

# Columbia Cafe

Waterfront

Dining



est.

2009

## Tapas

### Miranda's Ybor City Devil Crab Croquettes

"Croqueta de jaiba" as they were known during the Great Depression. These four simple croquettes are made from seasoned cooked blue crab meat, paprika and garlic, then breaded with Cuban breadcrumbs and fried.

Served with a side of Columbia hot sauce ..... 15

### Shrimp "Al Ajillo"

Shrimp sautéed in extra-virgin olive oil, fresh garlic and chili pepper ..... 16

### Calamares Fritos "A La Romana"

Tender calamari seasoned and lightly fried. Served with garlic alioli ..... 20

## Salads

All salads served with Cuban bread & butter

### Columbia's Original "1905" Salad®

Named for the year our restaurant opened in Tampa's Latin district of Ybor City, this signature salad was created in the 1940s by waiter Tony Noriega, who added a "secret ingredient" — Worcestershire sauce — to elevate its flavor. Tossed tableside, it features crisp iceberg lettuce, baked ham, Swiss cheese, tomato, olives, Romano and our famous garlic dressing. Inspired by immigrant flavors from Sicily to Cuba, Columbia was named one of USA Today's "10 Great Places to Make a Meal Out of a Salad." Our lettuce is sourced from 3rd-generation family-owned Taylor Farms ..... 18

Smaller version served with entrée ..... 10

Original "1905" Salad with Turkey® ..... 18

Original "1905" Salad® with Shrimp "Al Ajillo" .. 22

### César Salad

Romaine lettuce tossed with Romano cheese, toasted Cuban croutons ..... 15

Smaller version served with entrée ..... 8

César Salad with grilled chicken ..... 20

### Shrimp & Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. Served with Cuban crackers ..... 15

### Empanadas

Carmen, wife of Casimiro Hernandez, Jr., was the queen of preparing these delicate pastry turnovers stuffed with different fillings. During the Depression, food leftovers or fruits would be used to fill the dough and fried. This once blue-plate item is considered a delicacy in our home.

Choice of Picadillo or Chicken ..... 12

### Croquetas de Pollo

Sunday dinner always would begin with our great-grandmother Carmen Hernandez's special recipe for chicken croquettes. Six fried croquettes made with chicken and Cuban cracker crumbs. Served with Columbia hot sauce ..... 10

### Black Bean Cakes ✓

A favorite tapa selection of vegetarians and lovers of black beans. Our house-made black beans puréed and combined with fresh garlic, shallots, Monterey jack and Cheddar cheeses, then breaded and fried. Served with guacamole and sour cream ..... 10

### Champiñones Rellenos ✓

Baked silver dollar mushrooms stuffed with baby spinach, artichoke hearts, fresh garlic and Romano cheese. Drizzled with Spanish extra-virgin olive oil and lemon ..... 12

## Soups

Served with Cuban bread & butter

### Spanish Bean Soup

This soup helped make the Columbia famous! Our restaurant's founder, Casimiro Hernandez, Sr. made this recipe based on a multi-course meal known in Spain as Cocido Madrileño. The flavors of garbanzo beans, ham, chorizo and potato simmered in a hearty chicken and ham stock, seasoned with saffron, garlic and onions, became a staple in Ybor at the turn of the 20th century. By the 1920s, newspapers boasted of Tampa's three great delights: "Sunshine, cigars and soup." ..... 10

### Black Bean Soup ✓

Frijoles Negros prepared exactly as our great-grandmother Carmen Hernandez did. Served over a bed of white rice and topped with diced raw Spanish onion. 100% vegan ..... 10

## Entrees

Served with Cuban bread & butter

### Paella "Española"

This classic dish is cooked in a traditional paella pan with mussels, shrimp, clams, calamares, chicken and pork. It features Molino Roca's Dinamita Rice, cultivated in Spain since 1903, and is simmered with Spanish onions, green peppers, tomatoes, garlic and a splash of white wine ..... 30

### Palomilla

The classic Cuban steak: marinated top sirloin, cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with yellow rice and platanos ..... 24

### Lechon Asado

Compart Family Farms pork shoulder marinated in a delicious garlic-citrus sauce, slowly roasted until tender and topped with sautéed onions. Served with yuca, black beans and white rice ... 24

### Ropa Vieja

Originally introduced to Cuba by Spanish sailors. The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes until tender. Served with white rice and platanos ..... 20

### Picadillo "Criollo"

A family favorite for generations. Finely ground beef braised with onions, peppers, raisins and olives. Served with white rice and platanos ..... 18

### Salteado

A sizzling-hot iron skillet with extra-virgin olive oil is used to sauté sliced Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and your choice of protein. Finished with a splash of hearty red wine and served with yellow rice. Chicken ..... 20 Filet Tips or Shrimp ..... 25

### El Combo de Cuba

Sample the flavors of Cuba and enjoy this feast of lechón asado, ropa vieja, empanada de picadillo, platanos, yuca, black beans and yellow rice ..... 25

### 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 extra-virgin olive oil ..... 20

### Pollo Manchego

Boneless chicken breast, breaded with Cuban bread crumbs and grated Manchego cheese, topped with citrus sauce, sun-dried tomatoes and fresh basil. Served with yellow rice ..... 20

### Mahi-Mahi "Cayo Hueso"

Boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos ... 26

### Eggplant Riojana ✓

Sliced eggplant breaded with Cuban bread crumbs, topped with our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine, then finished with melted Galician Tetilla cheese ..... 22

## Sandwiches

Served with plantain chips Add soup or half "1905" Salad ...10

### The Original Cuban Sandwich

"Best Sandwich in Florida" — Food & Wine magazine

A Tampa treasure! The "Mixto," as it was known in the beginning, was created in the 1890s for the cigar workers as they walked to and from work. 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 between sliced, freshly baked Tampa Cuban bread from La Segunda Central Bakery and life is great. We follow the original 1915 recipe of Casimiro Hernandez, Sr., pressed and brushed with butter for a crispy finish..... 15

### Half & Half Combo

A choice of two: Half of a Cuban Sandwich, Half order of Columbia's Original "1905" Salad or a cup of soup ..... 18

### 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 Swiss cheese on Cuban bread ..... 20

### Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread ..... 20

### Roast Pork Sandwich

Cuban-style slowly roasted pork, pulled from the bone, served on Cuban bread brushed with mojo, topped with sautéed onions ... 18

### Pressed Meatloaf

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread ..... 16

### Goody Goody Hyde Park Cheeseburger

Lettuce, tomato, pickle, onion and mayo. With fries ..... 14

Make it a double burger ..... 17

## Mojita

A refreshing favorite since Columbia's early days, made with Bacardi Superior Rum, muddled mint, lime juice and sparkling water. "One sip takes us back to Havana, 1958..." - Richard & Casey Gonzmart. Served by the glass or pitcher over ice. Glass 14 Pitcher 30

## Sangria

### Sangria Tinto or Blanco

A Columbia favorite and true taste of Spain. Made with Sangre de Toro red or Viña Sol white blend from Catalunya, Spain, Torres 10 Brandy and fresh citrus. Crafted with Familia Torres — longtime friends of the Gonzmart family. Glass 12 Pitcher 30

### Sangria de Cava

A sparkling white sangria made with Jaime Serra Cristalino Cava, Torres Brandy, Torres Magdala Orange Liqueur and fresh citrus. One sip takes you to Spain's sunny Costa Brava. Pitcher 30

### Take Home A Spanish Handmade Sangria Pitcher...48

Choose from a variety of unique handmade ceramic pieces imported from Spain.

Add Columbia Restaurant sangria mix... 6



## Sides

### Platanos Maduros ✓

Fried sweet plantains ..... 8

### White Rice

Fluffy steamed white rice ..... 5

### Yellow Rice

Traditional Spanish-style yellow rice ..... 5

### Yuca

Slow-cooked cassava with garlic mojo ..... 6

### French Fries

Crispy, golden fries ..... 6

## Desserts

**White Chocolate Bread Pudding** Our father & grandfather's favorite, made with Cuban bread, white chocolate, topped with rich Bacardi rum sauce ..... 15

**Flan** Using our great-grandmother's special recipe ..... 8

**Mama Guava Cheesecake** Honoring Tampa's nickname as "The Big Guava," this New York-style cheesecake is topped with tropical fruit ..... 10

**Churros "Tres Amigos"** Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava ... 12

**Key Lime Pie** Graham cracker crust and filling made from pasteurized egg yolks, condensed milk and Key lime juice ..... 12