**Tapas**

**Miranda’s Ybor City Devil Crab Croquettes**
"Croquetta de jaiha," 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-crack croquettes are always served with a side of Cuban hot sauce.  

**Gambas “Al Ajillo”**
Shrimp sautéed in virgin olive oil, fresh garlic and chili peppers  

**Cuban Versus American Croquettes**
Tender crab meat seasoned and lightly fried. This once blue plate item is considered a delicacy in our home.  

**Black Bean Cakes**
A favorite tapa selection of vegetarians and lovers of black beans. Served with sour cream and fresh cucumbers.  

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

**Championes Rellenos**
Baked a croquette made from seasoned cooked blue crab meat, paprika and garlic then breaded with Cuban bread crumbs and fried.  

**Empanadas**
Cuban-style slowly roasted pork, pulled from the bone, served on Cuban bread brushed with mojo, topped with sautéed onions, mushrooms, green peppers and smothered with rich Bacardi rum sauce.  

**Lechon Asado**
Garlic and citrus marinated roast pork, served on a bed of white rice and topped with diced raw Spanish onion. 100% vegetarian  

**Picadillo “Cirolo”**
Cuban most popular blue plate special. Fried ground beef braised with onions, peppers, raisins and olives and served with white rice.  

**Ropa Vieja**
Originally introduced to Cuba by Spanish sailors. Thoneman means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with plátanos and rice.  

**Mahi-Mahi “Cayo Hueso”**
Fresh boneless filet of mahi-mahi marinated in citrus juices and grilled. Served with mango-marinaded onions, yellow rice and plátanos.  

**Saltado**
Inspired by the Chinese who lived in Cuba in the 19th century, a very hot stir-fry dish with extra virgin olive oil is used to sauté boneless pieces of chicken, onions, green peppers, fresh garlic, mushrooms, diced potatoes and chives, topped with a hearty red wine sauce. Served with yellow rice, topped with melted imported white cheese.  

**Eggplant Rijona**
Sliced eggplant breaded with ground plantain crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine. Served with mozzarella and pressed Cuban bread.
Family Wines

Don Cesar’ Grenache
(Alissors, Spain) A distinctive and delicate tempranillo with dark red and spicy flavors. Created in memory of our father and grandfather, Casimiro Hernandez. Made in Spain’s Ribera del Duero region for the fourth-generation family.

Adella Chardonnay
(Alissors, Spain) Buttery, smooth, and refined with hints of apricot and citrus. This wine is made in memory of our mother and grandmother, Adela Hernandez Gonzmart, in Penedès Spain by the Torres family.

CR Generations Tempranillo-Cabernet
(Spain) Blend of 50% Tempranillo, 50% Cabernet Sauvignon. Intense red wine with blackberry and cassis flavors. Created in memory of our second-generation founders of the Columbia Restaurant. Proudly produced by the family-owned and operated Columbia Restaurant. Made in Spain’s Ribera del Duero region.

Rueda wine region.

Melanie Verdejo
(Rueda, Spain) Brilliant gold color. Fresh, wide and big volume developing on the palate, showing a big freshness and elegance. Well balanced acidity, 100% Verdejo.


Cub Sauv / Chardonnay / Pinot Grigio

AG Rosado (Riosja, Spain) Brilliant gold color. Fresh, wide and big volume on the palate, showing a big freshness and elegance. Well balanced acidity, 100% Tempranillo.

RG Gran Reserve (Riosja, Spain) Intense with a big volume developing on the palate, showing a big freshness and elegance. Well balanced acidity, 100% Tempranillo.

Melanie Verdejo (Rueda, Spain) Balanced with nice blackberry and roses. Long and tasty, full attack, with hints of leaf and toasted. 100% Verdejo – native to north-east Spain. Riosja region.

Don Casimiro* (California) Three wines were selected and blended in honor of Casimiro Hernandez Jr., Casimiro Hernandez Jr. and Casimiro Hernandez Sr. First- and second-generation founders of the Columbia Restaurant. Proudly produced by the Smith family and operated at the Smith family-owned and operated Barchard Ranch in Solvang, California.

Cub Sauv / Chardonnay / Pinot Grigio

Cub Sauv / Chardonnay / Pinot Grigio

Sangria

Sangria Tinto or Blanco
A Sangria “Tinto” is a classic “Taste of Spain” at the Columbia. Spanish CR Generations Tempranillo-Cabernet Sauvignon or CR Generations Sauvignon Blanc – our personal wine produced to honor the 100th anniversary of the original Columbia restaurant – along with Torres Brandy and fresh citrus juices. Our frozen cocktails are made with Bacardi Superior Rum, frozen and delicious. Served in a pitcher or in a glass over ice.

Sangria de Cava
A sparkling wine sangria made with Jamie Torello-Cotatina Spanish Cava, Torres Brandy, Torres Siglo Orange Liqueur, and fresh citrus juices. One taste will transport you to the sunny coast of the Costa Brava in Spain.

Mojito

Since the Columbia opened its doors, people have enjoyed this flavorful and refreshing beverage made with Bacardi Superior Rum, modified with lime juice and sparkling water. “This cup 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.

Columbia Restaurant Locations

Columbia Cafe
801 Old Water St, Tampa, FL (813) 229-5511

Sarasota, FL
1241 Gulf Blvd. (941) 388-3987

Clearwater Beach, FL
411 St. Armands Circle (727) 596-8400

Tampa, FL
98 St. George Street (813) 229-5511

Intracoastal Waterway
In the Historic District of Ybor City
In America’s Oldest City

Tampa, FL
2117 East 7th Avenue (813) 229-5511

St. Augustine, Florida
98 St. George Street (813) 229-5511

Our frozen cocktails are relief in a glass on a warm Florida day.

Cool Cream cocktail
5 oz. | 1.5 oz. Bacardi Superior Rum, 0.5 oz. | 0.5 oz. Simple Syrup, 3 oz. | 2 oz. CO2 & 2 oz. heavy cream

Cocktails

Bravo
1 oz. | 0.5 oz. Bacardi Superior Rum, 1 oz. | 0.5 oz. Puerto Rican Orange Liqueur, 1 oz. | 0.5 oz. CO2 & 2 oz. heavy cream

Frosé
Sand Key
Bottle or pitcher of rosé wine and Svedka Black Raspberry. A distinctive and delicious tempranillo that is a long-time favorite “taste of Spain” at the Columbia. Spanish Cava, Torres Brandy, Torres Siglo Orange Liqueur, and fresh citrus juices. One taste will transport you to the sunny coast of the Costa Brava in Spain.

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