

Postres

Flan

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

Churros “Tres Amigos”

Golden brown Spanish pasty dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 6

White Chocolate Bread Pudding

Our version is 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

Mama Guava Cheesecake

Honoring Tampa’s nickname as “The Big Guava,” this New York-styled cheesecake is topped with the tropical fruit. 8

Family Wines

Don Cesar Crianza

A distinctive and delicious Tempranillo red wine. Created in memory of our father and grandfather. Made in Spain’s famous Ribera del Duero region. Bottle 40 Glass 10.5

Don Casimiro

Chardonnay • Pinot Grigio • Cabernet Sauvignon

Proudly produced by the family-owned and –operated Rutherford Ranch on Silverado Trail in Napa, CA. Bottle 36 Glass 10

Adelita Chardonnay

Produced in memory of Adela Hernandez Gonzmart in Penedés, Spain by the Torres family. Bottle 40 Glass 10.5

Melanie Verdejo

100% Verdejo. Named for our family matriarch and wife of Richard Gonzmart. Rueda, Spain. Bottle 32 Glass 8.5

RG Gran Reserva

100% Tempranillo red wine from Rioja, Spain. Named in honor of 4th generation family member Richard Gonzmart. Bottle 52 Glass 13.5

AG Rosado

100% Tempranillo Rosé. Selected by Richard Gonzmart as a surprise for his daughter, from Rioja, Spain. Bottle 28 Glass 7.5

CR Generations

Sauvignon Blanc • Tempranillo-Cabernet Sauvignon

A tribute to the five generations of the founding family who contributed to the success of Florida’s Oldest Restaurant™. Made in La Mancha, Spain. Bottle 32 Half Bottle 16 Glass 8.5

Enzi Chardonnay

Created in memory of 5th-generation family member Andrea Gonzmart’s beloved German Shepherd Enzi, who lost her battle with cancer. Napa Valley, CA. Bottle 40 Glass 10.5

Rusty Red

Rusty is the creation of Richard Gonzmart as a tribute to the unconditional love between a man and his dog. 100% Tempranillo red wine from Rioja, Spain. Bottle 42 Glass 11

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.



Tapas

Chorizo “Española”

Sliced Don Quixote chorizo and onions sautéed in Spanish extra-virgin olive oil. Served with traditional Cuban Crackers. OLE! 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

Queso Fundido

Tetilla cheese, mild and delicious from Galicia in northwest Spain, is baked in a Rioja tomato sauce until melted. Served with toasted Cuban bread points. 10

Champiñones Rellenos

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

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

Scallops “Casimiro”

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

Gambas “Al Ajillo”

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

Calamares Fritos “Romana”

Tender Calamari from Rhode Island, caught fresh 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

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

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. 12

Cuban Sandwich and a cup of soup 15

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.

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® Worchester 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

Dinner Entrées

Entrees include hot Cuban bread and butter

Cup of soup with entrée 4.95

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

Paella “a la Valenciana”

Our version, prepared in a traditional paella pan, features clams, mussels, shrimp, scallops, calamares, chicken and pork, baked with La Bomba Spanish rice, extra virgin olive oil, green peppers, Spanish onions, ripe tomatoes, garlic, spices and splashed with white wine. 32

(Please allow additional time)

Filet Mignon

Grilled choice center-cut tenderloin. Served with fresh vegetables and yellow rice or potato. 36

New York Strip Sirloin “The Bambino”

USDA choice, wet-aged boneless 14 oz. Strip Steak brushed with our Original World-Famous “1905” dressing sauce. Served with stuffed mushrooms and roasted potatoes. Favorite steak of the 4th generation owners, Casey and Richard Gonzmart. 40

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. 22

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

Boliche “Criollo”

Roasted eye round of beef stuffed with chorizo and roasted in flavorful gravy. Served with black beans, white rice and platanos. A family favorite! 18

La Completa Cubana

To sample the flavors of Cuba, we offer this Cuban feast of Roast Pork a la Cubana, Boliche Criollo, Empanadas de Picadillo, platanos, yuca, black beans and yellow rice. 28

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. 24

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. 16

Salteado

Sauteed in 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 22 Steak 24 Shrimp 24

Black Beans Original “1905”

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

Red Snapper “Adelita”

Boneless fillet of snapper, grilled and topped with hearts of palm, artichoke hearts, sun-dried tomatoes, olive oil, garlic and onions. Served with yellow rice. 32

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. 30

Mahi Mahi “Cayo Hueso”

Boneless fillet of mahi mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice, yuca and platanos. 25

Grilled Mahi Mahi

Boneless fillet of mahi mahi simply seasoned, grilled, served with yellow rice and fresh vegetables. 22

Baked Stuffed Grouper

Baked boneless fillet of red grouper stuffed with crabmeat and a tropical passion fruit butter sauce. Gently baked. Served with yellow rice and fresh vegetables. 35

Grilled Grouper

Simply delicious. Seasoned and grilled. Served with yellow rice and fresh vegetables. 30

Grouper “Jimmy”

A boneless fillet of grouper, seasoned, grilled and topped with fresh blue crabmeat, drizzled with lemon butter sauce. Served with yellow rice and asparagus. 34

Cannelloni de Langosta

Three 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. 28

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. 23

Stuffed Shrimp “Jesse Gonzalez”

Jumbo-sized Gulf of Mexico shrimp stuffed with crabmeat and baked with lemon butter. Served with yellow rice and fresh vegetables. 28

Chicken and Yellow Rice “Ybor”

One-half bone-in chicken baked with green peppers, Spanish onions, tomatoes, garlic, extra virgin olive oil and rice. Topped with green peas and red pimentos. 22

Pollo “Riojana”

Boneless chicken breast breaded, grilled and topped with a Rioja tomato sauce and melted Spanish Tetilla cheese. Served with yellow rice and fresh vegetables. 22