

Tapas

Miranda's Ybor City Devil Crab Croquettes

"Croqueta de jaiba" as they were known during the Great Depression. A simple croquette made from seasoned cooked blue crab meat, paprika and garlic then breaded with Cuban bread crumbs and fried. These two crab croquettes are always served with a side of Columbia hot sauce 15

Gambas "Al Ajillo"

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

Calamares Fritos "A La Romana"

Tender calamari seasoned and lightly fried. Served with garlic alioli 18

Scallops "Casimiro"

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

Shrimp & Crabmeat Alcachofas

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

Black Bean Cakes ✓

A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream 10

Queso Fundido ✓

A rich Rioja sauce of tomatoes, garlic, capers, olives and red wine topped with melted imported white cheese with toasted Cuban bread 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

Empanadas

Carmen, 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. This once blue plate item is considered a delicacy in our home.

Empanadas de Picadillo 12

Empanadas de Pollo 12

Empanadas de Ropa Vieja 12

Platanos Maduros ✓

Fried sweet plantains 8

Soups Served with Cuban bread & butter

Spanish Bean Soup

Known back at the turn of the 20th century as Sopa de Garbanzo, the soup helped make 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." 9

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 9

Entrees Served with Cuban bread & butter

Paella "Española"

Spain's national dish prepared in a traditional paella pan featuring clams, mussels, shrimp, scallops, calamares, chicken and pork, baked with La Bomba Spanish rice, Spanish onions, green peppers, tomatoes, garlic and splashed with white wine..... 28

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 18

Picadillo "Criollo"

Cuba's most popular blue plate special. Finely ground beef braised with onions, peppers, raisins and olives. Served with white rice and platanos 16

Lechon Asado

Garlic and citrus marinated roasted pulled Pork, topped with sautéed onions. Served with white rice and topped with black bean and platanos 18

Ropa Vieja

Originally introduced to Cuban by Spanish sailors. 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

Mahi-Mahi "Cayo Hueso"

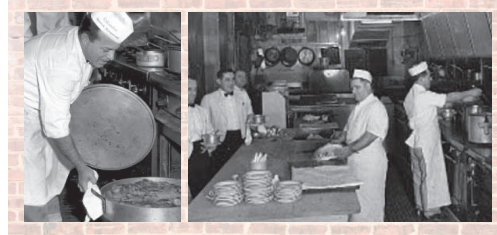
Fresh boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos 24

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 18

Eggplant Riojana ✓

Sliced eggplant breaded with ground plantain crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine. Topped with melted imported white cheese 16



Salads All salads served with Cuban bread & butter

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 and our famous garlic dressing. In the 40's, Tony Noriega, who ventured to New York City during the Depression to find work, added a "secret ingredient," Worcestershire sauce, to the recipe. 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 roast pork. Iceberg lettuce, originally known as crisp head, 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!" 15

Smaller version served with entrée 9

Columbia's Original "1905" Salad with Turkey 16

Columbia's Original "1905" Salad with "Shrimp al Ajillo" 20

Chopped Tomato Salad ✓

A favorite of our father and grandfather, César Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing 12

César Salad

Crisp romaine lettuce tossed with Romano cheese and toasted Cuban croutons 14
Smaller version served with entrée 8
César Salad with Grilled Chicken 18

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 15

Sandwiches Served with plantain chips Add soup or half 1905 Salad 9

Cuban Sandwich

The Cuban Sandwich is a Tampa treasure. The "Mixto," was created in the late 1890s for the cigar workers. The sandwich underwent changes as immigrants from different countries came to Ybor City. The Spanish brought the ham, the Sicilians Genoa salami, the Cubans Mojo-marinated Roast Pork, Germans and Jews Swiss cheese, pickle and mustard. Layer together in between 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 the Cuban bread brushed with butter on top, pressed to a crispy finish 14

Pressed Meatloaf

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

Mahi-Mahi Cubana

The best fish sandwich north of Havana. Grilled fresh mahi-mahi seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with Swiss cheese on Cuban bread 18

Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread 16

Roast Pork Sandwich

Cuban-style slowly roasted pork, pulled from the bone, served on Cuban bread brushed with mojo, topped with sautéed onions 16

Sloppy José

Cuban version of a Sloppy Joe. Shredded choice beef simmered with onions, green peppers and tomatoes on Cuban bread 16

Desserts

White Chocolate Bread Pudding

Our Dad's favorite, made with Cuban bread, white chocolate and topped with a rich Bacardi rum sauce..... 12

Flan Spanish egg custard 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 10