

Salads

All salads served with Cuban bread & butter

The Original 1905 Salad

The award-winning salad won honors from the nation's largest circulated newspaper, *USA Today* as "One of 10 Great Places to Make a Meal Out of a Salad" on May 8th, 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 farm rich lands of Tampa. Beefsteak tomatoes from Ruskin, Iceberg Lettuce (originally known as Crisphead lettuce) got its name from the layers of ice covering the heads of lettuce as they were shipped by Henry B. Plant's train from as far away as Maine. As the train pulled up, folks would yell out "here comes the icebergs!" also julienne of baked ham and Swiss cheese both used in the Cuban Sandwiches, Romano cheese from the Sicilians and the famous garlic dressing, a variation of the Mojo used for the Cuban roast pork. Worcestershire sauce was introduced in the 40's by Tony Scaglione who had ventured to New York City in the 30's during the depression working in some of the best restaurants of the time, adding the "secret ingredient" to the recipe. Today the Columbia has been told they are the single largest independent user of Lea & Perrin's, the world's best Worcestershire sauce. The Original 1905 Salad is too good to miss!

\$9.95 \$4.95 small version



Soups

Served with Cuban bread & butter

Spanish Bean Soup
Known back at the turn of the 20th century as Sopa de Garbanzo, is the soup that made the Columbia famous. The founder of the Columbia, Casimiro Hernandez Sr. adapted his version of a hearty multi-course meal known in Spain as Cocido Madrileño. Instead of serving the different ingredients separately he combined them all together creating an original version of garbanzo beans, ham, chorizo and potato cooked in a hearty chicken and ham stock seasoned with saffron, garlic and onions. By the 1920's newspapers boasted of Tampa's three great delights: "sunshine, cigars and soup."
Cup \$3.95 Bowl \$4.95

Black Bean Soup

Frijoles Negro prepared with Casimiro Sr's over 100 year old recipe, the same one he used in his homeland of Cuba and his Cafe known as the Columbia in 1905, a sofrito of Spanish extra virgin olive oil, onions, green peppers, oregano, garlic simmered for hours creating this rich 100% vegetarian soup, served over a bed of white rice and topped with diced onions.
Cup \$3.95 Bowl \$4.95

Chilled Gazpacho

Spain's famous cold soup. A puree of ripe tomatoes, green peppers, onion, cucumbers and garlic. Topped with croutons and finely diced vegetables.
Cup \$3.95 Bowl \$4.95

Shrimp & Crabmeat Alcachofas

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

Empanadas

Carmen the wife of Casimiro Hernandez Jr, was the queen of preparing these delicate pastry turnovers stuffed with different fillings. Back in the depression food leftovers or fruits would be used to fill the dough and baked creating a meal that would fill the family at lunch or dinner. Today this once blue plate item is considered a delicacy in our home.

Empanada de Picadillo.....\$6.95

Empanada de Pollo.....\$6.95

Empanada de Ropa Vieja.....\$6.95

Desserts

White Chocolate Bread Pudding

Our Dad's favorite. Our version made with white chocolate and topped with a rich Bacardi Rum Sauce.
\$5.95

Flan

Spanish egg custard.....\$3.95

Key Lime Pie

A Florida favorite.....\$4.95

Chocolate Cake

Moist chocolate cake with rich chocolate frosting.....\$4.95

Fresh Baked Guava & Cream Cheese Pastry

.....\$1.95

Stefano's Gelato - Flavors of the day

Small.....\$3.50

Large.....\$4.50



Tapas

Cuban bread & butter.....\$1.00

Miranda's Ybor City Devil Crab Croquette

Every Saturday morning "Miranda," the devil crab man, would ride his bicycle through the streets of Ybor City's neighborhoods with a white box attached to the handlebars that was filled with freshly made fried devil crab croquettes. The smell would fill the air and people would drive from all over the city to savor this delicacy made with fresh blue crabs caught nearby at Palmetto Beach's McKay Bay. The "Croquetas de jaiba" as they were known, originated during the Great Depression and used ingredients that were cheap and readily available at the time. It was a simple croquette made from seasoned cooked blue crab meat and stale Cuban bread, rolled into the shape of an American football then breaded with Cuban bread crumbs and fried. Our recipe was found in the archives of Carmen Hernandez, wife of Casimiro Jr., the second generation owner of the Columbia Restaurant. Always served with hot sauce too.
\$3.95

Shrimp "Al Ajillo"

Shrimp sautéed in virgin olive oil, fresh garlic and chili pepper...\$8.95

Queso Fundido

Spanish Tetilla cheese baked in Rioja tomato sauce with toasted Cuban bread.....\$6.95

Black Bean Caviar

Spicy black bean dip, served with Cuban crackers.....\$4.95

Scallops "Casimiro"

Fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine..... \$9.95

Black Bean Cakes

Served with guacamole and sour cream.....\$5.95

Calamares Fritos "A La Romana"

Tender calamari seasoned and lightly fried.....\$9.95

Marinated Olives

Spanish olives marinated in olive oil and garlic.....\$3.95

Chorizo Espanola

Sliced chorizo (Spanish sausage) sautéed with onions and olive oil.....\$7.95

Coca de Langosta y Chorizo

Coca, the Catalonian flatbread, this version is brushed with our 1905 sauce, and then topped with Spanish chorizo, diced vine ripe tomatoes, Maine lobster and Manchego cheese. Baked until crisp, then drizzled with piquillo pepper alioli.....\$9.95

Platanos Maduros

Fried sweet plantains.....\$3.95

Sandwiches

Add a cup of soup \$2.95

Cuban Sandwich

The Cuban Sandwich is a Tampa treasure. The "Mixto," as it was known in the beginning, was created in the late 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., using the same proportions of meat with each ingredient layered on top of one another, with the Cuban bread brushed with butter on top, pressed to a crispy finish.....\$8.95

Pressed Meatloaf

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

Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread. Served with garlic plantain chips.....\$8.95

Roast Pork Sandwich

Marinated, slow roasted pork pulled from the bone served on hot Cuban bread with onions and garlic plantain chips.....\$8.95

Mahi Mahi Sandwich

Grilled, seasoned Mahi Mahi with lettuce, tomato and garlic alioli on Cuban bread. Served with garlic plantain chips.....\$9.95



"1905" Salad with Turkey.....\$9.95

"1905" Salad with "Shrimp al Ajillo".....\$11.95

Caesar Salad

Crisp romaine lettuce tossed with Romano cheese and croutons.\$7.95
Small.....\$3.95
With Grilled Chicken.....\$9.95

Beefsteak Tomato Salad

This was the favorite of our father, Cesar Gonzmart. Beefsteak tomatoes, tossed with julienne sweet onions, extra virgin olive oil, vinegar and garlic.....\$7.95

Half and Half Combo

Choice of two, one half of a Cuban sandwich, one half order of Columbia's "1905" Salad or a cup of soup.....\$9.95



Entrees

Chicken and 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. Served with Cuban bread and butter...\$8.95

Merluza "Russian Style"

Created in the 1930's by the Columbia's famed chef, Francisco Pijuan. A delicate whitefish, lightly seasoned with Cuban bread crumbs. Grilled and topped with lemon butter, chopped parsley and egg. Served with yellow rice, Cuban bread and butter.....\$9.95

Picadillo "Criollo"

Cuba's most popular blue plate special. Finely ground beef braised with onions, peppers, raisins, olives and capers.....\$8.95

Mahi Mahi "Cayo Hueso"

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with yellow rice, platanos and mojo.....\$9.95

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 and chorizo, splashed with a hearty red wine. Served with yellow rice...\$9.95

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 Moré. One of his first customers was the Columbia and today the Moré 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.

