

# Salads

All salads served with Cuban bread & butter

## The Original 1905 Salad

The award-winning salad won honors from the nation's largest circulated newspaper, *USA Today* as "One of 10 Great Places to Make a Meal Out of a Salad" on May 8th, 2008. The signature salad, named after the year the restaurant was founded in Tampa's Latin district of Ybor City, was created by using native ingredients from the surrounding farm rich lands of Tampa. Beefsteak tomatoes from Ruskin, Iceberg Lettuce (originally known as Crisphead lettuce) got its name from the layers of ice covering the heads of lettuce as they were shipped by Henry B. Plant's train from as far away as Maine. As the train pulled up, folks would yell out "here comes the icebergs!" also julienne of baked ham and Swiss cheese both used in the Cuban Sandwiches, Romano cheese from the Sicilians and the famous garlic dressing, a variation of the Mojo used for the Cuban roast pork. Worcestershire sauce was introduced in the 40's by Tony Scaglione who had ventured to New York City in the 30's during the depression working in some of the best restaurants of the time, adding the "secret ingredient" to the recipe. Today the Columbia has been told they are the single largest independent user of Lea & Perrin's, the world's best Worcestershire sauce. The Original 1905 Salad is too good to miss!

\$8.95 \$4.95 small version



# Soups

Served with Cuban bread & butter

## Spanish Bean Soup

Known back at the turn of the 20th century as Sopa de Garbanzo, is the soup founder of the Columbia famous. The Hernandez Sr. adapted his version of a hearty multi-course meal known in Spain as Cocado 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,"

.....Cup \$3.95 Bowl \$4.95

## Black Bean Soup

Frijoles Negro prepared with Casimiro Sr's over 100 year old recipe, the same one he used in his homeland of Cuba and his Cafe known as the Columbia in 1905, a sofrito of Spanish extra virgin olive oil, onions, green peppers, oregano, garlic simmered for hours creating this rich 100% vegetarian soup, served over a bed of white rice and topped with diced onions.

.....Cup \$3.95 Bowl \$4.95

## Chilled Gazpacho

Spain's famous cold soup. A puree of ripe tomatoes, green peppers, onion, cucumbers and garlic. Topped with croutons and finely dice vegetables.....Cup \$3.95 Bowl \$4.95

## Shrimp & Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese.....\$8.95

## Empanadas

Carmen the 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 baked creating a meal that would fill the family at lunch or dinner. Today this once blue plate item is considered a delicacy in our home.

Empanada de Picadillo.....\$5.95

Empanada de Pollo.....\$5.95

Empanada de Ropa Vieja.....\$5.95

# Desserts

## White Chocolate Bread Pudding

Our Dad's favorite. Our version made with white chocolate and topped with a rich Bacardi Rum Sauce.....\$5.95

## Flan

Spanish egg custard.....\$3.95

## Key Lime Pie

A Florida favorite.....\$4.95

## Guava Cheese Cake

Traditional cheesecake with a tropical twist of guava.....\$5.95

## Chocolate Cake

Moist chocolate cake with rich chocolate frosting.....\$4.95



# Tapas

## Miranda's Ybor City Devil Crab Croquette

Every Saturday morning "Miranda," the devil crab man, would ride his bicycle through the streets of Ybor City's neighborhoods with a white box attached to the handlebars that was filled with freshly made fried devil crab croquettes. The smell would fill the air and people would drive from all over the city to savor this delicacy made with fresh blue crabs caught nearby at Palmetto Beach's McKay Bay. The "Croquetas de jaiba" as they were known, originated during the Great Depression and used ingredients that were cheap and readily available at the time. It was a simple croquette made from seasoned cooked blue crab meat and stale Cuban bread, rolled into the shape of an American football 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. Always served with hot sauce too.....\$3.95

## Albondigas

Homemade beef meatballs in a mildly spicy tomato sauce.....\$6.95

## Shrimp "Al Ajillo"

Shrimp sautéed in virgin olive oil, fresh garlic and chili pepper..\$7.95

## Queso Fundido

Spanish Tetilla cheese baked in Rioja tomato sauce with toasted Cuban bread.....\$5.95

## Black Bean Caviar

Spicy black bean dip, served with Cuban crackers.....\$4.95

## Scallops "Casimiro"

Fresh scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine..... \$9.95

## Calamares Fritos "A La Romana"

Tender calamari seasoned and lightly fried.....\$8.95

## Marinated Olives

Spanish olives marinated in olive oil and garlic.....\$3.95

## Chorizo Espanola

Sliced chorizo (Spanish sausage) sautéed with onions and olive oil.....\$7.95

# Sandwiches

## Cuban Sandwich

The Cuban Sandwich is a Tampa treasure. The "Mixto," as it was known in the beginning, was created in the late 1890's 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 in 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, using the same proportions of meat with each ingredient layered on top of one another, with the Cuban bread brushed with butter on top, pressed to a crispy finish.....\$8.95

## Pressed Meatloaf

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread, served with garlic plantain chips.....\$7.95

## Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread. Served with garlic plantain chips.....\$8.95

## Roast Pork Sandwich

Marinated and slow roasted Pork pulled from the bone and grilled onions served on hot Cuban bread with garlic plantain chips.....\$8.95

## Relleno con Picadillo

In the early 1900's, after a long days work, Cigar Workers would stop at the corner cafe to pick up a "Relleno" for the walk home. Hollowed out Cuban Bread stuffed with picadillo... ours served with garlic plantain chips.....\$8.95

## "Tampa Bay" Fish Sandwich

Flaky, white fish seasoned with Cuban bread crumbs. Served with lettuce, tomato, garlic alioli sauce on Cuban bread.....\$7.95



# Entrees

## Chicken and Rice "Sarapico"

The traditional dish from Tampa's Ybor City, one quarter chicken baked with yellow rice, green peppers, onions, tomatoes, spices and virgin olive oil. Served with Cuban bread and butter....\$8.95

## Merluza "Russian Style"

Created in the 1930's by the Columbia's famed chef, Francisco Pijuan. A delicate whitefish, lightly seasoned with Cuban bread crumbs. Grilled and topped with lemon butter, chopped parsley and egg. Served with yellow rice, Cuban bread and butter.....\$9.95

## Cuban Bread

The first loaf of Cuban bread was probably created in Ybor City in 1896 at the "Joven Bakery" by the owner, a Sicilian, Francisco Ferlita. La Segunda Central, today Tampa's premier bakery for the best Cuban bread, was started in 1915 by Juan Morè. One of his first customers was the Columbia and today the Morè family is still providing the same great bread to the Columbia for over 90 years. A traditional loaf of Cuban bread is about three feet long and rectangular in shape. The crust of the bread is hard and thin, almost papery, toasted with a soft, delicate dough in the middle. The loaf is stretched long with a moist, long palm frond laid down the middle creating a shallow trench in the upper crust. The Cuban bread found in Tampa is unique and different than what you might sample in Miami and Cuba; it really should be called Tampa bread.



# Sangria

**Sangria**- Spain's delightfully refreshing wine cooler made at the Columbia with a combination of rich bodied red wine and fresh citrus juices.  
.....Glass **\$4.95** Pitcher **\$16.95**

**Imported Sangria**- Made tableside with **Sangre de Toro**, Spain's best selling red wine and **Torres** brandy.....Pitcher **\$19.95**

**Sangria de Cava**- Spain's wonderful bubbling cooler made tableside with **Cristalino** Spanish Cava (Champagne), **Torres** brandy and **Gran Torres** liqueur; with citrus juices. One taste will transport you to the sunny coast of Spain  
.....Pitcher **\$19.95**

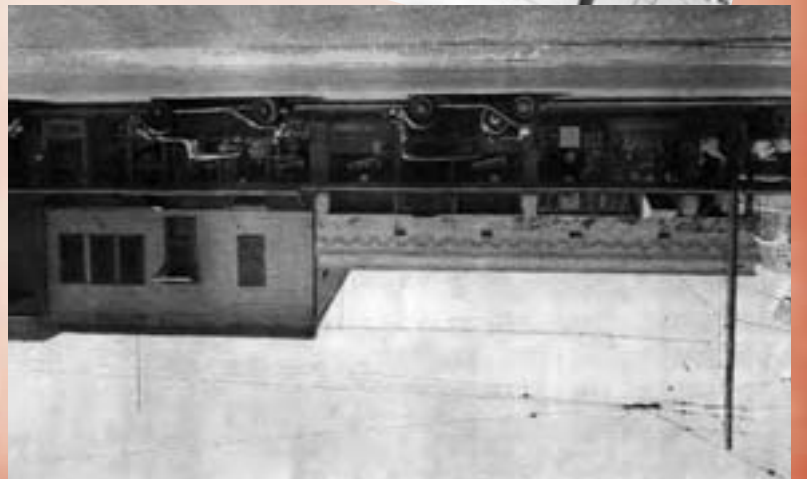
# Wine

**Don Cesar** - A distinctive red wine. Produced in Spain's prestigious Ribera del Duero region in memory of our father, Cesar Gonzmart.  
.....Glass **\$8.95**.....Bottle **\$36.00**

**Adelita**- This outstanding Chardonnay is brilliant in color and possesses a complex bouquet with good intensity. Toasty overtones derived from maturing in a French Oak cask. Smooth and very balanced with tones of vanilla. Produced in memory of our mother, Adela Gonzmart.....Glass **\$8.95**..... Bottle **\$36.00**

**Don Casimiro**- Bottled to honor the founders of the Columbia Restaurant, Casimiro Hernandez, Sr. and Jr.....Glass **\$6.50**.....Bottle **\$26.00**  
**Cabernet Sauvignon • Merlot • Shiraz • Chardonnay • Sauvignon Blanc**

**Carmen**- Selected to honor the memory of our grandmother, Carmen Hernandez, wife of Casimiro Hernandez, Jr; son of the founder.....Glass **\$6.50**.....Bottle **\$26.00**  
**Cabernet Sauvignon • Merlot • Chardonnay • White Zinfandel**



<p><b>At The Pier Overlooking Tampa Bay</b> 800 2nd Avenue, NE Suite 4001 St. Petersburg, Florida (727) 822-8000</p>	<p><b>On Beautiful St. Armands Circle</b> 411 St. Armands Circle Sarasota, Florida (941) 388-3987</p>	<p><b>In the Historic District of Ybor City</b> 2117 East 7th Avenue Tampa, Florida (813) 248-4961</p>
<p><b>In Central Florida's Town of Celebration</b> 649 Front Street Celebration, Florida (407) 566-1505</p>	<p><b>On Sand Key's Intracoastal Waterway</b> 1241 Gulf Blvd. Clearwater Beach, Florida (727) 596-8400</p>	<p><b>In America's Oldest City</b> 98 St. George Street St. Augustine, Florida (904) 824-3341</p>

## COLUMBIA RESTAURANT LOCATIONS

Richard Gonzmart Fourth Generation Owner/Operator  
Casey Gonzmart Fourth Generation Owner/Operator

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 fellow immigrants in the "Cigar City," steaming cups of Cuban coffee and bowls of Spanish bean soup along with a strong drink. Over time, memories of the Café were preserved as the Columbia grew to become one of Florida's finest restaurants.

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

