

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 pastry 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



Adela and Cesar Gonzmart celebrating their honeymoon in Havana, January, 1947.

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

Scan for complete Wine Book



CeleBRATING 115 Years

ColumbiaSM

Since 1905

GEM of SPANISH RESTAURANTSSM

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

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 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

Garbanzo beans simmered with smoked ham, chorizo sausage and potatoes in a delicious broth of chicken and ham.

Gazpacho Andalucia

Spain's famous cold soup of puree or 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

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"

Prepared in a traditional paella pan, with clams, mussels, shrimp, scallops, calamares, chicken and pork, baked with La Bomba Spanish rice, extra virgin olive oil, green peppers, onions, 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

Ribeye "Sarapico"

Char-grilled, well-marbled, juicy 16 oz. bone-in ribeye steak. Served with roasted potatoes and fresh vegetables. 38

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. 20

Bolicho "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! 20

La Completa Cubana

To sample the flavors of Cuba, we offer this Cuban feast of Roast Pork a la Cubana, Bolicho 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 25

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. 26

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. 24

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. 30

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. 24

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. 24

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 pimientos. 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