Family Wines

Don Cesar® Crianza
(Don Ribera del Duero, Spain)
A distinctive and delicate tempranillo with blackberry and citrus flavors._CREATED in memory of our father and grandfather, Cesar Gonzmart. Made in Spain’s Ribera del Duero region for the business family of Mike Madureira.
Bottle 42  Glass 11

Adelita Chardonnay (Spain)
Bottle 54  Glass 8.5

CR Generations
Bottle 8.5

Carignano
Bottle 32  1/2 Bottle 16

RG Gran Reserve (Rioja, Spain)
Bottle 28  Glass 8

Sangria

Enzi Chardonnay
(Napa Valley)
There’s no substitute for the fresh, wide and big volume developing on the palate, with a big balance of blackcurrant and elegance. Well-balanced acidity, 100% Tempranillo.
Bottle 54  Glass 14

Maloa Verdejo (Rueda, Spain)
Reduced with just a hint of herbaceous and sour: Long and tasty, fresh attack, with slight hints of floral and aromatic 100% Verdejo: native to north-central Spain’s Rueda wine region.
Bottle 32  Glass 9

Don Casimiro® (California)
Three years oak selected and bottled in honor of Gonzmart, Sr. and Gonzmart, Jr., 1st- and second-generation founders of the Columbia Restaurant. Awarded, produced and bottled by the family-owned and operated Rueda Valley in Napa, California.
Bottle 36  Glass 10

Cab Sauv • Chardonnay • Pinot Grigio
Bottle 11  Glass 8

Sangria de Cava

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

Rustic Sangria

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

Frosé
Frozen Rose wine and Stoli. "One sip takes us back to Havana in 1958 when we tasted our first frosé." – Richard and Casey Gonzmart. Served by the pitcher or in a glass over ice.

Frosé

Tango Mango
Dance to the tune of the tropics. Fresh mango, Bacardi Superior Rum, mango juice, and sparkling water. "One sip takes us back to Havana in 1958 when we tasted our first frosé." – Richard and Casey Gonzmart. Served by the pitcher or in a glass over ice.

Tango Mango
**Tapas**

**Miranda’s Ybor City Devil Crab Croquettes**

*Crupeta de jibaco* 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-croquette appetizers are always served with a side of Cuba sauce but can be ordered without it.

**Gambar* “Al Ajillo”**

Shrimp sautéed in virgin olive oil, fresh garlic and chili peppers

**Calamares Fritos “A La Romana”**

Tender calamari seasoned and lightly fried.

**Shrimp & Crabeast Alcachofas**

Baked caserole of shrimp, artichoke hearts topped with grated romano cheese. Served with Cuban crackers

**Black Bean Cakes**

A favorite tapa selection of vegetarians and lovers of black beans. Serving with cumin and sliced cream cheese.

**Queso Fundido**

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

**Championes Releños**

Baked stuffed bell peppers stuffed with spicy bacon, chorizo and potato cooked in a hearty chicken and onion gravy.

**Spanish Bean Soup**

100% vegetarian. Served with Cuban bread.

**Empanadas**

Cuban-inspired stuffed patties with minced pork, green and red peppers, raisins and olives and served with white rice

**Platano Maduros**

Fried sweet plantains

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**Soups**

Served with Cuban bread & butter

**Spanish Bean Soup**

Known back at the turn of the 20th century as *Sopa de Garbanzos*, the soup helped make the Cuban famous. The founder of the Columbia, Carmen Hernandez Sr., based his version of hearty mulitcousine taste in Spain with Cozco Mahirikin. 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.”

**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.

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**Entrees**

Served with Cuban bread & butter

**Chicken & 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

**Picadillo “Cristo”**

Cuban most popular blue plate special. Flash ground beef braised with onions, peppers, raisins and served with white rice

**Lechon Asado**

Garlic and citrus marinated roasted pulled Pork, served on Cuban bread

**Ropa Vieja**

Originally introduced to Cuba by Spanish sailors. Themenoo means “old clothes” because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with plantains and white rice.

**Mahi-Mahi “Cayo Hueso”**

Fresh boneless fillets of mahi-mahi marinated in citrus juices and grilled.

**Saltado**

Inspired by the Chinese who lived in Cuba in the 19th century, a very hot and juicy dish with extra virgin olive oil is used to saute boneless pieces of chicken, onions, green peppers, fresh garlic, mushrooms, diced potatoes and chilies. Served plated with a hearty red wine. Served with yellow rice.

**Eggplant Roijana**

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

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**Sandwiches**

Served with pineapple chips

**Columbia’s Original “1905” Salad**

The Columbia’s legendary salad-based tableside. Grilled iceberg lettuce with julienne of baked ham, natural Swiss cheese, tomato, olives, grated Romano cheese and our famous garlic dressing. In the 1960’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 Harry B. Flett’s trains. As the trains pulled up, people would yell “Willie come the iceberg?”

**Cuban Sandwich**

The Cuban Sandwich is a Tampa treasure. The “Minita,” was created in the late 1900s for the cigar workers. The sandwich underwent changes as immigrants from different countries came to Ybor City. The Spanish brought the ham, the Sicilians Genes 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 1905 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.

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**Desserts**

**White Chocolate Bread Pudding**

Our Dad’s favorite, made with Cuban bread, white chocolate and topped with a rich brandy rum sauce.

**Spanish Cookies**

Green lemon Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava.