

CeleBRATING Over 117 Years



*Columbia*SM

Since 1905

GEM of
SPANISH RESTAURANTSSM

Cocktails

Private-Barrel Collection

The Gonzmart family is proud to partner with distilleries around the world to provide our customers with a wide selection of private-barrel spirits. Each barrel is hand-selected by our 4th and 5th generation family members, then carefully bottled and sent to our restaurants so we can share them with you! Enjoy any of our private-barrel liquors neat, on the rocks or in your favorite cocktail.

Knob Creek Bourbon 120 proof

Bacardi Reserva Select Rum

Casa Noble Reposado Tequila

Blanton's Single Barrel Bourbon

Maker's Mark Bourbon 110 proof

Patrón Añejo Tequila

Maestro Dobel Diamante Tequila

Stagg Jr. Barrel Proof Bourbon

Knob Creek Rye Whiskey 100 proof

Burning Chair Cask Strength Bourbon

Maestro Dobel Añejo Tequila

Angels Envy Private Selection Bourbon

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made with **Bacardi Superior Rum**, muddled hierbabuena (mint), lime juice and sparkling water. "One sip takes us back to Havana in 1958 when we tasted our first mojito." – Richard and Casey Gonzmart. Served by the pitcher or in a glass over ice. Pitcher 28 Glass 12

Original "1905" Martini

Created in honor of our centennial. **Ketel One Vodka**, served with marinated olives stuffed with Cabrales cheese. 16

Huckleberry Martini

Blue Ice American Huckleberry Flavored Vodka with fresh muddled blueberries and touch of fresh lemon juice. Served up. 16

Classic Old Fashioned

A favorite of Carmen Hernandez, 2nd generation. **Maker's Mark Private Select Bourbon** with sugar, bitters, cherry and orange. 16

Pete's Manhattan

Hall of Fame bartender Pete Scaglione's favorite cocktail made with his very own recipe using our **Private-Barrel Knob Creek Bourbon**, vermouth and a hint of **Ramazzotti Amaro**. Served up or on the rocks. 16

Ybor Sour

Private-Barrel Knob Creek Rye Whiskey shaken with fresh lemon juice and topped with our famous red sangria. Our take on a New York Sour. 14

Melocotón Rye

Private-Barrel Knob Creek Rye Whiskey shaken with **Blended Family No. 4 Peach Liqueur** and served on the rocks. Named for the famous Melocotón peaches of Spain. 14

El Viejo

Our **Bacardi Reserva Private Select Rum**, stirred with **Licor 43** vanilla liqueur and chocolate bitters. Created in honor of our founder, Casimiro Hernandez, Sr., who was affectionately called "Viejo" by his granddaughter Adela Hernandez Gonzmart. 16

Tango Mango

Dance to the taste of the tropics. Fresh mango and **Bacardi Superior Rum**. Frozen and delicious. Served with a floater of our **Private-Barrel Bacardi Reserva Select Rum**. 14

Casals Spritz

Casals Mediterranean Vermouth, shaken with fresh lemon juice, topped with Cava and served on the rocks. This Spanish vermouth is made with ancestral Catalan grape varieties and enhanced with Mediterranean botanicals by the Torres family. 12

La Adelita

La Adelita Blanco Tequila shaken with house-made guava simple syrup, fresh lime juice and finished with a slice of jalapeño. Sweet and spicy just like our matriarch, Adela Hernandez Gonzmart. 16

Margarita Garrafon

Hall of Fame bartender Garrafon Fernandez combined his native Spanish roots to this Mexican classic. Our **Private-Barrel Patrón Añejo Tequila**, Spain's **Torres Magdala Orange Liqueur**, **Torres Brandy** and fresh lime juice. 14

El 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 with a salted rim. 14

Jalisco Winter

Private-Barrel Maestro Dobel Añejo Tequila with **St. George Spiced Pear Liqueur** and a touch of fresh lemon juice. 14

Paloma

Made with **Maestro Dobel Diamante Tequila**, **Fever-Tree Grapefruit Soda** and a splash of fresh lime juice. Simple and refreshing. 12

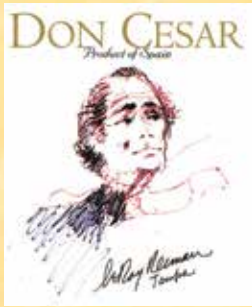
Andalusian Fresa Gimlet

Tito's Handmade Vodka combined with muddled fresh strawberries, fresh basil and fresh lime juice. Shaken and served on the rocks. 12

Naranja Mule

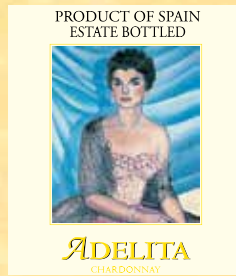
To pay homage to Spain's favorite spirit, we combined **Nolet's Gin** with **Fever-Tree Ginger Beer** and fresh orange juice. 12

Family Wines



Don Cesar® Crianza

A distinctive and delicious tempranillo red wine with blackberry and cassis flavors. Created in memory of our father and grandfather, Cesar Gonzmart. Made in Spain's famous Ribera del Duero region by the Arranz family of Viña Mambrilla. Bottle 42 Glass 11



Adelita® Chardonnay

Brilliant gold color. Fresh, fruit-laden palate culminating in a long, full finish. Produced in memory of our mother and grandmother, Adela Hernandez Gonzmart, in Penedés, Spain by the Torres family. Bottle 42 Glass 11



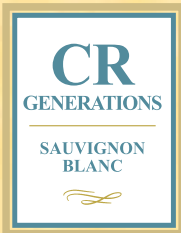
Don Casimiro®

Chardonnay • Pinot Grigio • Cabernet Sauvignon

These wines were selected and bottled in honor of Casimiro Hernandez, Sr. and Casimiro Hernandez, Jr. first- and second-generation founders of the Columbia restaurant, and to celebrate Casimiro "Casey" Gonzmart, Sr. and "Casey" Gonzmart, Jr., fourth generation and fifth generation. Proudly produced by the family-owned and operated Rutherford Ranch on Silverado Trail in Napa, CA. Bottle 36 Glass 10

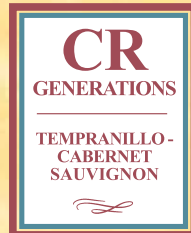
CR Generations

Columbia Restaurant Generations is a tribute to the five generations of the founding family who contributed to the success of Florida's Oldest Restaurant™. Made in La Mancha by the Familia Martínez Bujanda, which has been growing grapes and making wine in Spain for five generations.



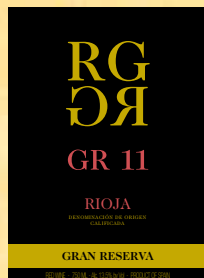
CR Generations Sauvignon Blanc

Fragrant aromas of grapefruit, anise and white flowers follow with crisp acidity and flavors of lime and stone fruit. Bottle 32 Half Bottle 16 Glass 8.5



CR Generations Tempranillo-Cabernet Sauvignon

A blend of 50% Tempranillo and 50% Cabernet Sauvignon. Intense aromas of vanilla and balsam with dark red fruit flavors and soft tannins. Bottle 32 Half Bottle 16 Glass 8.5



RG Gran Reserva

Intense with a big volume developing on the palate, showing big freshness and elegance. 100% Tempranillo. (Rioja) Bottle 54 Glass 14



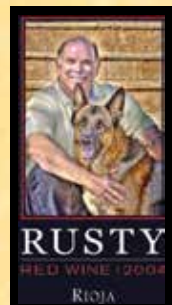
Melanie Verdejo

This velvety and silky wine is 100% Verdejo, a native grape varietal from north-central Spain. (Rueda) Bottle 32 Glass 9



AG Rosado

Big volume on the palate, with fresh fruit and a very long, tasty aftertaste. 100% Tempranillo. (Rioja) Bottle 28 Glass 8



Rusty

Rusty is the creation of Richard Gonzmart as a tribute to the unconditional love between a man and his dog. Through his partnership with Familia Martínez Bujanda, this 100% Tempranillo wine was created from their famous Finca Valpiedra Estate vineyards in Rioja, Spain. Intense red fruit and sweet tannins. Bottle 42 Glass 11



Enzi Chardonnay

Created in memory of fifth-generation family member Andrea Gonzmart's beloved German Shepherd Enzi, who lost her battle with cancer. Enzi Chardonnay, produced in Napa Valley, has bright acidity and flavors of ripe peach, spicy vanilla and passion fruit. Bottle 42 Glass 11

\$10 will be donated from the sale of every bottle of Rusty & Enzi wine to the oncology research at the University of Florida Small Animal Hospital. A minimum of \$20,000 will be donated annually to help find a cure for our four-legged family members.

5 Generations Of Family, Business And Friendship

Familia Bujanda Est. 1889

Bujanda Tempranillo (Rioja)
Bottle 32 Glass 8.5

Bujanda Crianza (Rioja)
Bottle 42 Glass 11

Cantos de Valpiedra (Rioja)
Bottle 45

Finca Valpiedra Reserva (Rioja)
Bottle 58 Glass 15

Bujanda Gran Reserva (Rioja)
Bottle 65

Bodegas Mambrilla (Ribera del Duero)

Alidis 6 Mesas Barrica
Bottle 42 Glass 11

Alidis Reserva Tempranillo
Bottle 51

Alidis Expresion
Bottle 65

Alidis Gran Reserva
Bottle 72

Alidis VS Tempranillo
Bottle 84

Familia Torres Est. 1870

Pazo das Bruxas Albariño (Rías Baixas)
Bottle 38 Glass 10

Jean Leon 3055 Chardonnay (Penedés)
Bottle 36 Glass 10

Jean Leon 3055 Red Blend (Penedés)
Bottle 42 Glass 11

Sangre de Toro Reserva "CR Edition" Cab Sauv (Catalunya)
Bottle 44 Glass 11.5

Purgatori Red Blend (Costers del Segre)
Bottle 60 Glass 15.5

Sangria

Sangria

Tinto or Blanco

A longtime favorite “taste of Spain” at the Columbia. **Spanish CR Generations Tempranillo-Cabernet Sauvignon or CR Generations Sauvignon Blanc** – our personal wine produced to honor the 115th anniversary of the original Columbia Restaurant – along with **Torres Brandy** and fresh citrus juices. Pitcher 28 Glass 10



Richard and Melanie Gonzmart visiting Torres Family Wines in Penedés, Spain while on their honeymoon in September 1973

Sangria de Cava

A sparkling white sangria with **Jaume Serra Cristalino Spanish Cava, Torres Brandy, Torres Magdala Orange Liqueur** and fresh citrus juices. One taste will transport you to the sunny coast of the Costa Brava in Spain. Pitcher 30

Sopas

Cup 8 Bowl 10

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% vegan.

Gazpacho Andalucia

Spain’s famous cold soup of puree of ripe tomatoes, green peppers, onions, cucumbers and garlic. Topped tableside with finely diced vegetables and toasted Cuban croutons.



Gregorio “El Rey” Martinez, one of the Columbia’s legendary waiters, regales a young couple with his expert service (circa 1938).

Ensalada



Cesar Gonzmart posing in the kitchen with Hall of Famers, Head Chef Vincenzo "Sarapico" Perez, Manuel Trujillo and Alberto Menendez (circa 1954). Sarapico was responsible for the creation of many of the Columbia's famous menu items.

Chopped Tomato

A favorite of our father and grandfather, Cesar Gonzmart. Fresh, ripe, Florida tomatoes tossed with julienned sweet onions and our Original "1905" Dressing made with imported Spanish extra-virgin olive oil, fresh garlic, oregano and white wine vinegar. 12

César Salad

Crisp romaine lettuce tossed with Classic Caesar dressing, Romano cheese and Cuban bread croutons. 14 Side Salad with Entrée 8

César Salad with Grilled Chicken 18

One of the 10
Great Places to
Make a Meal Out
of a Salad.
USA Today

Columbia's Original "1905" Salad®

The Columbia's legendary salad tossed tableside. 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*, julienne of baked ham and Swiss cheese. 15

Smaller version of Columbia's Original "1905" Salad® served with entree. 9

Columbia's Original "1905" Salad® with Turkey. 16

Columbia's Original "1905" Salad® with Shrimp "Al Ajillo". 20

* (Originally known as "crisphead", 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!")



Casimiro Jr. constructed a replica of the wishing well from the novel *Don Quixote* when he built the dining room in 1935. The Don Quixote Room was the first air-conditioned dining room in Tampa.

Tapas

Tapas, pronounced (TAH-pahs), are popular throughout Spain in bars and restaurants. Tapas usually accompany a glass of sherry or other aperitifs. Simply put, they are appetizers. Together they can form an entire meal, ranging from simple items such as olives or croquettes to more elaborate preparations such as mussels in a spicy sauce.

Black Bean Cakes

A favorite tapas selection of vegetarians and lovers of black beans. Our house-made black beans pureed and combined with fresh garlic, shallots, Monterey Jack and cheddar cheese, then breaded and fried. Served with guacamole and sour cream. 10

Queso Fundido

Our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine topped with melted cheese. Served with toasted Cuban bread points. 12

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

Stuffed Piquillo Peppers

Sweet piquillo peppers from Spain with a mushroom, chorizo and ham filling, baked in an almond pepper sauce and topped with Manchego cheese. 12



Casimiro Jr., on the right, serving Cuban Sandwiches and other specialties enjoyed by the local immigrants in the Café in 1919.

Empanadas de Picadillo

Our mother and grandmother, Adela, always had her empanadas ready when we visited. The empanadas start with her recipe for picadillo, made with spiced ground beef, garlic, tomato, onions, raisins and olives, wrapped in two pastry turnovers. 12

Croquetas de Pollo

Sunday dinner always would 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 Columbia hot sauce. 10

The "Tapeo" Sampler

Tapeo is the Spanish tradition of sharing small plates of foods with family and friends. Perfect for 3-4 people.

Choose one seafood tapa and two other tapas 39

Choose two seafood tapas and one other tapa 45



50th Anniversary

Left to right: Tampa Mayor Curtis Hixon celebrating the Columbia's 50th anniversary with Cesar Gonzmart, Casimiro Hernandez, Jr., Adela Hernandez Gonzmart and Carmen Hernandez (1955).

Tapas

Ybor City Devil Crab Croquettes

"Croquet 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 breadcrumbs 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. 15

Scallops "Casimiro"

Fresh sea scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 20

Gambas "Al Ajillo"

Spain's most popular tapa features large shrimp sautéed in extra-virgin Spanish olive oil, fresh garlic and chili pepper. 16

Shrimp Supreme

1937 Columbia Restaurant creation of jumbo shrimp wrapped in wafer-thin bacon, marinated and fried. Served with garlic alioli. 18

Shrimp and Crabmeat Alcachofas

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



75th Anniversary

Front Row: Cesar and Adela Hernandez Gonzmart
– 3rd generation

Back Row: Casey and Richard Gonzmart
– 4th generation

Grande Calamari

Tender, giant squid steak grilled with extra-virgin olive oil, lemon, garlic, and parsley. Just like we enjoy in Madrid, Spain at Calle Espoz y Mina. 16

Calamares Fritos "Romana"

Tender calamari from Rhode Island, caught in North Atlantic waters and the highest quality available. The calamari is dusted in seasoned flour and lightly fried. The recipe is from our friend and famed third chef, Miguel Bejines of Sevilla, Spain. 18

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. 20



In 1954 Joe Roman started as a busboy, became the most requested server (known as the "singing waiter") and worked as our ambassador. Joe was honored by the Florida Governor's Conference on Tourism with the "Iris D. Larson Hospitality Award" for his outstanding career and by Visit Tampa Bay with the "Bern Laxer Spirit of Excellence" Award.

In 2006, Tampa Mayor Pam Iorio proclaimed Aug. 16 as "Joe Roman Day." Joe passed away on Dec. 5, 2012. We thank you, Joe, for being part of our family for 58 years.

Platos Principales

Entrées include hot Cuban bread and butter. Cup of soup with entrée. 8
Smaller version of our Original "1905" Salad® with entrée. 9

Salmon "Aurora"

Fresh Verlasso Patagonian salmon seasoned, grilled and topped with Argentinian chimichurri. Served with yellow rice and fresh vegetables. 29

Salmon St. Yago

Fresh Verlasso Patagonian salmon fillet baked in parchment paper with shrimp, crabmeat and artichoke heart stuffing with fresh tomatoes and asparagus. Served with yellow rice. 30

Mahi-Mahi "Cayo Hueso"

Fresh boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice, yuca and platanos. 30

Pompano en Papillot

Boneless fillet of pompano with seafood stuffing of shrimp, crabmeat, artichoke, butter and white wine, wrapped in a parchment paper and baked. Served with yellow rice. 35

Red Snapper "Adelita"

Boneless fillet of red snapper, grilled and topped with hearts of palm, artichoke hearts, sun-dried tomatoes, garlic, onions and olive oil. Served with yellow rice. 38

Baked Stuffed Grouper

Baked boneless fillet of fresh grouper stuffed with crabmeat and finished with a tropical passion fruit butter sauce. Served with yellow rice and vegetables. 40

Grouper "Jimmy"

A boneless fillet of fresh grouper, seasoned, grilled and topped with fresh blue crabmeat, drizzled with lemon butter sauce. Served with yellow rice and asparagus. 40

Grilled Grouper

Simply delicious. Seasoned and grilled. Served with yellow rice and fresh vegetables. 38

Cannelloni de Langosta

Three tender cannelloni pastas filled with Maine lobster meat, shrimp, pan-seared scallops and sautéed shallots blended with a lobster sherry cream reduction, smothered with a lobster sherry Mornay cheese sauce and pieces of lobster. 38

Paella "a la Valenciana"

Prepared in a traditional paella pan featuring 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 and splashed with white wine. 38
(Please allow extra time for preparation.)

Stuffed Shrimp "Jesse Gonzalez"

Jumbo-sized shrimp stuffed with crabmeat and baked with lemon butter. Served with yellow rice and fresh vegetables. Named for our friend, the King of Shrimp. 32

Shrimp & Yellow Rice

Large shrimp baked with yellow rice, green peppers, onions, tomatoes, extra-virgin olive oil and splashed with white wine. 28

Cocina del Rey

Francisco Pijuan served as Spain's royal chef in the palace of King Alfonso XIII. Chef Pijuan relocated to Ybor City and became the head chef of the Columbia Restaurant in 1935 and created these original recipes.

Red Snapper "Alicante"

This incredibly delicious recipe was created in 1938 by Casimiro Hernandez, Jr. Boneless fillet of red snapper, the King of Gulf Fish., backed in a casserole with sweet Spanish onions, green peppers, a rich gravy, olive oil, fresh garlic, white wine and topped with sliced roasted almonds. Served with yellow rice, fried eggplant and shrimp supreme. 40

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. 36

Shrimp Supreme

1937 Columbia Restaurant creation of jumbo shrimp wrapped in wafer-thin bacon, marinated and fried. Served with fresh vegetables and yellow rice. 30

Platos Principales

Filet Mignon

Grilled choice center-cut tenderloin. Served with fresh vegetables and yellow rice. 46

Ribeye "Sarapico"

Char-grilled, well-marbled, juicy 16 oz. bone-in ribeye steak. Served with yellow rice and fresh vegetables. 46

New York Strip Sirloin "The Bambino"

Known for its intense full flavor, our 14 oz. USDA choice, wet-aged boneless strip steak is bold with beefy notes and fine marbling. Brushed with our Original "1905" dressing sauce. Back in the '20s and early '30s, the famed Babe Ruth frequented the Columbia to enjoy this great steak. Served with stuffed mushrooms and yellow rice. 48



Palomilla

Marinated top sirloin cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with fried plantains and french fries or rice. 26

Ropa Vieja

The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with plantanos and white rice. 22

Picadillo "Criollo"

A family favorite for generations. Finely ground choice lean beef, braised with onions, green peppers, olives and raisins. Served with white rice and ripe plantanos. 20

Filet Steak Salteado

Choice tenderloin tips sautéed in extra-virgin olive oil with sliced Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and red wine. Served with yellow rice. 28

La Completa Cubana

To sample the flavors of Cuba, we offer this Cuban feast of roast pork a la Cubana, boliche criollo, Empanada de Picadillo, platanos, yuca, black beans and yellow rice. 30

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. 26

Boliche "Criollo"

Roasted eye round of beef stuffed with chorizo and roasted in flavorful gravy. Served with black beans, white rice and platanos. R.G.'s favorite! 24

Arroz con Pollo "Valenciana"

One half bone-in chicken with green peppers, Spanish onions, tomato, smoked ham, hearts of artichoke, garlic and extra-virgin olive oil baked in a casserole with La Bomba Spanish rice. Splashed with white wine and topped with green peas and red pimentos. 28
(Please allow extra time for preparation.)

Chicken Salteado

A hot iron skillet with extra-virgin olive oil is used to sauté boneless pieces of chicken, onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and splashed with a hearty red wine. Served with yellow rice. 26

Pollo Manchego

Boneless chicken breast, breaded with seasoned Cuban bread crumbs and grated Spanish manchego cheese, cooked on a flat-top griddle. Topped with citrus sauce, sun-dried tomatoes and fresh basil. Served with yellow rice and fresh vegetables. 28

Eggplant "Riojana"

Sliced eggplant breaded with ground plaintain crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine topped with melted Galician Tetilla cheese. 22

"1905" Black Beans

A large bowl of black bean soup topped with Florida tomatoes and our World-Famous Original "1905" Dressing tossed with julienned sweet onions. 20

Postres

Flan

We think our flan is the best we have ever tasted. One taste and we think you will agree. The recipe dates to 1935 when the Columbia opened Tampa's first "Conditioned Air" dining room, the Don Quixote. Our grandmother and great-grandmother, Carmen Hernandez, helped the Columbia gain national fame with her great recipes, especially her flan. Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients. 8

Churros "Tres Amigos"

Golden-brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 10

Key Lime Pie

The original Key lime pie recipe was thought to have been created in Key West, the birthplace of our grandmother and great-grandmother, Carmen Piloto Hernandez in the late 19th century. When the family moved to Ybor City, they brought a prized Key lime tree to plant at their home, beginning a tradition of enjoying fresh Key lime pie at family gatherings. Today 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! Key lime pie is the "Official Pie of the State of Florida." 10

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 ever 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. Enough to share. 12

Chocolate Sueño

A chocolate lover's dream. Chocolate cake topped with chocolate mousse, then drizzled with dulce de leche and chocolate shavings. 12



L to R: Sisters Andrea Gonzmart Williams & Lauren Gonzmart Schellman, 5th generation, Lula Mae Tollaman, Joe Roman, Richard & Melanie Gonzmart & Casey Gonzmart 4th generation. Both Lula Mae & Joe had been honored with the "Bern Laxer Spirit of Excellence" Award (2005).

Cordiales y Cafés

A selection of fine Spanish cordials and signature coffee drinks.

Licor 43 Liqueur	9
Anís del Mono Anisette Liqueur	9
Gran Duque D'Alba Brandy	14
Cardenal Mendoza Brandy	15
Jaime I Brandy, Torres.	22
Torres 10 Brandy	10
Carlos I Brandy	12
Don PX 1994 Pedro Ximenez Sherry	14
Bumbu XO Rum	11
Bumbu Cream Rum	11

Navier Espresso Martini

Van Gogh Espresso vodka combined with Licor 43 and freshly pressed Naviera Coffee Mill espresso. 16

Café Adela

A lovely combination of Kahlua and amaretto blended with Cuban coffee, and a touch of whipped cream. 10

Café Cesar

The distinctive flavor of Anis del Mono blended with Cuban coffee and topped with whipped cream. 9

Spanish Coffee

Café con leche with imported Torres Spanish brandy and Kahlua and topped with whipped cream. 10

Café Melanie

Grand Marnier, Frangelico, amaretto and Bailey's with fresh roasted coffee topped with whipped cream. 10

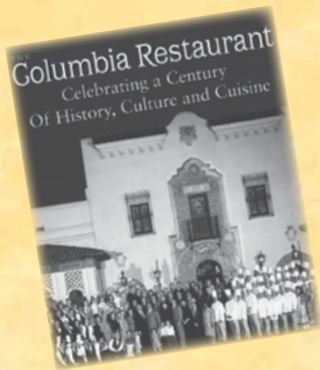
Café Ricardo

Double espresso combined with Bumbu XO Rum and Bumbu Cream Rum. 10



100th Anniversary
4th, 5th and 6th generation family members (2005)

Take A Part Of The Columbia Restaurant Home With You



Celebrating A Century Of History, Culture And Cuisine

More than 100 years of the Columbia's history comes to life in 300+ pages, illustrated with many photos along with stories from the Hernandez-Gonzmart family members, employees, business partners and long-time customers. This book will delight home cooks, offering 77 new, authentic recipes and themed menus for holidays, Sunday brunch, wine tastings and cocktail parties. Learn to make dishes made famous by the Columbia.

The Columbia Restaurant Spanish Cookbook

This new edition features an additional foreword by Andrea Gonzmart Williams, fifth generation Columbia owner and operator. Originally published in 1995, this classic cookbook by Adela Hernandez Gonzmart, third generation owner and operator, and Ferdie Pacheco, author, painter and "fight doctor" for Muhammad Ali, reveals 178 of our prized recipes as well as stories and history of the Columbia Restaurant and Tampa.



Columbia Restaurant Gift Cards

Give the gift of good taste with a Columbia restaurant gift card. Available in any denomination and redeemable at all Columbia restaurant locations throughout Florida. Ask your server for details or buy online via our web site.

Columbia Restaurant Specialty Foods

Take one of our signature items home.

- Columbia's Original "1905" Dressing
- Original "1905" Salad Olives
- Tin of Cuban or American Blend Coffee
- Whole-Bean Espresso
- 10-year old Balsamic Vinegar
- Cuban Bread
- Columbia Hot Sauce
- Columbia's Famous All-Purpose Seasoning
- Sangria Mix
- Any of our Private Label Family Wines

Bebidas

Fresh Roasted Coffee

Roasted by Tampa's Naviera Coffee Mills. 3.25

Espresso Coffee

Evelio Hernandez's secret blend. 3.25

RG's Double Espresso 4

Café con Leche

Espresso Cuban coffee with steamed milk. 4

Spanish Bottled Water, 750ml

Natural or Sparkling. 6

Fresh Brewed Ice Tea 3.25

Hot Tea 4

Soft Drinks 3.25

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

Handpainted Ceramics

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



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ColumbiaRestaurant.com



“As a gem forms with the passage of time, the same is true for the Columbia RestaurantSM, the gem of Spanish restaurantsSM.”

In 1905, Casimiro Hernandez, Sr. — our great-grandfather — immigrated to Tampa’s Ybor City from Cuba and opened a small café called the Columbia Café, serving steaming cups of Cuban coffee and bowls of Spanish bean soup, along with strong drink to fellow immigrants in the “Cigar City.” Over time, the Columbia grew to become one of Florida’s finest restaurants.

Every era brought new challenges, and the Columbia met each with expansion. Prohibition saw the addition of a dining room called “La Fonda.” By 1935, Prohibition had been repealed. Cocktails and dancing were all the rage. Our grandfather, Casimiro Hernandez, Jr. added the first air-conditioned dining room in Tampa and named it the “Don Quixote,” featuring a large dance floor.

In the 1950s, our parents Cesar and Adela Gonzmart carried on old traditions and added new elements. Ever the showman, Cesar serenaded and delighted diners with his magical violin, backed by an orchestra in the lavish “Siboney Room.” Our mother, a concert pianist and noted cookbook author, was the heart of the Columbia.

Culinary and cultural acclaim increased over the years as our family added new rooms for banquets and entertainment. The Columbia Restaurant of Ybor City seats more than 1,700 people in 15 dining rooms and encompasses an entire city block.

Today there are seven Columbia Restaurants throughout Florida, each carrying on our family’s delicious traditions. We also own and operate Ulele, Goody Goody™, Cha Cha Coconuts and Café Con Leche Ybor City.

The heritage that began in 1905 proudly continues into the 21st century with our daughters and sons, the great-great-grandchildren of Casimiro. Just as he did, we take pride in providing the best dining experience for our guests each day with excellent food, Old World service and consistent value at all of our restaurants. History never tasted so good!

Our family history is intertwined with the food we serve. Enjoy our memories scattered throughout this menu.

Richard Gonzmart

Fourth Generation Owner/Operator

Casey Gonzmart

Fourth Generation Owner/Operator

The Historic District of Ybor City

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Columbia Café

801 Water St.

Suite 1905

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Columbia Café

Tampa International Airport

Terminal E Airside

Tampa, FL