Columbia SM

Since 1905

GEM of
SPANISH RESTAURANTS SM

LUNCH

Cocktails

The Gonzmart family is proud to partner with distilleries around the world to provide our guests with 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.

Eagle Rare Bourbon
Maker's Mark Bourbon 110 proof
Savage & Cooke Bourbon

Knob Creek Bourbon 120 proof
Knob Creek Rye Whiskey 100 proof
Bulleit Bourbon 104 proof

Papa's Pilar Sherry Finished Rum
Patrón Añejo Tequila
Don Julio Reposado Tequila

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 30 Glass 14

Original "1905" Martini

Created in honor of our 100-year anniversary. **Ketel One Vodka**, served with marinated olives stuffed with Cabrales cheese. 16

Huckleberry Martini

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

Andalusian Fresa Gimlet

Our favorite domestic, **Tito's Handmade Vodka,** combined with muddled fresh strawberries, fresh basil and fresh lime juice. Shaken and served on the rocks. 14

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 Columbia Bartender Pete Scaglione, 57 years

Hall of Fame bartender Pete Scaglione's favorite cocktail made with his own recipe using our **Private-Barrel Knob Creek Bourbon,** vermouth and a hint of Ramazzotti Amaro. Served up or on the rocks. 18

Columbia, Gem Of The Ocean

Passion fruit syrup, pineapple, lime and our hand-selected **Private-Barrel Casa Noble Reposado Tequila** shaken and served on the rocks. *"Columbia"* was the first American vessel to circumnavigate the globe and *"Columbia, Gem Of The Ocean"* was an American patriotic song that was long-used as an unofficial national anthem for the U.S. One sip will take you around the world! 14

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. 16

Paloma

Made with **Don Julio Reposado Tequila,** Fever-Tree grapefruit soda and a splash of fresh lime juice. Simple and refreshing. 14

Cuban Old Fashioned

Papa's Pilar Oloroso Sherry Finished Rum with guava syrup and Angostura bitters. Served on the rocks with a twist of orange. 16

Hemingway Daiquiri

Papa's Pilar Blonde Rum, grapefruit juice, Luxardo Maraschino Liqueur and fresh lime juice shaken and served up or on the rocks. 14

Tango Mango

Dance to the taste of the tropics. Fresh mango and **Bacardi Superior Rum**. Frozen and delicious. 14

Zero-Proof Mocktails

Nojito

Flavorful, refreshing and alcohol-free made with muddled hierabuena (mint), lime juice and sparkling water. 8

Pomelo

Named with the Spanish word for grapefruit, this crisp non-alcoholic take on our Paloma combines Fever-Tree Grapefruit Soda with a splash of fresh lime juice. Bright, citrusy and easy-drinking. 10

Frozen Daiquiri

Your choice of mango, strawberry or Piña Colada blended with a kiss of citrus. Perfect for a sunny day in Florida. 10

Zero-Proof Sangria

A refreshing, alcohol-free take on our longtime Columbia favorite, blending **Sangre de Toro Zero 0.0 Garnacha-Syrah** red blend wine made in Spain by Familia Torres with fresh citrus juices and vibrant fruit flavors for a true taste of Spain. Pitcher 26 Glass 12

Family Wines

These exceptional wines only are available to our guests at the Columbia. Each bottle was hand-selected to honor our family, whose vision and passion have crafted the legacy of Florida's Oldest Restaurant™.

Don Casimiro®

Produced by Amici Cellars in Napa Valley, California

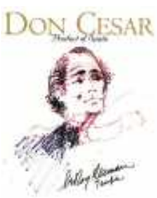
Selected and bottled in honor of Casimiro Hernandez, Sr. and Casimiro Hernandez, Jr., first- and second-generation founders of the Columbia restaurant, and to celebrate Casimiro "Casey" Gonzmart, Sr. and Casey Gonzmart, Jr., fourth generation and fifth generation.

Sauvignon Blanc
Bright, ripe fruit from Lodi with crisp acidity and a refreshing mineral finish.
Bottle 46 Glass 12

Pinot Grigio
Bright and refreshing with pear, almond, and a clean, balanced finish.
Bottle 46 Glass 12

Cabernet Sauvignon
Full-bodied and balanced with flavors of wild berries, licorice and black olive.
Bottle 62 Glass 16

Red Blend
82% Zinfindel,
11% Petite Sirah, 7% Malbec
Rich layers of dark fruit and mocha. Bottle 46 Glass 12



Don Cesar® Reserva

A distinctive blend of Garnacha and Syrah, offering delicate spice notes and a harmonious balance of warmth and structure. Crafted in honor of our father and grandfather, Cesar Gonzmart, by Familia Torres from their esteemed vineyards in Catalunya, Spain.
Bottle 48 Glass 12.5

Adelita® Chardonnay

Brilliant gold color. Fresh, fruit-laden palate culminating in a long, full finish. Created in loving memory of our mother and grandmother, Adela Hernandez Gonzmart, by Familia Torres from their esteemed vineyards in Penedés, Spain.
Bottle 46 Glass 12

Bolita

A story of friendship and fortune, Bolita is a rare collaboration between Richard Gonzmart and legendary winemaker Dave Phinney *(The Prisoner, Orin Swift)*. Blending Grenache, Syrah and Carignan from the rugged hills of Côtes Catalanes, Phinney captures both Catalan soul and Ybor City spirit. Phinney even designed the label himself, featuring wooden bolita balls marked 19 & 05 as a nod to our heritage. Named for the once-illicit, underground lottery that thrived in Ybor City, Bolita is bold, alluring and alive with luck, offering deep flavors of blackberry, cocoa and spice.
Only 500 cases were produced, crafted exclusively for Columbia Restaurant.
Bottle 60 Glass 16

RG Gran Reserva

Intense with a big volume developing on the palate, showing bold freshness and elegance. Deep cherry color with notes of plum, blackberry and spices. 100% Tempranillo, made by Familia Martinez Bujanda in Rioja, Spain.
Bottle 54 * Glass 14

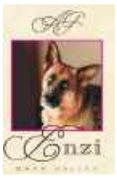
Melanie Verdejo

Velvety and silky, this Verdejo wine—Spain's answer to Pinot Grigio—offers a bright, fresh finish with notes of citrus. Made by Familia Martinez Bujanda in their Finca Montepedroso vineyard of Rueda, Spain.
Bottle 38 * Glass 10

AG Rosado

Big volume on the palate, with fresh red fruit, citrus and a very long aftertaste. 100% Tempranillo, made by Familia Martinez Bujanda in Rioja, Spain.
Bottle 38 * Glass 10

** $5 donated from sale of each bottle of **RG, Melanie** and **AG** wine to Tampa General Hospital's AYA Adolescent & Young Adult Cancer Program*



Enzi

Created by Amici Cellars in Napa Valley, Calif., in memory of fifth-generation family member Andrea Gonzmart Williams' beloved German Shepherd Enzi, who courageously fought but ultimately lost her battle with cancer.

Chardonnay
Rich, creamy texture with highlights of sweet vanilla bean, Anjou pear and toasted nuts. Bottle 54 ** Glass 14

Pinot Noir
Bright, focused red fruits and mulling spices. Deep palate leading to a silky-smooth finish.
Bottle 54 ** Glass 14

Rusty

This 100% Tempranillo wine was created by Familia Martinez Bujanda from their famous Finca Valpiedra Estate vineyards in Rioja, Spain, as a tribute the deep, unconditional bond between a man and his dog.

Tempranillo
This Tempranillo delivers a harmonious blend of vibrant, ripe red fruit and soft, sweet tannins. Subtle undertones of leather, cocoa and toasted oak linger on the finish. An elegant, balanced wine.
Bottle 54 ** Glass 14

*** $5 donated from the sale of each bottle of **Rusty** & **Enzi** wine to University of Florida Small Animal Hospital, whose oncology research has led to success in creating a sarcoma vaccine for dogs and has helped reduce the size of tumors in children*

5 Generations Of Family, Business And Friendship

*Torres is one of the world's most respected wine producers – named **World's Most Admired Wine Brand** by Drinks International six times, with a legacy that spans five generations in Spain. During the harvest season of 1973, newlyweds Richard and Melanie Gonzmart visited Torres on their honeymoon. That moment marked the start of a meaningful bond between Familia Torres and Columbia Restaurant – two multigenerational legacies united by shared values of hospitality, heritage and innovation.*

Pazo das Bruxas Albariño White (Rías Baixas) Bottle 38, Glass 10
Fransola Sauvignon Blanc (Penedès) Bottle 70, Glass 18
RG's Favorite Sauvignon Blanc, Partially Aged In Oak
Marimar Acero Unoaked Chardonnay (Russian River Valley, CA) Bottle 54, Glass 14
Celeste Crianza Tempranillo (Ribera del Duero) Bottle 46, Glass 12
Marimar Mas Cavalls Pinot Noir (Russian River Valley, CA) Bottle 62, Glass 16
Purgatori Red (Costers del Segre) Bottle 60, Glass 15.5
Blend of Cariñena • Garnacha
Secrets del Priorat Red (Priorat) Bottle 62, Glass 16
Blend of Garnacha • Cariñena • Cabernet Sauvignon • Merlot
Jean Leon Le Havre Red (Penedès) Bottle 62, Glass 16
Blend of Cabernet Sauvignon • Cabernet Franc

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Sangria

Sangria

Tinto or Blanco

A longtime favorite "taste of Spain" at the Columbia. **Sangre de Toro** red blend or **Viña Sol** white blend – made in Catalunya, Spain by Familia Torres, longtime friends of the Gonzmart Family – with **Torres 10 Brandy** and fresh citrus juices.
Pitcher 30 Glass 12

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

Zero-Proof Sangria

A refreshing, alcohol-free take on our longtime Columbia favorite, blending **Sangre de Toro Zero 0.0 Garnacha-Syrah** red blend wine made in Spain by Familia Torres with fresh citrus juices and vibrant fruit flavors for a true taste of Spain.
Pitcher 26 Glass 12

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.

Caldo Gallego "Giant Soup"

A favorite to enjoy when visiting the Galicia region along the northwest coast of Spain. Great northern beans simmered in a rich stock with smoked ham, chorizo sausage, turnip greens and potatoes.

Gazpacho Andalucia

Spain's famous cold soup of purée 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 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. 15 Side Salad with Entrée 10

César Salad with Grilled Chicken 20

César Salad with Shrimp "Al Ajillo" 22

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. 18

Smaller version of Columbia's Original "1905" Salad® served with entree. 12

Columbia's Original "1905" Salad® with Turkey. 18

Columbia's Original "1905" Salad® with Shrimp "Al Ajillo." 24

* (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!") Today, our iceberg lettuce is sourced from 3rd-generation family-owned Taylor Farms in CA & AZ.

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.

Sandwiches

The Original Cuban Sandwich

"Best Sandwich in Florida"
– Food & Wine magazine

"Best Cuban Sandwich in Florida"
– Southern Living 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 sandwiches underwent changes as immigrants from different countries came to Ybor City. The City of Tampa was like the sandwich, a mixture of cultures and food. 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. Today we are using the original 1915 recipe of Casimiro Hernandez, Sr., with the same proportions of meat and each ingredient layered atop the other, placed on Cuban bread brushed with butter on top and pressed to a crispy finish. 15

Cuban Sandwich and a cup of soup 20

Half and Half Combo

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

½ Cuban & ½ Salad; ½ Salad & Soup; ½ Cuban and Soup

Mahi-Mahi Cubana

Grilled mahi-mahi fillet seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with Swiss cheese on Cuban bread with plantain chips. 22

Roast Pork Sandwich

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

Mojo Chicken Sandwich

Mojo-marinated char-grilled breast of chicken, melted Swiss cheese, piquillo peppers, lettuce, tomatoes and alioli sauce on Cuban bread. Served with plantain chips. 18

Palomilla Steak Sandwich

Traditional Cuban steak cut very thin, seasoned and quickly grilled. Served on Cuban bread with lettuce, tomato, mojo-marinated onions, our "1905" Dressing sauce and a side of black beans and yellow rice. 24

Curt's Meatloaf Sandwich

Slice of meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread. 16

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 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

Pincho Mixta

Three grilled skewers featuring fine cuts of marinated chicken, pork, Spanish chorizo and caramelized onions. A staple at bars and restaurants in Spain, perfect for sharing. 12

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

Tapas

Ybor City Devil Crab Croquettes

"Croqueta 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 bread crumbs 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 four shareable crab croquettes always are served with a side of Columbia hot sauce. 15

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).

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 bread crumbs.
Served with Columbia hot sauce. 10

Croquetas de Jamón

Beloved Spanish tapa consisting of six croquettes made with a creamy, savory béchamel sauce filling with finely diced ham and deep-fried, golden-brown exterior and a soft, molten center. Served with Columbia hot sauce. 10

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

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. 20

Shrimp "Al Ajillo"

Spain's most popular tapa: Large shrimp sautéed in a sizzling pan of extra-virgin Spanish olive oil and fresh garlic. Prepared the way you might find served in Madrid at Casa Abuelo. 16

Shrimp Supreme

1937 Columbia Restaurant creation of large shrimp wrapped in wafer-thin bacon, marinated and fried. Served with remoulade sauce. 18

Shrimp and Crabmeat Alcachofas

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

Scallops "Casimiro"

Large, North Atlantic sea scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 26

Cakes de Cangrejo

Two large crab cakes are loaded with fresh hand-picked blue crabmeat and grilled. Drizzled with a passion fruit alioli sauce. 22

Platos Principales

Entreés include hot Cuban bread and butter.
Cup of soup with entrée. 8
Smaller version of our Original "1905" Salad® with entrée. 12

El Combo de Cuba

Sample the flavors of Cuba and enjoy this feast of lechón asado, boliche, empanada de picadillo, platanos, yuca, black beans and yellow rice. 28

Lechón Asado "1905"

Compart Family Farms pork shoulder marinated in a delicious garlic-citrus sauce, then slowly roasted until tender and served with black beans, white rice, yuca and platanos. 24

Boliche "Criollo"

Traditional Cuban pot roast eye round beef, stuffed with chorizo, marinated with garlic, oregano and extra-virgin olive oil, slowly roasted with onions, garlic, red wine and a rich beef gravy until tender, sliced and served with black beans, white rice and fried sliced sweet plantains. 24

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

Picadillo a la Habanera

A classic Cuban comfort food, featuring savory ground beef simmered with tomatoes, aromatic sofrito of onion, garlic, green peppers, and a signature blend of green olives, raisins and wine for a sweet-and-savory flavor, served over white rice. 20

Palomilla

The classic Cuban steak – marinated top sirloin cut very thin, quickly grilled and topped with mojo crudo (chopped onion, parsley, lime juice). With fried plantains and french fries or rice. 25

Filet Steak Salteado

Choice tenderloin tips sautéed in extra-virgin olive oil, sliced Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and red wine. Served with yellow rice. 26

Chicken and Yellow 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. 24

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. 22

75th Anniversary

3rd and 4th generation family members (1980)

Vegetariano

Eggplant Riojana

Sliced eggplant breaded with Cuban bread crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine topped with melted Galician Tetilla cheese. 24

Black Beans "1905"

A large bowl of black bean soup topped with chopped tomatoes, sweet onions and our World-Famous Original "1905" Dressing. A favorite pre-race meal for marathon runners and triathletes. 20

Platos Principales

Salmon "Aurora"

Fresh Verlasso Patagonian salmon is seasoned and grilled, then topped with mojo verde and served with yellow rice. 28

Merluza a la Rusa

A Columbia classic since 1935. Spain's favorite fish, Merluza, a mild and slightly sweet fish with tender, meaty white flakes, lightly breaded with seasoned Cuban breadcrumbs and grilled on the flattop. Garnished with lemon butter, chopped hard-boiled egg and parsley. Served with yellow rice. 28

Mahi-Mahi "Cayo Hueso"

Boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos. 28

Mahi-Mahi "Varadero"

Grilled boneless fillet of mahi-mahi crusted with ground crispy green plantain chips, topped with blue crab meat and citrus butter sauce. Served with yellow rice. 32

Adela Hernandez Gonzmart fishing.

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. 38
or Simply Grilled Snapper 36

Shrimp & Yellow Rice

Large shrimp baked with yellow rice, green peppers, onions, tomatoes, extra-virgin olive oil and splashed with white wine. 26

Shrimp Salteado

Large shrimp sautéed in extra-virgin olive oil, sliced Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and red wine. Served with yellow rice. 26

Paella "Española"

Spain's national dish, our lunchtime version consists of shrimp, scallops, calamares, clams, mussels, chicken, pork, Spanish onions, ripe tomatoes, green peppers and fresh garlic, all baked in a paella pan with Spain's Molino Roca Dinamita Rice. 32

Cannelloni de Langosta

Two 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. 30

Fideua de Mariscos

A typical Catalan dish of fresh seafood. Large shrimp, scallops, mussels, clams, garlic, white wine and chili pepper sautéed in a spicy tomato sauce. Tossed with pasta and topped with fresh lump blue crabmeat. 38

Grouper Jimmy

Boneless fillet of fresh grouper, grilled and topped with fresh blue crabmeat, drizzled with lemon butter sauce. With yellow rice and asparagus. 44
or Simply Grilled Grouper 38

Adela Hernandez Gonzmart, her son Casey and her father, Casimiro Hernandez, Jr. – 1952.

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you fall into a high risk group or have a medical condition.

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Postres

Flan

Our recipe dates to 1935, when the Columbia opened Tampa's first "Conditioned Air" dining room, the Don Quixote. Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients. 8

Crema Catalana

A favorite of the Gonzmart family when visiting the "Los Caracoles" restaurant in Barcelona, Spain. "Natilla," Catalan cream, is sprinkled with sugar and caramelized tableside with a flaming torch. 10

Churros "Tres Amigos"

Eight golden-brown Spanish churros dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 12

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. 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." 12

Guava Turnover "Carmita"

Carmen Hernandez baked this dessert at her home for our family on Sundays. Tropical sweet guava and melted sweet cream cheese baked in a soft crispy pastry, dusted with sugar granules, drizzled with vanilla bean sauce. 12

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, Florida-sourced milk and eggs. Topped with a rich Bacardi rum sauce. Enough to share. 16

Coconut Ice Cream

Gustavo Hernandez was the third son of the Columbia founder, Casimiro Hernandez, Sr. Gustavo branched out and founded the Tropical Ice Cream Co. in Ybor City in the early 1940s, producing freshly made tropical ice cream for the Columbia and other restaurants. The most famous and requested of all was the coconut ice cream served in a coconut shell. Today, we are proud to once again be making and serving this Columbia classic. 10

Cordiales y Cafés

A selection of fine Spanish cordials and signature coffee drinks.

Licor 43 Liqueur.....12
Anís del Mono Anisette Liqueur 12
Gran Duque D'Alba Brandy.....16
Cardenal Mendoza Brandy 18
Jaime I Brandy, Torres.....22
Torres 10 Brandy 12
Carlos I Brandy 16
Don PX 1994 Pedro Ximenez Sherry.....15
Papa's Pilar Sherry Finished Rum.....13
Papa's Pilar Blonde Rum 12

Naviera Espresso Martini

Blue Ice Double Espresso Vodka with Licor 43 and our favorite freshly pressed Naviera Coffee Mills espresso. 16

Café con Leche Martini

Blue Ice Double Espresso Vodka with Bailey's Irish Cream liqueur. An adult-version of an Ybor favorite. 16

Café Adela

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

Café Melanie

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

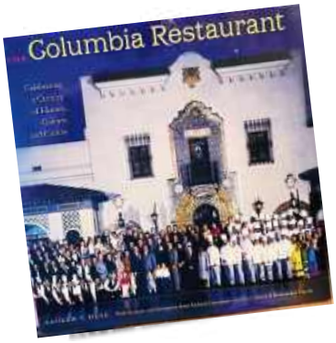
Spanish Coffee

Café con leche with imported Torres Spanish brandy and Kahlua and topped with whipped cream. 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. 30

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. 25

1905 Family Of Restaurants Gift Cards

Give the gift of good taste with a 1905 Family Of Restaurants gift card. Ask your server for details or buy online via our website. Available in any denomination and redeemable at all 1905 Family Of Restaurants throughout Florida, including all Columbias and our sibling restaurants:

Ulele in Tampa Heights - Casa Santo Stefano in Ybor City - Cha Cha Coconuts in Sarasota

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Evelio Hernandez's secret blend. 3.50

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

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

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Flamenco Show

Our Columbia flamenco dinner show takes the stage six nights a week in historic Ybor City. Reserve online or call today. $10 cover per person for guests over the age of 12.

For your convenience, we accept MasterCard, Visa, American Express and Discover. No personal checks, please.

ColumbiaRestaurant.com

YL8/26

Columbia℠
Since 1905
GEM of
SPANISH RESTAURANTS℠

"As a gem forms with the passage of time, the same is true for the Columbia Restaurant℠, the gem of Spanish restaurants℠."

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, Casa Santo Stefano 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, Sr.
Fourth Generation Owner

Andrea Gonzmart Williams
Fifth Generation Owner/Operator

Casey Gonzmart, Jr.
Fifth Generation Owner/Operator

The Historic District of Ybor City
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