



In 1905, our great-great-grandfather Casimiro Hernandez, Sr. immigrated from Cuba to Ybor City and opened the Columbia Cafe, serving Cuban coffee, Spanish bean soup and strong drinks to fellow immigrants. As the Columbia grew into one of Florida's finest restaurants, it preserved those humble beginnings.

Each era brought change. During Prohibition, the "La Fonda" dining room was added. After its repeal in 1935, our great-grandfather Casimiro Hernandez, Jr. opened Tampa's first air-conditioned dining room, "Don Quixote," with cocktails and a dance floor. By 1959, Columbia filled an entire city block.

Third-generation caretakers Cesar and Adela Gonzmart shaped a legacy of music, culture and community. Before his passing in 1990, Cesar asked us to open a Columbia Cafe if Tampa ever built a history museum — a promise we fulfilled here at the Tampa Bay History Center in 2009.

Family Wines

Don Cesar Reserva® Red Blend (Catalunya, Spain)

A distinctive Garnacha and Syrah blend with delicate notes of spices. Intense, warm, well structured, and very flavorful. Created in memory of our father and grandfather Cesar Gonzmart. This legendary wine is made by the Torres family from their Catalonia vineyards specifically selected by their winemaker.

Bottle 44 Glass 12

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 44 Glass 12

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 44 Glass 12

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 34 Glass 9

Don Casimiro® (Sonoma County)

Selected and bottled in honor of Casimiro Hernandez, Sr. and Jr., first- and second-generation founders of the Columbia Restaurant.

Don Casimiro® Sauvignon Blanc

Bright and vibrant, with ripe fruit flavors. Crisp acidity and fresh mineral finish.

Don Casimiro® Red Blend

This medium-bodied wine is round, juicy and full of dark fruit flavors with a long finish. 82% Zinfandel, 11% Petit Sirah, 7% Malbec.

Bottle 44 Glass 12

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 35 Glass 10

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 34 Glass 9

Enzi (Sonoma County)

Created in memory of 5th-generation Andrea Gonzmart's beloved German Shepherd, Enzi, who lost her battle with cancer.

Enzi Chardonnay

Rich, creamy texture with highlights of sweet vanilla bean, pear and toasted nuts.

Enzi Pinot Noir

Bright red fruits and mulling spices. Deep palate with smooth finish.

Bottle 54 Glass 14

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 54 Glass 14

\$5 will be donated from the sale of every bottle of Enzi & Rusty wines 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.



06/25



SPANISH FOOD • SEA FOOD • WINES • LIQUORS • COCKTAILS

Q U I X O T E C O U R T

Tapas

Miranda's Ybor City Devil Crab Croquettes

"Croqueta de jaiba" as they were known during the Great Depression. These four simple croquettes are made from seasoned cooked blue crab meat, paprika and garlic, then breaded with Cuban breadcrumbs and fried.

Served with a side of Columbia hot sauce 15

Shrimp "Al Ajillo"

Shrimp sautéed in extra-virgin olive oil, fresh garlic and chili pepper 16

Calamares Fritos "A La Romana"

Tender calamari seasoned and lightly fried.

Served with garlic alioli 18

Scallops "Casimiro"

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

Shrimp & Crabmeat Alcachofas

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

Empanadas

Carmen, wife of Casimiro Hernandez, Jr., was the queen of preparing these delicate pastry turnovers stuffed with different fillings. During 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.

Choice of Picadillo or Chicken 12

Croquetas de Pollo

Sunday dinner always would begin with our 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

Black Bean Cakes ✓

A favorite tapa selection of vegetarians and lovers of black beans. *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

Platanos Maduros

Fried sweet plantains 8

Soups

Served with Cuban bread & butter

Spanish Bean Soup

This soup helped make the Columbia famous! Our restaurant's founder, Casimiro Hernandez, Sr. made this recipe based on a multi-course meal known in Spain as Cocido Madrileño. The flavors of garbanzo beans, ham, chorizo and potato simmered in a hearty chicken and ham stock, seasoned with saffron, garlic and onions, became a staple in Ybor at the turn of the 20th century. By the 1920s, newspapers boasted of Tampa's three great delights: "Sunshine, cigars and soup." 9

Black Bean Soup ✓

Frijoles Negros prepared exactly as our great-grandmother Carmen Hernandez did. Served over a bed of white rice and topped with diced raw Spanish onion. *100% vegan* 9

Salads

All salads served with Cuban bread & butter

Columbia's Original "1905" Salad®

Named for the year our restaurant opened in Tampa's Latin district of Ybor City, this signature salad was created in the 1940s by waiter Tony Noriega, who added a "secret ingredient" — Worcestershire sauce — to elevate its flavor. Tossed tableside, it features crisp iceberg lettuce, baked ham, Swiss cheese, tomato, olives, Romano and our famous garlic dressing. Inspired by immigrant flavors from Sicily to Cuba, Columbia was named one of USA Today's "10 Great Places to Make a Meal Out of a Salad." Our lettuce is sourced from 3rd-generation family-owned Taylor Farms 16

Smaller version served with entrée 10

Original "1905" Salad with Turkey® 16

Original "1905" Salad® with Shrimp "Al Ajillo"... 20

Chopped Tomato Salad ✓

A favorite of our father and grandfather, Cesar Gonzmart. Florida tomatoes, tossed with julienne sweet onions and "1905" Dressing 12

César Salad

Romaine lettuce tossed with Romano cheese, toasted Cuban croutons 15

Smaller version served with entrée 8

César Salad with grilled chicken 20

Half & Half Combo

A choice of two: Half of a Cuban Sandwich, Half order of Columbia's Original "1905" Salad or a cup of soup 15

Sangria

Sangria Tinto or Blanco

A Columbia favorite and true taste of Spain. Made with Sangre de Toro red or Viña Sol white blend from Catalunya, Spain, Torres 10 Brandy and fresh citrus. Crafted with Familia Torres — longtime friends of the Gonzmart family.

Glass 12 Pitcher 30

Sangria de Cava

A sparkling white sangria made with Jaime Serra Cristalino Cava, Torres Brandy, Torres Magdala Orange Liqueur and fresh citrus. One sip takes you to Spain's sunny Costa Brava.

Pitcher 30

Mojita

A refreshing favorite since Columbia's early days, made with Bacardi Superior Rum, muddled mint, lime juice and sparkling water. "One sip takes us back to Havana, 1958..." - Richard & Casey Gonzmart. Served by the glass or pitcher over ice.

Glass 14 Pitcher 30

Entrees

Served with Cuban bread & butter

Paella "Casa Benigna"

Named for Richard's favorite paella from Casa Benigna in Madrid, this classic dish is cooked in a traditional paella pan with mussels, shrimp, scallops, calamares, chicken and pork. It features Molino Roca's Dinamita Rice, cultivated in Spain since 1903, and is simmered with Spanish onions, green peppers, tomatoes, garlic and a splash of white wine 28

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 yellow rice and platanos 20

Lechon Asado

Garlic and citrus marinated roasted pulled pork, topped with sautéed onions. Served with black beans and white rice 18

Ropa Vieja

Originally introduced to Cuba by Spanish sailors. The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes until tender. Served with white rice and platanos 18

Sandwiches

Served with plantain chips Add soup ... 9 or half "1905" Salad ...10

The Original Cuban Sandwich

"Best Sandwich in Florida" — Food & Wine magazine

A Tampa treasure, the Cuban Sandwich was first crafted in Ybor City in the late 1890s, enjoyed by the city's cigar workers. Each ingredient reflects an immigrant's influence: Spanish ham, Sicilian salami, Cuban roast pork, German and Jewish Swiss cheese, pickles and mustard — layered on La Segunda Cuban bread. We follow Casimiro Hernandez, Sr.'s original 1915 recipe, pressed and brushed with butter for a crispy finish 15

Served with plantain chips Add soup ... 9, or half "1905" Salad ... 10

Pressed Meatloaf

Meatloaf topped with Swiss cheese, yellow mustard, pickles and pressed between Cuban bread 16

Mojo Chicken

Grilled breast of chicken, melted Swiss cheese, lettuce, tomatoes and garlic alioli sauce on Cuban bread 16

Grouper Sandwich

Grouper fillet topped with lettuce, tomato and garlic alioli sauce on Cuban bread. *Grilled, blackened or fried* 28

Mahi-Mahi Cubana

The best fish sandwich north of Havana. Grilled mahi-mahi seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with Swiss cheese on Cuban bread 18

Roast Pork Sandwich

Cuban-style slowly roasted pork, pulled from the bone, served on Cuban bread brushed with mojo, topped with sautéed onions ... 16

The Original Goody Goody Burger P.O.X.™

This burger features a tomato-based sauce that uses a recipe nearly a century old. When you add diced onion and a specific number of pickles, it combines for a one-of-a-kind, slightly messy, delicious meal! *Served with fries* 12, *With Cheese* 13

Goody Goody Hyde Park Cheeseburger

Lettuce, tomato, pickle, onion and mayo. With fries 14

Desserts

White Chocolate Bread Pudding Our father and grandfather's favorite, made with Cuban bread, white chocolate, topped with rich Bacardi rum sauce 14

Flan Using our great-grandmother's special recipe 8

Mama Guava Cheesecake Honoring Tampa's nickname as "The Big Guava," this New York-style cheesecake is topped with tropical fruit 10

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

Goody Goody Butterscotch Pie The classic Goody Goody recipe. Slice 8, Whole Pie 34



*Cover inspired by 1941 Columbia Restaurant Menu design