa
Tender chicken breast, breaded and pan fried, topped with our Catalana tomato sauce. Garnished with peas and Spanish red pimientos. Served with yellow rice and fresh vegetables. 22

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. 21

50th Anniversary
Left to right: Tampa Mayor Curtis Hixon celebrating the 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

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.  29

Paella “Campesina”
A favorite in the La Mancha Region of Spain. Valencia rice with beef tenderloin, pork, chicken, chorizo and green beans.  26

Paella “Marinera”
Seafood version of our famous Paella combines Valencia rice with clams, mussels, large prawns, shrimp, scallops and calamares.  32

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 olive oil and Valencia rice.  24

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.  21

Black Beans “1905”
A large bowl of black bean soup served over steaming white rice, and topped with Florida tomatoes and our World-Famous Original “1905” Dressing tossed with julienne sweet onions.  13

Casimiro Hernandez, Jr. in the Siboney Dining Room with paella (1959)
As the eldest son, Casimiro Jr. inherited the Columbia from his father in 1929. Through hard work, discipline and attention to detail, he overcame many financial obstacles. He dealt with debt, the Great Depression and the continuation of Prohibition, but turned the restaurant around. He opened the first air-conditioned dining room in Tampa, the Don Quixote, in 1935 and the restaurant again began to thrive. He died in 1962.

Columbia’s second Head Chef Vincenzo “Sarapico” Perez removing his famous Arroz con Pollo from oven (circa 1954)
La Completa Cubana
To sample the flavors of Cuba, we offer this Cuban feast of Roast Pork a la Cubana, Boliche Criollo, Empanada de Picadillo, platanos, yuca, black beans and yellow rice.  27

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.  25

Filete y Gambas
Char-grilled churrasco tenderloin of beef and our Gambas “Ajillo,” with a side of chimichurri sauce. Served with “Good Rice” and vegetables.  28
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. 6

Guava Turnover “Carmita”
Carmen Hernandez baked this dessert at her home for our family on Sundays. 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. 7

Chocolate Brazo Gitano
A family favorite often baked by our mother and grandmother, Adela Hernandez Gonzmart for family gatherings. House-made white cake, rolled with a rich chocolate filling and topped with chocolate mousse. 8

White Chocolate Bread Pudding
Our father 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. 9

Churros “Tres Amigos”
Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 6

Crema Catalana
This is a favorite of the Gonzmart family when visiting “Los Caracoles” restaurant in Barcelona, Spain. “Natilla,” Catalan cream sprinkled with sugar and caramelized tableside with a flaming torch. 7

Mango Mousse Cake
Moist vanilla sponge cake with a hint of coconut layered with a tropical mango mousse infused with passion fruit. 8

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 egg 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.” 8

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

More than 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 77 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, author, painter and “fight doctor” for Muhammad Ali. This book reveals 178 of our prized recipes, the history of the Columbia Restaurant and its city.

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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

Cigars & Accessories
Looking for a fine cigar? You’re sure to find one here. We carry cigars from the oldest and best manufacturers.

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Choose from a variety of unique handmade ceramic pieces imported from Spain.

Bebidas
Fresh Roasted Coffee
Roasted in Ybor City’s Naviera Coffee Mill. 3

Espresso Coffee
Evelio Herndandez’s secret blend. 3

RG’s Double Espresso 4

Cafe con Leche
Espresso Cuban coffee with steamed milk. 4

Fresh Brewed Ice Tea 3
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Soft Drinks 3
Free refills on soft drinks, ice tea and fresh roasted coffee.

Take Home a Handmade Spanish Hand-Painted Sangria Pitcher
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