

12-1-1956

Menu, Columbia Restaurant, Dinner, December 1956

The Columbia Restaurant

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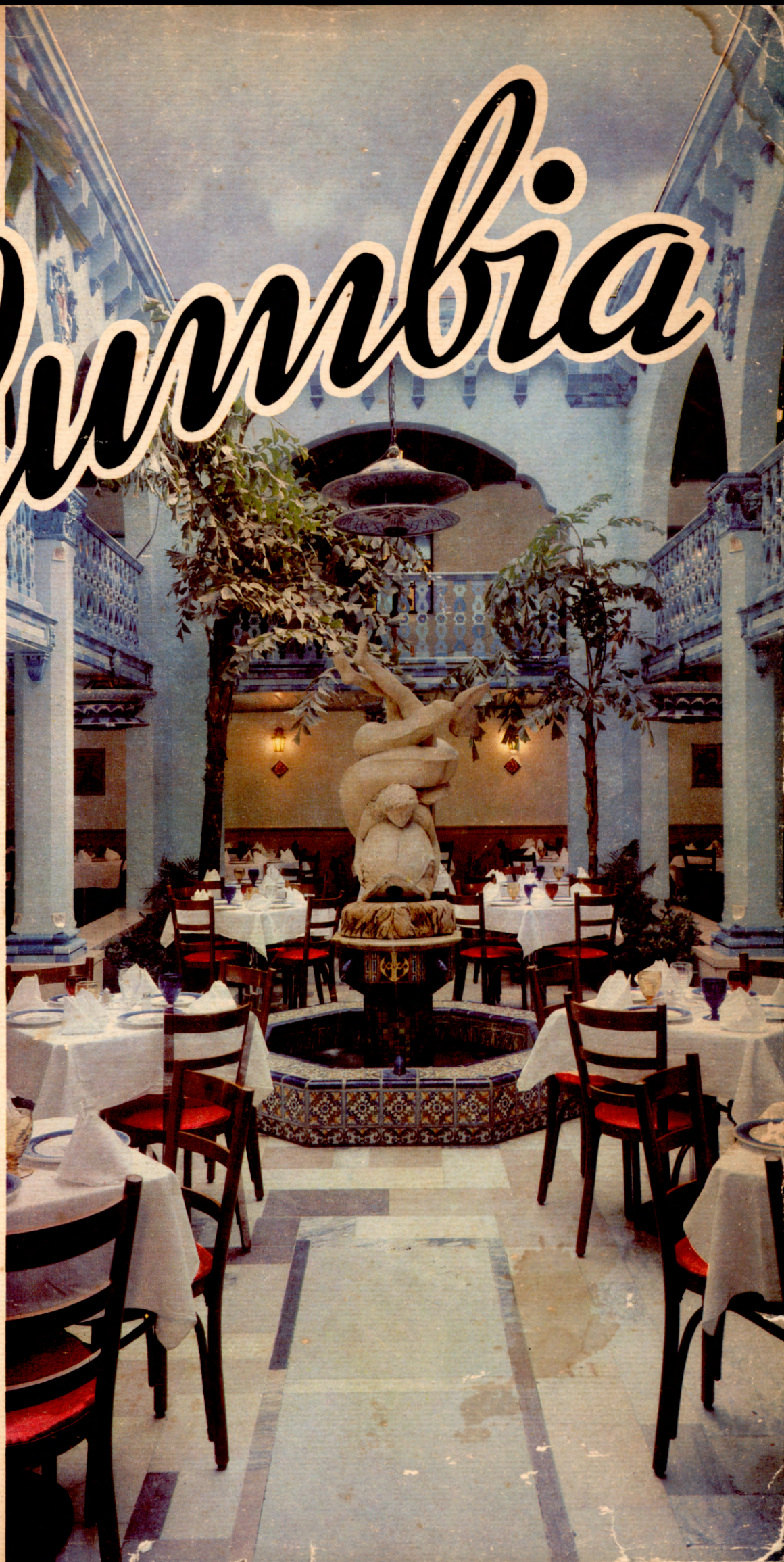
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Columbia

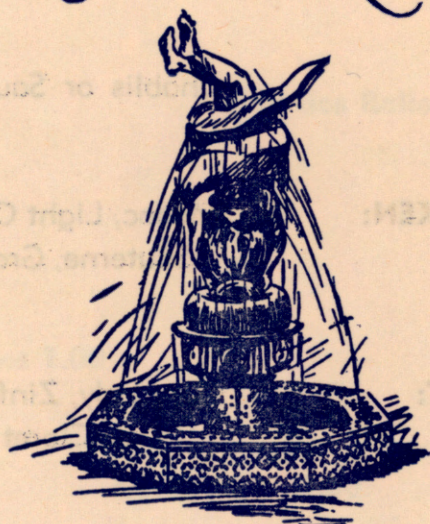
GEM *of*
SPANISH
RESTAURANTS

TAMPA,
FLORIDA



Columbia

Gem of Spanish Restaurants



Quixote Court and Patio

MINIMUM CHARGE IN THE
QUIXOTE COURT AND PATIO
\$1.00 FOR EACH PERSON

SAME
LOCATION AND OWNERSHIP
SINCE 1905

22nd STREET AND EAST BROADWAY, YBOR CITY, TAMPA, FLORIDA

DECEMBER 1956

***We Suggest These Wines
With***

FISH: Chablis or Sauterne

CHICKEN: Medoc, Light Claret,
Sauterne, Graves

MEAT: Burgundy, Zinfandel
or Claret

May we suggest our delicious
CUBAN, SPANISH and FRENCH PASTRIES
AS PREPARED BY OUR
COLUMBIA RESTAURANT BAKERS

Hors D'Oeuvres

Columbia Assorted 1.00

Canape of Russian Caviar 1.25

Anchovies Rolled with Capers 1.00

Filet of Anchovies 1.00

Cured Ham 1.00

Stuffed Celery 1.00

Celery and Olives .90

Olives .60

Head Celery .70

Spanish Sardines with Sliced Onions 1.00

Juices

Tomato Juice .25

Grapefruit Juice .25

Orange Juice .25

Prune Juice .25

Grape Juice .25

Pineapple Juice .25

Cocktails

Fresh Shrimps 1.00

Key West Crawfish 1.25

Blue Point Oysters .75

Fresh Stone Crab Cocktail 2.50

Crab Meat Cocktail 1.50

Fresh Crabmeat Claws 1.75

Chilled Fruit Cup .60

Soups

Onion Au Gratin 1.00

Spanish Beans and Potatoes .40

Vegetable .40

Puree of Spanish Beans .50

Oysters .85

Ministrone .40

Vermicelli with Chicken GIBLETS .40

Chicken and Rice .75

Cuban Black Beans .70

**Puree of Black Bean Soup
with Sherry Wine .80**

Cream of Tomato .50

Indian Sea Food Soup 1.25

Tartara 1.25

Salads

Head of Lettuce (or Tomato) .50

Spanish Mixed Salad .50

Florida Chicken 1.50

Fresh Shrimps 1.50

Cold Asparagus Tips 1.00

Chef's Salad .90

Potatoes and Eggs .50

Key West Crawfish 1.50

Columbia Special .60

1905 Salad (For 2) 2.50

Columbia Style Tossed Salad 1.00

AAA Salad .60

Roquefort Dressing Extra .20

Vegetables

Mushrooms on Toast 1.50

French Fried Potatoes .25

Julienne Potatoes .35

Machine Fried Potatoes .25

Mashed Potatoes .50

Boiled Fresh Beets with Butter Sauce and Parsley .50

Boiled Potatoes .25

Hash Brown Potatoes .50

Lyonnais Potatoes .50

Potatoes "Au Gratin" .60

Boiled Spinach, Butter Sauce .50

Asparagus with Butter Sauce 1.25

French Fried Onions .60

Sea Foods

Enjoy Sea Foods to the fullest with White Wines

Paella Special (For 1) 3.25 (For 2) 5.50

Pompano Russian Style 2.75

Pompano Papillot 2.75

Broiled (or Fried) Pompano 1 lb. 3.00

Broiled (or Fried) Pompano 1½ lb. 4.00

Broiled (or Fried) Pompano 2 lbs. 4.50

Stuffed Pompano—Special 3.00

Stuffed Crawfish 2.50

Broiled Key West Crawfish with Butter Sauce 2.50

Crawfish Croquettes 1.75

Crawfish Newburg 3.00

Crawfish Criolla 2.75

Crawfish and Yellow Rice 2.00

Crawfish "Malaguena" 3.00

Crawfish "Columbia" 2.75

Crawfish Catalana 2.50

Sea Trout a la "Sarapico" 3.50

Filet of Trout Tartara Sauce 1.75

Filet of Trout Russian Sauce 2.00

Trout "Columbia Chef" Special 2.50

Trout "Columbiana" 2.50

Seafood Platter 3.50

Fried Oysters (half doz.) 1.50

RED SNAPPER PAPILLOT 2.50

Sea Foods

Soft Shell Crabs 2.00

Stone Crabs Butter Sauce 3.75

ALASKAN CRAB MEAT THERMIDOR 3.25

Shrimps Newburg 2.50

Shrimps Supreme 2.50

Shrimps and Yellow Rice 2.00

Shrimps—Creole Style 1.75

Fried Shrimps 1.75

Red Snapper a la Rioja 3.00

Red Snapper Steak 2.00

Red Snapper Alicante 3.00

Red Snapper a la "Patio" 3.25

Red Snapper "Columbia Chef" 3.00

Filet of Red Snapper with Russian Sauce 2.25

Red Snapper Almendrena 2.75

Frog Legs

Frog Legs Meuniere 2.75

Frog Legs Supreme 2.75

Frog Legs (Broiled or Fried) 2.50

Some of our dishes, particularly SEA FOODS, require special preparations and we request your kind indulgence

Chicken

Chicken tastes more delicious with your Favorite Red or White Wine

Chicken and Yellow Rice 1.75

Chicken "Criolla" 2.50

Chicken "Cacerola" (30 Min.) 2.75

Chicken Livers "Broche" (45 Min.) 2.50

Chicken Livers "Saute" 2.75

Chicken with Spaghetti 2.00

Chicken and Yellow Rice "Valenciana Style" (for 2) 5.00

Broiled (or Fried) Chicken 2.00

Chicken "Catalana" 2.50

Chicken Croquettes 1.25

Half Chicken Country Style (15 Min.) 2.00

Half Baked Chicken (40 Min.) 2.00

**Half Chicken al "Jugo" (Juice)
trimmed with chicken livers (40 Min.) 3.00**

Steak of Chicken Livers with Bacon 3.00

Chicken a la "Erasmus" 3.25

Meats

Red Wines are Best with these dishes

Filet Steak—Plain 3.25

Filet Steak "Milanesa" 2.75

Filet Steak "Saute" 3.25

Filet Steak "Catalana" 3.25

Filet Steak "Columbia" 3.75

Steak a la Patio 4.50

Chicken Livers Steak with Bacon 3.00

Steak "Criolla" 3.00

Filet Steak Salteado 4.00

Steak "Mignon" with Chicken Liver Sauce 3.75

Medallon Steak 3.50

Filet Steak "Capuchina" 3.75

Filet Steak with Mushrooms 3.75

Sirloin Steak with Mushrooms and Potatoes 4.50

Steak "Cacerola" 3.25

Stewed Beef and Potatoes Spanish Style 1.50

Pot Roast and Mashed Potatoes 2.00

Calf Liver Steak with French Fried Onions

(or Smothered Onions) 2.00

Roast Pork with Puree (or French Fried Potatoes) 2.00

Pork Chops "Milanesa" 1.75

Pork Chops with French Fried Potatoes 2.00

Lamb Chops, Shoe String Potatoes 2.50

PRIME OF TENDERLOIN BROCHETTE 4.50

Rice

Yellow Rice and Chicken 1.75

Yellow Rice and Ham 1.75

Yellow Rice and Pork 1.75

White Rice .25

Yellow Rice and Shrimps 1.75

Yellow Rice and Crawfish 2.00

Yellow Rice—Plain .30

(All seafood dishes cooked with Seafood Broth)

RICE MARINERA 2.50

(Olive oil, garlic, green pepper, onion, squids, diced Red Snapper, shrimps, crawfish, Florida Gulf scallops, white rice, sour pickles, Burgundy wine, baked 30 minutes)

YELLOW RICE WITH FROG LEGS 2.75

(Imported frog legs, onions, green pepper, garlic, tomato, saffron, rice, white wine, baked 30 minutes)

**YELLOW RICE WITH SCALLOPS AND
CRABMEAT ENCHILADO 2.75**

(Crabmeat, white wine, olive oil, green pepper, garlic, rice, saffron, crushed hot pepper, scallops, tomato, baked 30 minutes)

SPANISH SQUID WITH RICE 2.75

(Tomato, onion, green pepper, garlic, red wine, squid, olive oil, rice, baked 30 minutes)

YELLOW RICE WITH CHICKEN LIVERS 3.00

(Young fryer livers, olive oil, garlic, red wine, onion, green pepper, tomato, rice, baked 30 minutes)

PAELLA VALENCIANA (For 1) 3.25 (For 2) 5.50

(Shrimps, crawfish, Florida Gulf scallops, oysters, stone crab meat, cherry clams, chicken, pork, fish, yellow rice, squid, trimmed with pimienta and peas)

Rice

CHICKEN AND YELLOW RICE VALENCIANA

(for 1 2.50) (for 2 5.00)

(Olive oil, white bacon, garlic, green peppers and onion, tomato, half-chicken, white wine, saffron, baked 30 minutes)

Spaghetti

Spaghetti with Meat Sauce 1.00

Spaghetti with Meat Balls 1.25

Spaghetti with Pork Chop 1.50

Spaghetti with Chicken Livers 2.00

Spaghetti with Chicken 2.00

Spaghetti with Mushrooms 2.25

Spaghetti with Shrimps 2.00

Ravioli

Chicken Ravioli 1.25

Meat Ravioli 1.25

Omelettes and Eggs

Plantano Omelette 1.25

Spanish Omelette 1.25

Shrimp Omelette 1.50

Asparagus Omelette 1.50

Cheese Omelette 1.00

Ham Omelette 1.25

Ham and Eggs 1.25

Mignon Eggs 1.25

Eggs "Malaguena" 1.25

Eggs "Benedictine" 1.75

Pea Omelette 1.00

Chicken Livers Omelette 2.00

Scrambled Eggs with Crawfish 1.75

Potato and Onion Omelette 1.25

Eggs "Catalana" 1.00

Plain Omelette .95

Eggs "Ranchera" 1.25

Crabmeat Enchilado Omelette 2.00

Jelly Omelette 1.00

Desserts

Ice Cream and Coco Rallado .50

Coconut Sherbet .35

Cream Cheese and Coco Rallado .50

Cream Cheese and Figs .50

Cold Egg Cup Custard .35

Harlequin Custard 1.00

Guava Paste or Jelly .50

Guava Preserves .50

Rum Omelette 1.75

Alaska Omelette 1.50

Roquefort Cheese .50

Leiderkranz Cheese .50

Camembert Cheese .50

Melba Peaches a la Mode .35

Ice Cream .25

Columbia Spumoni .50

**May we suggest our delicious
CUBAN, SPANISH and FRENCH PASTRIES
AS PREPARED BY OUR
COLUMBIA RESTAURANT BAKERS**

Columbia Foods for the Connoisseur

PAELLA SPECIAL (For 1) 3.25 (For 2) 5.50

Baked: *Mixed seafood, chicken, pork, fish, yellow rice, squid, trimmed with pimiento and peas*

RED SNAPPER A LA RIOJA 3.00

Cooked: *In olive oil, red wine, onions and peppers*

RED SNAPPER "ALICANTE" 3.00

Baked: *Filbert nuts, onions, spices*

RED SNAPPER A LA "PATIO" 3.25

Broiled: *Plank trimmed with vegetables*

RED SNAPPER "COLUMBIA CHEF" 3.00

Baked: *Filet and stuffed with seafood dressing*

SEAFOOD PLATTER 3.50

Snapper fingers, shrimps, oysters, crawfish, scallops and crabmeat paste in shell

FILET OF RED SNAPPER WITH RUSSIAN SAUCE 2.25

Broiled: *Butter sauce, white wine, garnished with parsley, chopped eggs and lemon rings*

RED SNAPPER ALMENDRENA 2.75

Saute Meuniere: *With almonds, Worcestershire sauce, lemon juice and butter*

RED SNAPPER PAPILLOT 2.50

Baked: *In paper*

FILET OF TROUT "COLUMBIANA" 2.50

Deep Fried: *Rolled filet with seafood dressing and cream sauce*

Columbia Foods for the Connoisseur

SEA TROUT A LA "SARAPICO" 3.50

Baked: *In aluminum foil with cream cheese, roquefort cheese, black olives, minced shrimps, chopped pimientos and cooked in champagne*

STUFFED POMPANO 3.00

Broiled: *Boneless and skinless, stuffed with seafoods and cream sauce*

POMPANO PAPILLOT 2.75

Baked: *In paper*

CRAWFISH "MALAGUENA" 3.00

Baked: *Tomato sauce, asparagus, Spanish sausage, ham and shrimps.*

CRAWFISH "MILANESA" 2.50

CRAWFISH "COLUMBIA" 2.75

Baked: *Onions, green pepper, garlic, tomato sauce, red wine, mixed crawfish and shrimps.*

CRAWFISH WITH CHIPIRONES 3.00

CRAWFISH "CRIOLLA" 2.75

Baked: *Onions, tomatoes, green pepper, brown gravy and white wine*

SHRIMP SUPREME 2.50

Deep Fried: *Wrapped in bacon, battered, trimmed with dried fruits*

CRABMEAT OMELETTE ENCHILLADO 2.00

Crabmeat and enchillado filling and trimming

GAMBAS "BILBAINA STYLE" (with or without shell) 3.00

Columbia Foods for the Connoisseur

CHICKEN & YELLOW RICE

Valenciana Style (25 Min.) for 2 5.00

Baked: With valenciana rice and white wine

HALF CHICKEN al "Jugo" (juice)

Trimmed with Chicken Livers 3.00

Baked: Spanish sauce

CHICKEN LIVERS "SAUTE"

2.75

Sauce, onions, white pepper, wine, mushrooms

CHICKEN A LA "ERASMO"

3.25

Baked: In aluminum foil, onions, sliced potatoes, olive oil, white wine, tomatoes (sliced), mushrooms, chicken livers, lemon and white pepper

CHICKEN LIVERS STEAK WITH BACON

3.00

Broiled: Bacon, chicken livers, Madeira sauce

FILET SALTEADO

4.00

Baked: Cubed with tomatoes, Spanish wine sauce and ham

SEAFOOD and RICE Columbia Style

2.00

Baked: Olive oil, red wine, seafood and fish

Columbia's New Dishes

CHICKEN LIVERS BROCHE

2.50

Young fryer livers, smoked bacon, on skewer broiled with red wine and brown gravy Madeira sauce, trimmed with Cuban Bread, French fried with egg and flour (Rebozado)

SHRIMPS COLUMBIA

2.25

Onions, green pepper, garlic, olive oil, tomato, brown gravy, red wine, baked 25 minutes

CRAWFISH SARAPICO

3.75

Crawfish, roquefort cheese, cream cheese, chopped pimientos, chopped black olives, chopped French truffles, olive oil, champagne, baked in aluminum foil 30 minutes

SHRIMPS VINAGRETA

3.00

Shrimps, chopped onions, chopped green pepper, chopped pimiento, vinegar, olive oil, dash of mayonnaise, served either cold or hot

SHRIMPS RIMOLET

3.00

Shrimps steamed with sauce of egg, mustard, olive oil, dash of hot pepper, chopped parsley, served cold or hot

MOROS CRISTIANOS

2.00

White rice, black beans, diced white bacon, diced pork, onion, green pepper, olive oil, baked

PICADILLO HABANERA

3.00

Ground beef, onions, green peppers, garlic, pure lard, tomato, garnished with plantains and sweet potatoes served with white rice

Cocktails

Mary Pickford	.80	Eggnog	1.00
Manhattan Sweet	.75	Alexander Gin	1.00
Manhattan Dry	.75	Alexander Brandy	1.00
Manhattan Ex. Dry	.90	Merry Widow	.90
Bacardi	.85	Bronx	.80
Martini Sweet	.75	Clover Leaf	.85
Martini Dry	.75	Sazarac	1.00
Martini Ex. Dry	.90	Sloe Gin Rickey	.75
Orange Blossom	.80	Old Fashion	.95
Pink Lady	.85	Queen Elizabeth	1.00
Dubonnet	.80	Ward 8	.80
Presidente, Real	.80	Daiquirí Plain Cubana	.85
Gin Rickey	.75	Daiquiri Frozen	.85
Sherry Flip	1.00	Cuba Libre	.75
Stinger	1.00	Daiquiri Semi Frozen	
Side Car	1.00	"Columbia"	.85
Planters Punch	1.00	Champagne Cocktail	1.40

Long Drinks

PATIO SPECIAL COLLINS, Created by Columbia	.80
<i>Gin, bitters, lime, Papaya pulp</i>	
COLUMBIA COLLINS, as featured in Esquire	.80
<i>Creme de cacao, grapefruit juice, lime juice, brown sugar, rum</i>	
TOM COLLINS	.75

Fizzes

COLUMBIA SILVER FIZZ, Created by Columbia	.85
<i>Rum, grapefruit, bitters, white of egg</i>	
Ramos Fizz	1.00
Silver Fizz	.80
Golden Fizz	.80
Planters Punch	1.00
HAVANA COOLER, Created by Columbia	.75
<i>Rum, pineapple, grenadine, sparkling water</i>	
Sloe Gin Fizz	.75
Gin Fizz	.75
Cuba Libre	.75
Royal Fizz	.90
Mint Julep	1.00
Emperor's Favorite	.85

Cordials

Pousse-Cafe "Rainbow"	1.25	Golden Liqueur	.80
Ojen (Frappe)	.90	Curacao Triple Sec	.80
Peach	.75	Cointreau	.90
Creme de Menthe,		Cherry Herring	1.00
White or Green Frappe	.75	Kummel	.80
Benedictine, Plain	1.00	Parafait Amour	.80
Grand Marnier,		Blackberry Liqueur	.80
Cordon Rouge	1.00	Strega Liqueur	.95
Apricot	.75	Drambuie	.95
Creme de Cacao	.75	Creme de Cafe	.80
B. & B.	1.00	Creme de Rose	.80
Kirschwasser	.80	Chartreuse, Yellow	.95
Anis del Mono	.90	Chartreuse, Green	.95
		Maraschino	.90

Whiskies

Rye

Overholt	.75	Mount Vernon	.75
Melrose	.70	Old Crow	.75

Bourbon

I. W. Harper	.80	Early Times	.70
Kentucky Tavern	.80	A and A	.70
Old Forester	.80	Old Crow	.80
Old Grand Dad	.80	Old Taylor	.80
Walker's	.70		

Blended

Schenley's Reserve	.65	Sunnybrook	.65
Fleischmann	.65	Kinsey	.65
Seagram's 7 Crown	.65	Calvert Reserve	.65
Penn Maryland DeLuxe	.65	Corby's	.65
Carstairs	.65	Four Roses	.65
P. & T. Reserve	.65	Three Feathers Reserve	.65
G & B White Label	.65		

Canadians

Canadian Club	.75	Seagram's V. O.	.75
Harwood	.75	Royal Canadian	.75

Scotch

Martin V. V. O.	.80	White Horse	.80
Martin DeLuxe	.80	Vat 69	.80
Black and White	.80	DeWar's White Label	.80
Haig & Haig, Pinch		Johnny Walker,	
Bottle	.80	Black Label	.80
King's Ransom	.80	Cutty Sark	.80
Old Rarity	.80	Gilbey Spey Royal	.80
Teacher's	.80	Ballantine's	.80

NOTE: Highballs Made with Soda or Ginger Ale 5c Extra
over Straight Whiskies

Rums

Cuban

Bacardi: Carta de Oro	.75	Bacardi: Añejo	.80
Bacardi: Carta Blanca	.75	Other Cuban	
Bacardi: 873	.75	Rums Available	.70

Jamaica

Dagger Punch	.75	Myer's	.75
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Porto Rico

Columbus	.65	Merito	.65
Maraca	.65	Bacardi: Ambar or Plata	.65
Riondo	.65	Ronrico: Blanco or Oro	.65
Mexican Tequila	.75		

Brandies

Robin Fils	.90	Hennessy: 3 Stars	.90
Bisquit Boubouche	.100	Domecq: 3 Cepas	.90
Martell: 3 Stars	.90	Domecq: Fundador	.95
Otard: V. S. O. P.	.90	Grand Marnier	.90
Otard: 3 Stars	.90	Remy Martin	.90
Monnet	.90	Terry	.90
Martell	.90	Peach	.85

Gins

Kinsey	.65	Walker's	.65
Bol's Geneva	.75	Gilbey's	.65
Seagram's Ancient	.65	Gordon	.65
Schenley's	.65	Booth's House of Lord	.75
Fleischmann	.65		

Sloe Gins

Leroux "Foamy Top"	.65	Walker's	.65
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IMPORTED BEER

Dormunder (German)75
Lowenbrau (German)75
Heineken's (Holland)75
Tuborg (Denmark)75

LOCAL AND OUT-OF-STATE BEER AND ALE

Tropical50
Silver Bar50
Miller's High Life50
Pabst's Blue Ribbon50
Budweiser50
Schlitz50
Ballantine's Ale50
Carling's Ale50
Falstaff50
Blatz50
Guinness Extra Stout60
Ballantine's India Pale Ale60
(Aged in wood one year)	
All Soft Drinks25

WE RESERVE THE RIGHT TO
REFUSE SERVICE TO ANYONE
THE MANAGEMENT

ORDER No. 2-900



COLUMBIA COLLINS—AS FEATURED
IN ESQUIRE MAGAZINE