

CeleBRATING 116 Years



ColumbiaSM

Since 1905

GEM of
SPANISH RESTAURANTSSM



Tapas

Empanadas de Picadillo

Our empanada starts with picadillo made with spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in two pastry turnovers. 8

Gambas "Al Ajillo"

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

Shrimp and Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. Served with Cuban crackers. 12

Scallops "Casimiro"

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

Calamares Fritos "Romana"

Tender Calamari caught in the North Atlantic waters off Rhode Island - 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

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

Sopas

Cup 4.95 Bowl 6.95

Spanish Bean Soup

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.

Ensaladas

Columbia's Original "1905" 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 entrée. 7

Original "1905" Salad® with Turkey 14

Original "1905" Salad® with Shrimp "Al Ajillo" 18

Chopped Tomato Salad

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, fresh bake 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

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 Entrées

Entrées 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

Chicken Salteado

Boneless pieces of chicken breast sautéed in extra-virgin olive oil with onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and splashed with red wine. 16

Roast Pork "A la Cubana"

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

Bolicho "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

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

Picadillo "Criollo"

Finely ground choice lean beef, braised with onions, green peppers, olives, raisins and capers. Served with white rice and ripe platanos. 14

Filet Steak Salteado

Choice tenderloin tips sautéed in extra-virgin olive, slice Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and red wine. Served with yellow rice. 20

El Combo de Cuba

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

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

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

Fresh boneless fillet of mahi-mahi simply seasoned, grilled, and served with yellow rice. 17

Grilled Grouper

Fresh, boneless fillet of Gulf of Mexico grouper, simple and delicious. Seasoned and grilled. Served with yellow rice and platanos. 24

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

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

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

Postres

Flan

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

Churros "Tres Amigos"

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

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 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 Bacardi rum sauce. 10

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

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

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 Viejo

Our **Bacardi Reserva Private Select Rum** stirred with **Licor 43** vanilla liqueur and chocolate bitters. Named in honor of our founder, Casimiro Hernandez Sr., who was affectionately called "Viejo" by his granddaughter Adela. 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

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

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

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

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

Bebidas

Fresh Roasted Coffee

Roasted in Tampa's Naviera Coffee Mill. 3

Espresso Coffee

Evelio Hernandez's secret blend. 3

Café con Leche

Espresso Cuban coffee with steamed milk. 4

RG's Double Espresso 4

Fresh Brewed Ice Tea 3

Hot Tea 4

Soft Drinks 3

Free refills on soft drinks, ice tea and fresh, roasted coffee.