

Family Wines

Don Cesar® Crianza (Don Ribera del Duero, Spain)
A distinctive and delicious tempranillo red wine with blackberry and cassis flavors. Created in memory of our father and grandfather, Cesar Gonzmart. Made in Spain's Ribera del Duero region by the Arranz family of Viña Mambrilla.

Bottle **42** Glass **11**

Adelita Chardonnay (Spain)
Brilliant gold color. Fresh, fruit-laden palate culminating in a long, full finish. Produced in memory of our mother and grandmother, Adela Hernandez Gonzmart, in Penedés Spain by the Torres family.

Bottle **42** Glass **11**

CR Generations Tempranillo-Cabernet (Spain)
Blend of 50% Tempranillo, 50% Cabernet Sauvignon. Intense aromas of vanilla and balsam with ripe dark red fruit on the palate. Green apple and tropical fruits, balanced by subtle oak, cinnamon and vanilla.

Bottle **32** 1/2 Bottle **16**
Glass **8.5**

CR Generations Sauvignon Blanc (Spain)
Fragrant aromas of grapefruit, anise and white flowers follow with crisp acidity and flavors of lime and stone fruit.

Bottle **32** 1/2 Bottle **16**
Glass **8.5**

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

Bottle **54** Glass **14**

Melanie Verdejo (Rueda, Spain)
Balanced acidity gives freshness and nerve. Long and tasty, fruit attack, with hints of fennel and aniseed. 100% Verdejo - native to north-central Spain's Rueda wine region.

Bottle **32** Glass **9**

Don Casimiro® (California)
These wines were selected and bottled in honor of Casimiro Hernandez, Sr. and Casimiro Hernandez, Jr. first- and second-generation founders of the Columbia Restaurant. Proudly produced by the family-owned and operated Rutherford Ranch on Silverado Trail in Napa, California.

Bottle **36** Glass **10**

Cab Sauv • Chardonnay • Pinot Grigio

AG Rosado (Rioja, Spain)
Clean and bright fuchsia color with violet tones. Fresh, wide and big volume on the palate, with fresh fruit. 100% Tempranillo.

Bottle **28** Glass **8**

Enzi Chardonnay (Napa Valley)
Created in memory of 5th generation family member Andrea Gonzmart's beloved German Shepherd Enzi, who lost her battle with cancer. Enzi Chardonnay has a bright acidity and flavors or ripe peach, spicy vanilla and passion fruit.

Bottle **42** Glass **11**

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 sweet tannins.

Bottle **42** Glass **11**

\$10 will be donated from the sale of every bottle of Enzi & Rusty wine to the Oncology Research at the University of Florida Small Animal Hospital. A minimum of \$20,000 will be donated annually to help find a cure for our Four-legged family members.

Sangria

Sangria Tinto or Blanco
A longtime favorite "taste of Spain" at the Columbia. Spanish CR Generations Tempranillo-Cabernet Sauvignon or CR Generations Sauvignon Blanc — our personal wine produced to honor the 110th anniversary of the original Columbia restaurant — along with Torres Brandy and fresh citrus juices.

Glass **9** Pitcher **28**

Sangria de Cava
A sparkling white sangria made 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 **28**

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.

Glass **12** Pitcher **28**

FROZEN COCKTAILS

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

Frosé
Band of Roses Rosé wine and Svedka Vodka blended with all-natural juices and ice.

Glass **10**

Tango Mango
Dance to the taste of the tropics. Fresh mango, and Bacardi Superior Rum. Frozen and delicious. Served a floater of our Private-Barrel Bacardi Reserva Select Rum.

Glass **12**

COLUMBIA RESTAURANT LOCATIONS

IN CENTRAL FLORIDA'S TOWN OF CELEBRATION, FL
649 Front Street Celebration, FL (407) 566-1505
COLUMBIA CAFE TERMINAL E AIRSIDE
Tampa International Airport Tampa, FL

ON SAND KEY'S INTRACOASTAL WATERWAY
1241 Gulf Blvd. Clearwater Beach, FL (727) 596-8400

ON BEAUTIFUL ST. ARMANDS CIRCLE
411 St. Armands Circle Sarasota, FL (941) 388-3987

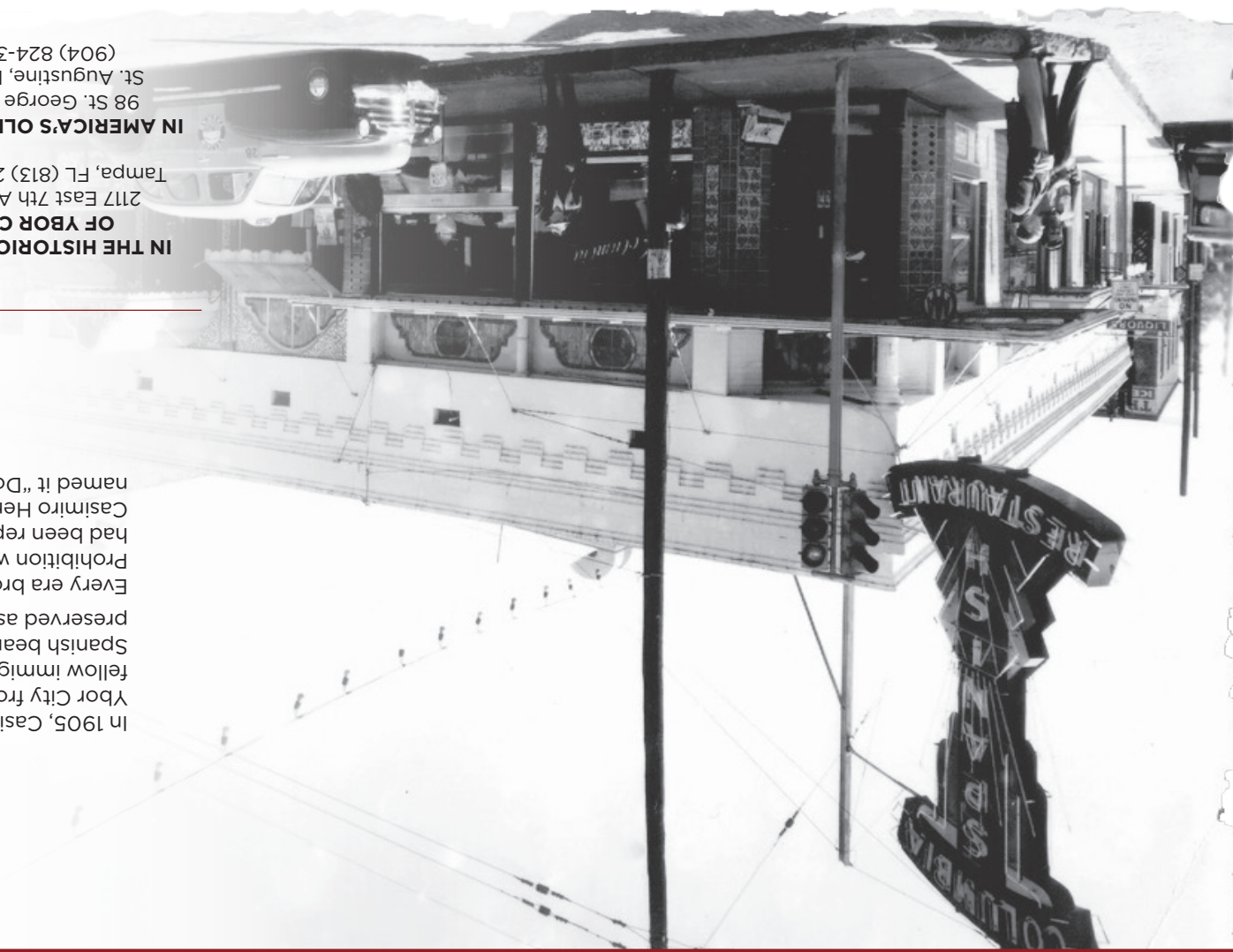
IN THE HISTORIC DISTRICT OF YBOR CITY
2117 East 7th Avenue Tampa, FL (813) 248-4961
98 St. George Street St. Augustine, Florida (904) 824-3341

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

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 cafe called the Columbia Cafe, 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 Cafe 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.



at the Tampa Bay History Center

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 11

Gambas “Al Ajillo”

Shrimp sautéed in virgin olive oil, fresh garlic and chili peppers 15

Calamares Fritos “A La Romana”

Tender calamari seasoned and lightly fried 17

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* 9

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 10

Empanadas de Pollo 10

Empanadas de Ropa Vieja 10

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.” 7

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* 7

Entrees

Served with Cuban bread & butter

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 and served with white rice 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 16

Mahi-Mahi “Cayo Hueso”

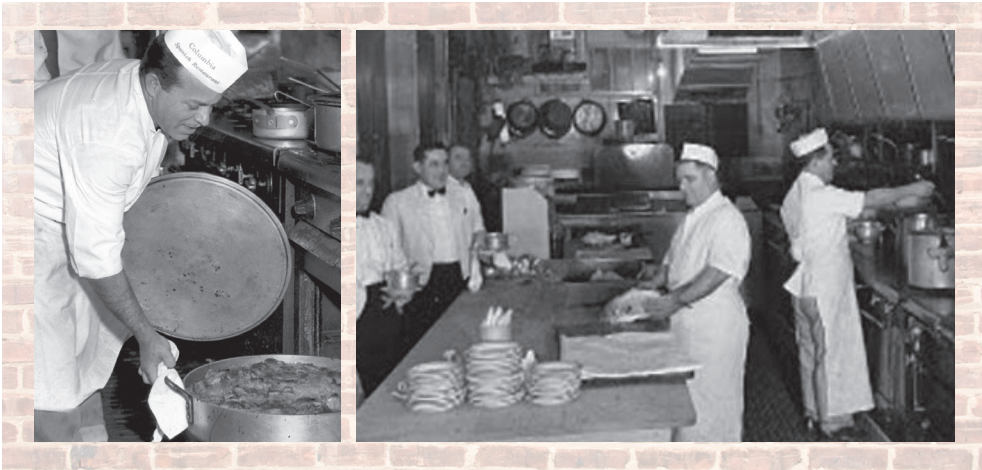
Fresh boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos 22

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 8

Columbia’s Original “1905” Salad with Turkey 15

Columbia’s Original “1905” Salad with “Shrimp al Ajillo” 18

Chopped Tomato Salad

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions, and 1905 dressing 10

César Salad

Crisp romaine lettuce tossed with Romano cheese and toasted Cuban croutons 12

Smaller version served with entrée 7

César Salad with Grilled Chicken 16

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 14

Sandwiches

Served with plantain chips

Add soup 7 or half 1905 Salad 8

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 14

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 9

Churros “Tres Amigos” Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava 8