

COLUMBIA CAFE

at the Tampa International Airport

Salads *All salads served with Cuban bread & butter*

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. (Originally known as crisp head, 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!") 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.

..... **\$15.99 \$7.99 small version**

Columbia's Original "1905" Salad with Turkey **\$15.99**

Columbia's Original "1905" Salad with "Shrimp al Ajillo"..... **\$19.79**

Chopped Tomato Salad ✓

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing **\$10.39**

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 **\$13.99**

Entrees *Served with Cuban bread & butter*

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 **\$15.99**

Picadillo "Criollo"

Cuba's most popular blue plate special. Finely ground beef braised with onions peppers, raisins, olives and capers **\$13.19**

Mahi Mahi "Cayo Hueso"

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with yellow rice, plantanos and mojo **\$19.99**

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. **\$17.59 Substitute Shrimp \$2.20**

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 Spanish Tetilla cheese **\$16.99**

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 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." **\$7.99**

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 onion. *100% vegetarian* **\$7.99**

Tapas

Miranda's Ybor City Devil Crab Croquettes

"Croqueta de jaiba," as they were known, originated during the Great Depression and used ingredients that were inexpensive and readily available at the time. It was a simple croquette made from seasoned cooked blue crab meat, paprika and garlic 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. These two crab croquettes are always served with a side of Columbia hot sauce **\$10.99**

Gambas "Al Ajillo"

Shrimp sautéed in virgin olive oil, fresh garlic and chili peppers **\$13.99**

Platanos Maduros ✓

Fried sweet plantains **\$6.99**

Black Bean Cakes ✓

A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream **\$8.99**

Queso Fundido ✓

Spanish Tetilla cheese baked in Rioja tomato sauce with toasted Cuban bread. **\$10.99**

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 fried, 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.

Empanadas de Picadillo **\$10.99**

Sandwiches *Add soup \$5.39 Substitute fries \$2.49*

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 **\$10.99**

Pressed Meatloaf

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread. Served with garlic plantain chips **\$12.09**

Mahi Mahi Cubana

The best fish sandwich north of Havana. Grilled Mahi Mahi seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with cheese on Cuban bread. Served with plantain chips **\$16.99**

Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread. Served with garlic plantain chips. **\$12.99**

Desserts

White Chocolate Bread Pudding

Our Dad's favorite. Our version made with white chocolate and topped with a rich Bacardi rum sauce **\$10.99**

Flan Spanish egg custard **\$7.09**

Guava Cheesecake **\$8.79**

Key Lime Pie A Florida favorite **\$8.99**

Churros "Tres Amigos"

Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. **\$6.99**

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Sangria Tinto or Blanco

A longtime favorite “taste of Spain” at the Columbia. Spanish CR Generations Tempranillo-Cabernet Sauvignon or CR Generations Sauvignon Blanc – our personal wine produced to honor the 110th anniversary of the original Columbia restaurant – along with Torres Brandy and fresh citrus juices.

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made by the pitcher with Bacardi Superior Rum, muddled hierbabuena (mint), lime juice and sparkling water. “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 glass over ice.

Sangria de Cava

A sparkling white sangria made with Jaume Serra Cristalino Spanish Cava, Torres Brandy, Torres Magdala Orange Liqueur, and fresh citrus juices. One taste will transport you to the sunny coast of the Costa Brava in Spain.

Family Wines

RG Gran Reserva (Rioja, Spain)

Intense cherry color with an elegant and complex nose with hints of woodwork, vanilla and spices. Intense with a big volume developing on the palate, showing a big freshness and elegance. Well balanced acidity with the alcohol. Rounded and rich. Long finish. 100% Tempranillo.

Melanie Verdejo (Rueda, Spain)

A beautiful lemon yellow with a clean aromatic ensemble. On the entry it is velvety and silky, developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, fruit attack, with an aftertaste sensation even more intense than in the nose phase, and hints of fennel and aniseed. 100% Verdejo - native to north-central Spain's Rueda wine region.

Don Casimiro® (California)

These wines were selected and bottled in honor of Casimiro Hernandez, Sr. and Casimiro Hernandez, Jr. first- and second-generation founders of the Columbia Restaurant, and to celebrate Casimiro “Casey” Gonzmart, Sr. and “Casey” Gonzmart, Jr., fourth generation and fifth generation. Proudly produced by the family-owned and operated Rutherford Ranch on Silverado Trail in Napa, CA

Cabernet Sauvignon • Chardonnay • Pinot Grigio

CR Blend

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. Green apple and tropical fruits, balanced by subtle oak, cinnamon and vanilla.

CR Sauvignon Blanc

Boasts fragrant aromas of passion fruit, grapefruit, with hints of fennel, asparagus, anise and mineral notes.

AG Rosado (Rioja, Spain)

Clean and bright fuchsia color with violet tones. Very fruity on the nose with citric recall and complexity. Fresh, wide and big volume on the palate, with fresh fruit and a very long tasty aftertaste. 100% Tempranillo.

Adelita Chardonnay (Spain)

This outstanding Chardonnay is brilliant in color and possesses a complex bouquet with good intensity. Toasty overtones derived from maturing in a French oak cask. Smooth and very balanced with tones of vanilla. Produced in memory of our mother, Adela Gonzmart.

\$10 per bottle donated to UF Small Animal Hospital for Oncology Research

Enzi Chardonnay (Napa Valley)

Created in memory of fifth-generation family member Andrea Gonzmart's beloved German Shepherd Enzi, who lost her battle with cancer. Enzi Chardonnay has bright acidity and flavors of ripe peach, spice vanilla and passion fruit.

Rusty (Rioja, Spain)

Rusty is the creation of Richard Gonzmart in partnership with Familia Martinez Bujanda in Rioja, Spain. 100% Tempranillo grape from the famous Finca Valpiedra Estate. It has intense red fruit flavors and soft and sweet tannins. A tribute to the unconditional love between a man and his dog.

COLUMBIA RESTAURANT LOCATIONS

In the Historic District of Ybor City 2117 East 7th Avenue | Tampa, Florida | (813) 248-4961

On Beautiful St. Armands Circle 411 St. Armands Circle | Sarasota, Florida | (941) 388-3987

In America's Oldest City 98 St. George Street | St. Augustine, Florida | (904) 824-3341

On Sand Key's Intracoastal Waterway 1241 Gulf Blvd. | Clearwater Beach, Florida | (727) 596-8400

In Central Florida's Town of Celebration 649 Front Street | Celebration, Florida | (407) 566-1505

Columbia Cafe 801 Old Water St. | Tampa, Florida | (813) 229-5511

Columbia Cafe Terminal E Airside | Tampa International Airport | Tampa, Florida

