

# COLUMBIA CAFE

*at the Tampa Bay History Center*

## Salads *All salads served with Cuban bread & butter*

### **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. 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..... **\$14.00 \$7.00 small version**

**Columbia's Original "1905" Salad with Turkey ..... \$14.00**

**Columbia's Original "1905" Salad with "Shrimp al Ajillo"..... \$18.00**

### **Chopped Tomato Salad ✓**

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing ..... **\$9.50**

### **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 ..... **\$12.00**

## 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 ..... **\$14.00**

### **Picadillo "Criollo"**

Cuba's most popular blue plate special. Finely ground beef braised with onions peppers, raisins, olives and capers ..... **\$14.00**

### **Mahi Mahi "Cayo Hueso"**

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with yellow rice, platanos and mojo ..... **\$18.00**

### **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.

Choice of Chicken or Shrimp ..... **\$16.00**

## 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." ..... **\$6.00**

### **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* ..... **\$6.00**

## 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 ..... **\$10.00**

### **Gambas "Al Ajillo"**

Shrimp sautéed in virgin olive oil, fresh garlic and chili peppers ..... **\$12.00**

### **Platanos Maduros ✓**

Fried sweet plantains ..... **\$6.00**

### **Calamares Fritos "A La Romana"**

Tender calamari seasoned and lightly fried ..... **\$15.00**

### **Black Bean Cakes ✓**

A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream ..... **\$8.00**

### **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**

Empanadas stuffed with picadillo, made with spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in two pastry turnovers. .. **\$8.00**

## Sandwiches *Add soup \$5.00*

### **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 ..... **\$10.00**

### **Pressed Meatloaf**

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread. Served with garlic plantain chips ..... **\$11.00**

### **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 garlic plantain chips ..... **\$15.00**

## Desserts

### **White Chocolate Bread Pudding**

Our Dad's favorite. Our version made with white chocolate and topped with a rich Bacardi rum sauce..... **\$10.00**

### **Flan**

Spanish egg custard ..... **\$6.50**

### **Mama Guava Cheesecake**

Honoring Tampa's nickname as "The Big Guava," this New York-style cheesecake is topped with tropical fruit ..... **\$8.00**