

Postres

Flan

Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients. 6.5

White Chocolate Bread Pudding

Made with white chocolate, La Sagunda Central Bakery Cuban bread, Sunny Florida Dairy milk and Florida eggs. Topped with a rich Bacardi rum sauce. 10

Churros “Tres Amigos”

Spanish pasty dusted with cinnamon sugar, served with three sauces of warm chocolate, caramel and guava. 6

Key Lime Pie

Our pies start with a graham cracker crust, and our filling is made from pasteurized egg yolks, condensed milk and “Nellie & Joe’s” Key lime juice. That’s it! 8

Cocktails

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made with **Bacardi Superior Rum**, muddled mint, lime juice and sparkling water. Served by the pitcher or in a glass over ice. Pitcher 28 Glass 10

Andalusian Fresa Gimlet

Wheatley Vodka combined with muddled fresh strawberries, fresh basil and fresh lime juice. Shaken and served on the rocks. 10

Tango Mango

Fresh mango and **Bacardi Superior Rum**. Frozen and delicious. 10

Margarita Pepito

Fresh cucumbers combined with fresh lime juice and our hand-selected **Private Barrel Casa Noble Reposado Tequila** and **Torres Magdala Orange Liqueur**. Shaken and served “up” in a martini glass with a salted rim. 12

Classic Old Fashioned

A favorite of Carmen Hernandez, 2nd generation. **Maker’s Mark Private Select Bourbon** with sugar, bitters, cherry and orange. 14

Original “1905” Martini

Created in honor of Centennial. Our favorite domestic, **Tito’s Handmade Vodka**, served with marinated olives stuffed with Cabrales cheese. 12

Margarita Garrafon

Hall of Fame bartender Garrafon Fernandez combined his native Spanish roots to this Mexican classic. Our **Private Barrel Patron Añejo Tequila**, Spain’s **Torres Magdala Orange Liqueur**, **Torres Brandy** and lime juice. 12

El Floridita Daiquiri

Bacardi Superior Rum, fresh lime juice, **Luxardo Maraschino Liqueur** and a splash of grapefruit, served on the rocks in a sugar-rimmed glass. 10

Pete’s Manhattan

Hall of fame bartender Pete Scaglione’s very own recipe using our **Private Knob Creek Bourbon**, **Lustau Vermouth** and a hint of **Ramazzotti Amaro**. Served up or on the rocks. 12

Naranja Mule

Spaniards are the world’s biggest gin drinkers. To pay homage to Spain’s favorite spirit and their colonization of Florida in 1565, we combined **Nolet’s Gin** with **Fever-Tree Ginger Beer** and fresh orange juice. 10

Sangria

Sangria Tinto or Blanco

CR Generations Red Blend or Sauvignon Blanc with Torres Brandy and fresh citrus juices. Pitcher 24 Glass 8

Sangria de Cava

A sparkling white sangria made with Spanish Cava, Torres Brandy, and Orange Liqueur and fresh citrus juices. Pitcher 24

Sangria de Rosé

Sangria de Rosé all day with this twist on a classic. AG Rosado, Torres Brandy and fresh citrus juices. Pitcher 24



Tapas

Ybor City Devil Crab Croquettes

A simple croquette made from seasoned cooked blue crab meat, paprika and garlic then breaded with Cuban bread crumbs and fried. 10

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

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 hot sauce. 8

Calamares Fritos “Romana”

Tender Calamari from Rhode Island, caught in North Atlantic waters, and is the highest quality available. Dusted in seasoned flour and lightly fried. The recipe is from our friend and famed third chef, Miguel Bejines of Sevilla, Spain. 15

Gambas “Al Ajillo”

Spain’s most popular tapa features large shrimp sautéed in extra virgin Spanish olive oil, fresh garlic and chili pepper. 12

Cakes de Cangrejo

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh hand-picked blue crabmeat and grilled. Drizzled with a passion fruit alioli sauce. 15

Champiñones Rellenos

Baked silver dollar mushrooms stuffed with baby spinach, artichoke hearts, garlic and cheese. Drizzled with olive oil and lemon. 10

Scallops “Casimiro”

Fresh sea scallops baked in a clay casserole with lemon butter and topped with seasoned breadcrumbs and white wine. 16

Shrimp and Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Roman Cheese. Served with Cuban Crackers. 12

Black Bean Cakes

A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream. 8

Papas Rellenas

Mashed potatoes filled with Picadillo, then breaded and fried. Served with smoked paprika alioli. 10

Sopas

Cup 4.95 Bowl 6.95

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 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. Puree of tomatoes, green peppers, onions, cucumber and garlic. Topped with diced vegetables and Cuban croutons.

Ensalada

Columbia’s Original “1905” Salad®

The Columbia’s legendary salad. Crisp iceberg lettuce* with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese, Lea & Perrins® Worcestershire sauce and our famous garlic dressing. 14

Smaller version served with entree. 7

Original “1905” Salad® with Turkey. 14

Original “1905” Salad® with Shrimp “Al Ajillo”. 18

Chopped Tomato

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienned onions and Original “1905” dressing. 9.5

Sandwiches

The Original Cuban Sandwich

Baked ham, Genoa salami, mojo-marinated roast pork, Swiss cheese, pickles and mustard. Put it all together between sliced, freshly baked Tampa Cuban bread from La Segunda Central Bakery brushed with butter on top and pressed to a crispy finish. 10 Cuban Sandwich and a cup of soup 15

Mahi Mahi Cubana Sandwich

Grilled mahi mahi seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with cheese on Cuban bread. 15

Palomilla Steak Sandwich

Traditional Cuban steak cut very thin, seasoned and quickly grilled. Served on Cuban bread with lettuce, tomato, and our “1905” Dressing Sauce. 14

Curt’s Meatloaf Sandwich

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread. 11

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. 12

½ Cuban & ½ Salad; ½ Salad & Soup; ½ Cuban & Soup

Lunch served 11-4 daily

Entrees include hot Cuban bread and butter

Cup of soup with entrée 4.95 Smaller version of our “1905” Salad® with entrée 7

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 extra virgin olive oil. 14

Pollo Manchego

Boneless chicken breast breaded with Cuban breadcrumbs and grated manchego cheese, topped with a citrus sauce, sundried tomatoes and fresh basil. Served with yellow rice. 15

Roast Pork “A la Cubana”

Generous slices of Compart Family Farms™ Duroc pork loin with a delicious garlic marinade. Served like back home in Cuba with black beans, white rice, yuca and platanos. 16

Breaded Pork Milanesa

Compart Family Farms™ Duroc pounded pork loin breaded and pan fried. Topped with our Catalan tomato sauce. Served with yellow rice and platanos. 16

Boliche “Criollo”

Roasted eye round of beef stuffed with chorizo and roasted in a flavorful gravy. Served with black beans, white rice and platanos. A family favorite! 15

El Combo de Cuba

To sample the flavors of Cuba, try this feast of roast pork, boliche, Empanada de Picadillo, platanos, black beans, yuca and yellow rice. 20

Palomilla

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

Ropa Vieja

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

Picadillo “Criollo”

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. 14

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 and chorizo. Served with yellow rice. Chicken 16 Steak 20

Consumption of raw or under cooked meat poses an increased risk of foodborne illness.

Paella “Española”

Spain’s national dish featuring shrimp, scallops, calamares, clams, mussels, chicken, pork, Spanish onions, ripe tomatoes, green peppers and fresh garlic baked with La Bomba Spanish rice. 24 (Please allow additional time)

Red Snapper “Adelita”

Boneless fillet of snapper, grilled and topped with hearts of palm, artichoke hearts, sun-dried tomatoes, garlic and onions. Served with yellow rice. 25

Red Snapper a la Rusa

Boneless fillet of red snapper, breaded and grilled. Garnished with lemon butter, chopped hard-boiled egg and parsley. Served with yellow rice. 22

Shrimp & Yellow Rice

Wild-caught Gulf of Mexico shrimp baked with yellow rice, green peppers, onions, tomatoes, spices and extra virgin olive oil, splashed with white wine. 18

Mahi Mahi “Cayo Hueso”

Boneless fillet of mahi mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos. 18

Grilled Mahi Mahi

Boneless fillet of mahi mahi simply seasoned, grilled, served with yellow rice. 17

Grilled Grouper

Simply delicious. Seasoned and grilled. Served with yellow rice, peas and pimientos. 24

Grouper “Jimmy”

Seasoned, grilled and topped with fresh lump blue crabmeat, drizzled with lemon butter sauce. Served with yellow rice and asparagus. 28

Cannelloni de Langosta

Two cannelloni pastas filled with lobster meat, shrimp, scallops blended with a lobster sherry cream reduction, smothered with a lobster sherry Mornay cheese sauce and lobster pieces. 20

Paella Vegetariana

A vegetarian version of the classic paella with a variety of beans, artichoke hearts, tomatoes, onions, green peppers, vegetable saffron broth and La Bomba Spanish rice. 20

Black Beans Original “1905”

A large bowl of black bean soup topped with Florida tomatoes and our World-Famous Original “1905” Dressing tossed with julienned sweet onions. 14