

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 by the pitcher tableside 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 24.95 Glass 7.95

Tango Mango Daiquiri

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

Mint Julep

Casimiro Jr. enjoyed horse racing, especially the Kentucky Derby. He also enjoyed Mint Juleps so much that in the back lot of the Columbia in Ybor City, he would grow fresh mint to serve the most refreshing summer cocktail in Tampa. Muddled fresh mint in a pewter Mint Julep cup, filled with cracked ice, Casimiro's secret mint simple syrup and Chacho Bourbon. Garnished with fresh mint. 8.75

Margarita "Sandia"

The most refreshing, tastiest Margarita you will ever enjoy. Fresh watermelon juice, with a splash of fresh lime juice, Screaming Richard Tequila, shaken and served on the rocks in a salt-rimmed glass. 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

Silver Meteor

The Silver Meteor train route from New York City to Tampa was introduced on February 2, 1939. The Seaboard Air Line Railroad had the Columbia create the Silver Meteor as a signature cocktail as a tribute for the inaugural run. Today's delicious version is made with Solerno Blood Orange Liqueur, St.



Germain Elderflower Liqueur and Spanish Sparkling Cava. All aboard! 8.95

Columbia Restaurant Hall of Fame bartender Pete Scaglione, watchdog of the Columbia and inventive mixologist in a 1957 photo making a Silver Meteor.

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.

El Floridita Daiquiri

This is the original Daiquiri invented in the 1930's by Casimiro Hernandez's friend, Constante Ribalaigua, owner of Old Havana's landmark bar, El Floridita. The Daiquiri was Ernest Hemingway's favorite cocktail. Casimiro brought back this secret recipe after a visit with his friend. 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

Bloody Gazpacho

Russian Standard Vodka mixed with a spicy version of Gazpacho. Bloody delicious. 7.95

Chacho Manhattan

Honoring our great great uncle, Evelio "Chacho" Hernandez, youngest son of the founder, Casimiro Hernandez Sr. At the turn of the 20th century, Ybor City was filled with guava orchards. Chacho's love of guavas inspired him to use guava syrup in the Classic Manhattan. He mixed premium 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

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

Private Label Wines



Don Cesar Crianza

(Ribera del Duero, Spain)

A distinctive 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 36.00 Glass 8.95



Adelita[®] Chardonnay

(Penedes, Spain)

This outstanding 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 36.00 Glass 8.95



Don Casimiro (California)

Bottled for the Columbia Restaurant to honor the founders of the Columbia Restaurant, Casimiro Hernandez, Sr. and Jr.

Chardonnay Cabernet Sauvignon Merlot
White Zinfandel Bottle 26.00 Glass 6.50



Carmen and Casimiro Hernandez dining in Havana Cuba (circa 1951)

Carmen (Chile)

Selected to honor the memory of our grandmother and great grandmother, Carmen Hernandez, wife of Casimiro Hernandez Jr., son of the founder.

Cabernet Sauvignon Chardonnay
Bottle 28.00 Glass 7.00



MALBEC-TEMPRANILLO
red wine
2010

VALLE DE UCO MENDOZA PRODUCT OF ARGENTINA

RG Wines (Argentina)

"RG" is Richard Gonzmart, 4th Generation of the founding family of the Columbia Restaurants. On a trip to Argentina to visit the wine rich area of Mendoza, RG visited 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.

O. Fournier utilizes a sustainable method of growing and harvesting their grapes while keeping quality and their family heritage in mind. After one taste of these wines, you will agree with our choices. **A portion of the sales of these wines benefits both University of South Florida Athletics and the "Columbia Centenario" Endowed Scholarships for minority students at USF.**

Malbec-Tempranillo Blend Fresh, with forward black cherry, raisin, and roasted vanilla bean and sandalwood notes.

Sauvignon Blanc Fresh lemon zest, honeysuckle and white peach flavors stay nicely focused through the finish.

Chardonnay Focused apple and pear notes with a lightly buttered finish. Bottle 28.00 Glass 7.00



Rusty, Red Blend, 2004 (Argentina)

Rusty, 2004 vintage, is a cuvee that is rated 92 Points by both *The Wine Advocate* and *Wine Spectator*. A red medium- to full-bodied 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. Only 600 bottles produced and imported. Named for Richard's German Shepherd, Rusty. **A portion of proceeds will benefit the University of Florida Veterinarian School Small Animal Hospital for oncology research and the local Humane Society in each city where the Columbia's are located.** Bottle 48.00 Glass 12.00

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 17.95 Glass 4.95

Imported Sangria

Made tableside with Sangre de Toro, Spain's most popular red wine, and Torres Brandy.

Pitcher 19.95

Sangria de Cava

Spain's wonderful bubbling cooler made tableside with Cristalino Spanish Cava (Champagne), 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 Hand Painted Sangria Pitcher 29.95

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 Andaluz

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.



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)

Multi 10/11

Ensalada

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

The 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 farm rich 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. 9.95

Smaller version of our "1905" Salad™ served with entree 4.75

"1905" Salad™ with Turkey 9.95

"1905" Salad™ with Shrimp "Al Ajillo" 11.95

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, hearts of palm, artichoke hearts, celery, hard-boiled egg and dressed with a Cabrales cheese garlic vinaigrette dressing. 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

Caesar Salad

Crisp romaine lettuce tossed with Romano cheese and 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., 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

Cuban Sandwich and a cup of soup. 10.95

Havana Club Sandwich

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

Mojo Chicken

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 "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

Gambas "Barbacoa"

Spanish explorers to the New World discovered this method of cooking from the Arawak Indians, skewered wild-caught Gulf of Mexico shrimp, red onions, seasoned, char-grilled and brushed with chimichuri sauce. Deliciosa! 9.95

Gambas "Al Ajillo"

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

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

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, spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in pastry turnovers and served with roasted corn and black bean salsa. 7.95

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. 10.95



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

Scallops "Casimiro"

Colossal fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 10.95

Shrimp Supreme

A Columbia creation by the Columbia's first chef and Hall of Fame member, Chef Francisco Pijuan. Marinated large shrimp from the pristine waters of the Gulf of Mexico, wrapped in smoked bacon, dusted in seasoned flour and lightly fried. 9.95

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

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. 9.95

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

Mejillones y Chorizo

"Andres"

Named for Andres Sanchez who produced and provided our family with the best Chorizo, made right here in Ybor City. Fresh Prince Edward Island mussels and sliced Chorizo, sauteed and simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach and garlic splashed with dried white wine and lemon. Delicioso! 11.95

Pollo al Ajillo

A delicious favorite to enjoy when we visited friends in Sevilla, Spain. Tender bite size pieces of boneless breast of chicken dusted in our seasoned flour, then fried and topped with 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 Catalonian flatbread, our version 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

Black Bean Cakes

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

Almejas "Art Pepin"

Art was our family friend, as well as the distributor for the "King of Beers" in Tampa and a caring philanthropist. The memory of Art's love for life inspired this recipe, fresh clams, steamed in our 1905 dressing and dry vermouth. Great when accompanied with Spain's Estrella Galicia beer. Art, this one's for you! 9.95

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

The "Tapeo" Sampler

Tapeo is the Spanish tradition of sharing small plates of foods with family and friends. Perfect for 3-6 people.

Choose one seafood Tapas and two other Tapas 24.95

Choose two seafood Tapas and one other Tapas 27.95



In 1954, Joe Roman started as a busboy, then 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 century!

All 10/11

Platos Principales

Entrées include hot Cuban bread and butter.

Caesar salad or a cup of soup with entrée. 3.95

World famous "1905" Salad™ with entrée. 4.75

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. 9.95

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. 11.95

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. 10.95

Breaded Veal Milanesa

A lunch time favorite of all the Tampa Spanish restaurants that brought fame to Tampa along with the Columbia in the 1900's. Tender veal cutlet, breaded and pan fried, topped with our Catalana tomato sauce. Garnished with peas and Spanish red pimientos. Served with yellow rice. 12.95

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. 15.95

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

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". 18.95 (Please allow 30 MINUTES)

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. 9.75

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: Boneless Chicken, Steak Tips or Gulf of Mexico Shrimp. 12.95

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

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! 15.95

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 wild-caught Gulf of Mexico large shrimp is wrapped in wafer thin bacon, marinated and fried. Served with yellow rice or potatoes. 13.95

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

Almejas y Pasta "Pepin"

Fresh clams sautéed then steamed in our 1905 dressing, lemon juice and dry Vermouth served over linguini. A favorite of friend and philanthropist, the late Art Pepin. 11.95

Mejillones y Chorizo "Andres"

Named for Andres Sanchez who produced and provided our family with the best Chorizo, made right here in Ybor City. Fresh Prince Edward Island mussels and sliced Chorizo, sautéed and simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach and garlic splashed with dried white wine and lemon. Delicioso! 11.95



Chef "Sarapico" taking a freshly cooked cazuela of Arroz con Pollo "Valenciana" out of the oven to be served to a large dinner party. (circa 1956)

Grouper "El Greco"

I created this recipe after many visits with my college roommate and lifelong friend, Jimmy "The Greek" Philopoulos and his family in Canton, Massachusetts. They are the multi-generational owners of restaurants, including the legendary 57 Restaurant in Boston. Boneless fillet of red grouper, grilled on a flat top with olive oil, smothered with seasoned onions, garlic and oregano. Served with yellow rice. OPA! RG 17.95

Grilled Grouper

Simply delicious. Red Grouper seasoned and grilled. Served with yellow rice. 17.50

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. 4.95

Guava Turnover "Carmita"

Carmen Hernandez used to bake this dessert for our family on Sundays at her home. One taste of the tropical sweet guava and melted sweet cream cheese baked in a soft crispy pastry, dusted with sugar granules, drizzled with vanilla bean sauce, 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. 6.95

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. 7.95



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. 6.50

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. 2.50

Espresso Coffee

Evelio Herndandez's secret blend. 2.95

Cafe con Leche

Espresso Cuban coffee with steamed milk. 3.50

Fresh Brewed Ice Tea 2.50

Hot Tea 2.50

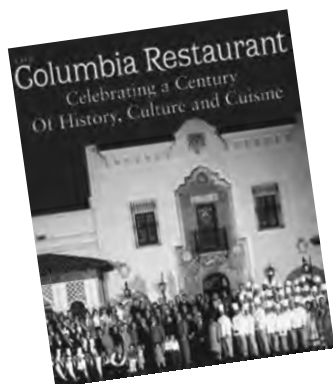
Soft Drinks 2.50



Refills on Soft Drinks and Ice Tea.

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

Take A Piece 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 and 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 Hand 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 17.95 Glass 4.95

Imported Sangria

Made tableside with Sangre de Toro, Spain's most popular red wine, and Torres Brandy.

Pitcher 19.95

Sangria de Cava

Spain's wonderful bubbling cooler made tableside with Cristalino Spanish Cava (Champagne), 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 Hand Painted Sangria Pitcher 29.95

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 Andaluz

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