

CeleBRATING Over 119 Years



*Columbia*SM

Since 1905

GEM of
SPANISH RESTAURANTSSM

Cocktails

Private-Barrel Collection

The Gonzmart family is proud to partner with distilleries around the world to provide our customers with a wide selection of 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.

Blanton's Single Barrel Bourbon
Maker's Mark Bourbon 110 proof
Savage & Cooke Bourbon
Stagg Jr. Barrel Proof Bourbon

Angel's Envy Private Selection Bourbon
Knob Creek Bourbon 120 proof
Knob Creek Rye Whiskey 100 proof
Papa's Pilar Sherry Finished Rum

Maestro Dobel Diamante Tequila
Maestro Dobel Añejo Tequila
Patrón Añejo Tequila
Casa Noble 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

Guava Gin Spritz

6 O'clock Gin London Dry, Aperol, house-made guava syrup topped with cava. 15

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. 12

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 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. 16



Bartender Pete Scaglione

"1905" Sazerac

A classic whiskey cocktail made with our **Private-Barrel Knob Creek 100-proof Rye Whiskey**, Herbsaint Liqueur, bitters and sugar. 16

Nolet's Limeade

Nolet's Gin, fresh lime juice, Luxardo Maraschino Liqueur, cherry and soda water. 14

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. 15

La Adelita

Private-Barrel Maestro Dobel Añejo Tequila shaken with house-made guava syrup, fresh lime juice and finished with a slice of jalapeño. Sweet and spicy just like our matriarch, Adela Hernandez Gonzmart. 16

Paloma

Made with **Maestro Dobel Diamante Tequila**, **Fever-Tree Grapefruit Soda** and a splash of fresh lime juice. Simple and refreshing. 12

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

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®

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. *Produced by Amici Cellars in Sonoma County, Calif.*

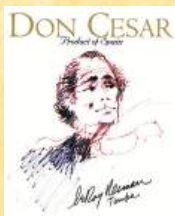


Sauvignon Blanc

Bright and vibrant, with signature ripe fruit flavors from the eastern edge of California's Lodi region. Crisp acidity and a refreshing mineral finish. Bottle 44 Glass 12

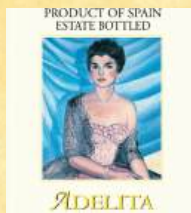
Red Blend - 82% Zinfandel, 11% Petite Sirah, 7% Malbec

Aromas of cooked fruit, spices, and vanilla. On the palate, this medium-bodied wine is round, juicy and full of dark fruit flavor with a long finish. Bottle 44 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 44 Glass 12

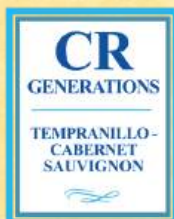


Adelita® Chardonnay

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 44 Glass 12

CR Generations

Columbia Restaurant Generations is a tribute to the five generations of the founding family who contributed to the success of Florida's Oldest Restaurant™. Made in La Mancha by the Familia Martínez Bujanda, which has been growing grapes and making wine in Spain for five generations.



Sauvignon Blanc

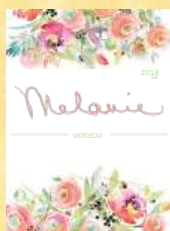
Fragrant aromas of grapefruit, anise follow with crisp acidity and flavors of lime and stone fruit. Bottle 34 Glass 9

Tempranillo-Cabernet Sauvignon

50% Tempranillo and 50% Cabernet Sauvignon. featuring rich vanilla aromas, deep red fruit and velvety tannins. Bottle 34 Glass 9

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 35 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 34 Glass 9



Enzi

Created by Amici Cellars in Sonoma County, 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.



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.

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

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 will be donated from the sale of every bottle of Rusty & Enzi 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.

5 Generations Of Family, Business And Friendship

Familia Bujanda, Est. 1889

Bujanda Tempranillo (Rioja) Bottle 32, Glass 8.5

Bujanda Crianza (Rioja) Bottle 42, Glass 11

Cantos de Valpiedra (Rioja) Bottle 45

Finca Valpiedra Reserva (Rioja) Bottle 58, Glass 15

Bujanda Gran Reserva (Rioja) Bottle 65

Familia Torres, Est. 1870

Pazo das Bruxas Albariño White (Rías Baixas) Bottle 38, Glass 10

Sangre de Toro Original Red Blend (Catalunya) Bottle 34, Glass 9

Celeste Crianza Tempranillo (Ribera del Duero) Bottle 46, Glass 12

Purgatori Red Blend (Costers del Segre) Bottle 60, Glass 15.5

Secrets del Priorat Red Blend (Priorat) Bottle 62, Glass 16

Viña Sol Blanco or **Sangre de Toro Tinto** (Catalunya) Half Bottle 16

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

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 8
César Salad with Grilled Chicken 20
César Salad with Shrimp "Al Ajillo" 20

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."**

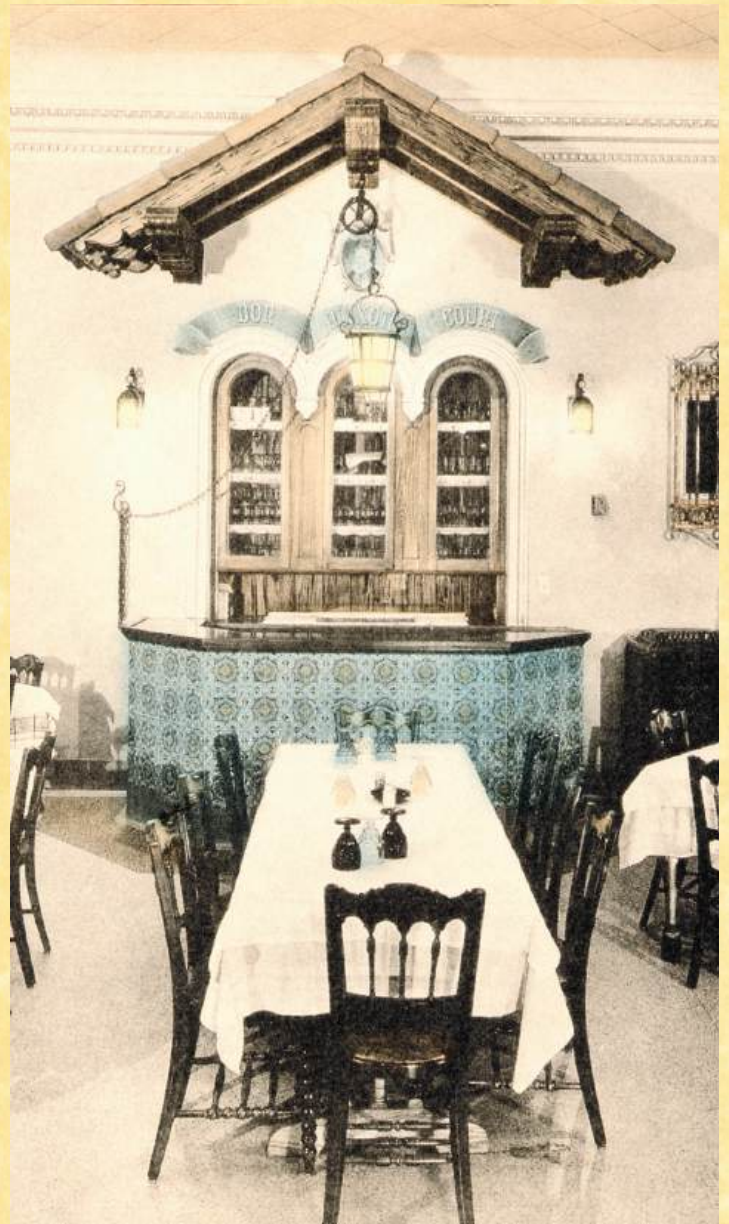
The signature salad, named for the year the restaurant was founded in Tampa's Latin district of Ybor City, was inspired by immigrants to the Cigar City: Romano cheese from the Sicilians and the famous garlic dressing used by Cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce*, julienne of baked ham and Swiss cheese. 16

Smaller version of Columbia's Original "1905" Salad® served with entree. 9

Columbia's Original "1905" Salad® with Turkey. 16

Columbia's Original "1905" Salad® with Shrimp "Al Ajillo." 20

* (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.

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

Chicken, pork tenderloin, slices of Spanish chorizo and onions skewered, marinated and grilled. 10

Stuffed Piquillo Peppers

Sweet piquillo peppers from Spain with a mushroom, chorizo and ham filling, baked in an almond pepper sauce and topped with Manchego cheese. 12



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).



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

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

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 cracker crumbs. Served with Columbia hot sauce. 10

The "Tapeo" Sampler

Tapeo is the Spanish tradition of sharing small plates of foods with family and friends. Perfect for 3-4 people.

Choose one seafood tapa and two other tapas 40

Choose two seafood tapas and one other tapa 45

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 crab croquettes always are served with a side of Columbia hot sauce. 15

Scallops "Casimiro"

Fresh sea scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine. 24

Shrimp "Al Ajillo"

Spain's most popular tapa, large shrimp sautéed in extra-virgin Spanish olive oil and fresh garlic. 16



75th Anniversary

Front Row: Cesar and Adela Hernandez Gonzmart
– 3rd generation

Back Row: Casey and Richard Gonzmart
– 4th generation

Shrimp and Crabmeat Alcachofas

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

Cakes de Cangrejo

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh hand-picked domestic blue crabmeat and grilled. Drizzled with a passion fruit alioli sauce. 20

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. 18

In 1954 Joe Roman started as a busboy, became the most requested server known as the "singing waiter") and



worked as our ambassador. Joe was honored by the Florida Governor's Conference on Tourism with the "Iris D. Larson Hospitality Award" for his outstanding career and by Visit Tampa Bay with the "Bern Laxer Spirit of Excellence" Award. In 2006, Tampa Mayor Pam Iorio proclaimed Aug. 16 as "Joe Roman Day." Joe passed away on Dec. 5, 2012.

We thank you, Joe, for being part of our family for 58 years.

Platos Principales

Entreés include hot Cuban bread and butter.

Cup of soup with entrée. 8 Smaller version of our Original "1905" Salad® with entrée. 9

Red Snapper "Alicante"

This recipe was created in 1938 by second-generation Casimiro Hernandez, Jr. Boneless fillet of Red Snapper, King of Gulf Fish, baked in a casserole with sweet Spanish onions, green peppers, a rich gravy, olive oil, garlic, white wine and topped with sliced roasted almonds. Served with shrimp supreme, fried eggplant and yellow rice. 40

Salmon "Aurora"

Fresh Verlasso Patagonian salmon is seasoned and grilled, then topped with mojo verde and served with yellow rice and fresh vegetables. 32

Salmon St. Yago

Fresh Verlasso Patagonian salmon fillet, baked in parchment paper and stuffed with shrimp, crabmeat and artichoke heart stuffing, tomatoes and asparagus. Served with yellow rice. 32

Mahi-Mahi "Cayo Hueso"

Fresh boneless fillet of mahi-mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice, yuca and platanos. 30

Mahi-Mahi "Varadero"

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

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

Grilled Red Snapper or Grouper

Your choice of boneless fresh Gulf grouper or Red Snapper, King of the Gulf of Mexico fish – Seasoned, grilled and served with yellow rice and fresh vegetables. Simply delicious. 42

Baked Stuffed Grouper

Baked boneless fillet of fresh grouper stuffed with crabmeat and finished with a tropical passion fruit butter sauce. Served with yellow rice and vegetables. 42

Grouper "Jimmy"

A boneless fillet of fresh grouper, seasoned, grilled and topped with fresh blue crabmeat, drizzled with lemon butter sauce. Served with yellow rice and asparagus. 42

Pompano en Papillot

Boneless fillet of pompano with seafood stuffing of shrimp, crabmeat, artichoke, butter and white wine, wrapped in parchment paper and baked. Served with yellow rice. 35

Fideua de Mariscos

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

Cannelloni de Langosta

Three 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. 36

Stuffed Shrimp "Jesse Gonzalez"

Jumbo-sized shrimp stuffed with crabmeat and baked with lemon butter. Served with yellow rice and fresh vegetables. 32

Shrimp & Yellow Rice

Large shrimp baked with yellow rice, green peppers, onions, tomatoes, extra-virgin olive oil and splashed with white wine. 28

Shrimp Supreme

1937 Columbia Restaurant creation of large shrimp wrapped in wafer-thin bacon, marinated and fried. Served with remoulade sauce. 28

Paella

Prepared in a traditional paella pan with La Bomba Spanish rice and extra-virgin olive oil. (Please allow extra time for preparation.)

Paella "a la Valenciana"

Made with clams, mussels, shrimp, scallops, calamares, chicken and pork, green peppers, Spanish onions, ripe tomatoes, garlic and splashed with white wine. 39

Paella Marinera 1/2 Maine lobster, large shrimp, scallops, clams, mussels, and calamares. A seafood lover's feast. 48

Paella de Verduras

Vegetarian paella made with a variety of beans, green beans, artichoke hearts, tomatoes, onions, green peppers, garlic and vegetable saffron broth. 34

Platos Principales

New York Strip Sirloin "The Bambino"

Known for its intense full flavor, our 14 oz. USDA choice, wet-aged boneless strip steak is bold with beefy notes and fine marbling. Brushed with our Original "1905" Dressing sauce. Back in the '20s and early '30s, the famed Babe Ruth frequented the Columbia to enjoy this great steak. Served with stuffed mushrooms and yellow rice. 48



Ribeye "Sarapico"

Char-grilled, well-marbled, juicy 20 oz. bone-in ribeye steak. Served with yellow rice and fresh vegetables. 48

Filet Mignon

Grilled choice center-cut tenderloin. Served with fresh vegetables and yellow rice. 46

Palomilla

The classic Cuban steak – marinated top sirloin cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with fried plantains and french fries or rice. 26

Picadillo "Criollo"

A family favorite for generations. Finely ground choice lean beef, braised with onions, green peppers, olives and raisins. Served with white rice and ripe plantanos. 22

Salteado

Inspired by the Chinese who lived in Cuba in the 19th century, a very hot skillet with extra-virgin olive oil is used to sauté sliced Spanish onions, green peppers, fresh garlic, mushrooms, diced potatoes, chorizo and red wine. Served with yellow rice.

Choice of chicken, tenderloin tips or shrimp. 30

La Completa Cubana

To sample the flavors of Cuba, we offer this Cuban feast of lechón asado, boliche criollo, Empanada de Picadillo, platanos, yuca, black beans and yellow rice. 30

Lechón Asado "1905"

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

Boliche "Criollo"

Roasted eye round of beef stuffed with chorizo and roasted in flavorful gravy. Served with black beans, white rice and platanos. R.G.'s favorite! 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. 22

Arroz con Pollo "Valenciana"

One half bone-in chicken, green peppers, onions, tomato, ham, hearts of artichoke, garlic and extra-virgin olive oil baked in a casserole with La Bomba Spanish rice. Splashed with white wine and topped with green peas and red pimientos. 30

(Please allow extra time for preparation.)

Pollo Manchego

Boneless chicken breast, breaded with seasoned Cuban bread crumbs and grated Spanish manchego cheese, cooked on a flat-top griddle. Topped with citrus sauce, sun-dried tomatoes and fresh basil. Served with yellow rice and fresh vegetables. 28

Eggplant Riojana

Sliced eggplant breaded with ground Cuban bread crumbs, smothered in our rich Rioja sauce of tomatoes, garlic, capers, olives and red wine topped with melted Galician Tetilla cheese. 22

"1905" Black Beans

A large bowl of black bean soup topped with tomatoes, our World-Famous Original "1905" Dressing and chopped sweet onions. 18

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 with a flaming torch. 10

Churros "Tres Amigos"

Golden-brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel and guava. 10

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." 10

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. One taste and you will understand why it was our favorite dessert. 10

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. 14

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.....	10
Anís del Mono Anisette Liqueur	10
Gran Duque D'Alba Brandy.....	15
Cardenal Mendoza Brandy	16
Jaime I Brandy, Torres.....	22
Torres 10 Brandy	10
Carlos I Brandy	14
Don PX 1994 Pedro Ximenez Sherry.....	14
Papa's Pilar Sherry Finished Rum.....	12
Papa's Pilar Blonde Rum	12

Naviera Espresso Martini

Van Gogh Espresso vodka combined with Licor 43 and freshly pressed Naviera Coffee Mills espresso. 16

Café Adela

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

Café Cesar

The distinctive flavor of Anis del Mono blended with Cuban coffee and topped with whipped cream. 9

Spanish Coffee

Café con leche with imported Torres Spanish brandy and Kahlua and topped with whipped cream. 10

Café Melanie

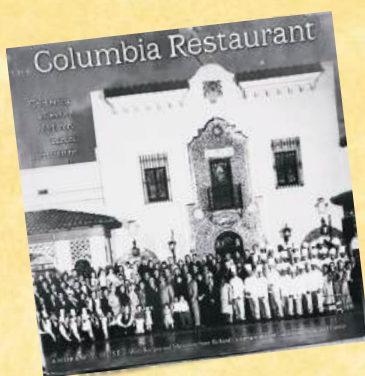
Grand Marnier, Frangelico, amaretto and Bailey's with fresh roasted coffee topped with whipped cream. 10



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

Columbia Restaurant Specialty Foods

Take one of our signature items home.

- Columbia's Original "1905" Dressing
- Original "1905" Salad Olives
- Tin of Cuban or American Blend Coffee
- Whole-Bean Espresso
- 10-year old Balsamic Vinegar
- Cuban Bread
- Columbia Hot Sauce
- Columbia's Famous All-Purpose Seasoning
- Sangria Mix
- Any of our Private Label Family Wines



Shop
Columbia
Restaurant
online store

Bebidas

Fresh Roasted Coffee

Roasted by Tampa's Naviera Coffee Mills. 3.50

Espresso

Evelio Hernandez's secret blend. 3.50

RG's Double Espresso 4.50

Café con Leche

Espresso Cuban coffee with steamed milk. 5

Fresh Brewed Iced Tea 3.50

Hot Tea 4

Soft Drinks 3.50 

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

Spanish Bottled Water, 750ml

Natural or Sparkling. 8

Handpainted Ceramics

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

Take Home
A Spanish
Handmade
Sangria
Pitcher...48



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

ColumbiaRestaurant.com



GEM of
SPANISH RESTAURANTSSM

“As a gem forms with the passage of time, the same is true for the Columbia RestaurantSM, the gem of Spanish restaurantsSM.”

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/Operator

Andrea Gonzmart Williams
Fifth Generation Owner/Operator

Casey Gonzmart, Jr.
Fifth Generation Owner/Operator

The Historic District of Ybor City
2117 E. 7th Avē.
Tampa, FL (813) 248-4961

Beautiful St. Armands Circle
411 St. Armands Circle
Sarasota, FL (941) 388-3987

America’s Oldest City
98 St. George St.
St. Augustine, FL (904) 824-3341

Sand Key’s Intracoastal Waterway
1241 Gulf Blvd.
Clearwater Beach, FL (727) 596-8400

Celebration, Near Orlando
649 Front St.
Celebration, FL (407) 566-1505

Columbia Café
801 Water St.
Suite 1905
Tampa, FL (813) 229-5511

Columbia Café
Tampa International Airport
Terminal E Airside
Tampa, FL