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Menu, Columbia Restaurant, Luncheon, 1988

The Columbia Restaurant

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Columbia
SINCE 1905



GEM OF
SPANISH
RESTAURANTS

★ TAMPA
YBOR CITY

★ TAMPA
HARBOUR ISLAND

★ SARASOTA
ST. ARMANDS CIRCLE

★ ST. AUGUSTINE
ST. GEORGE STREET

Welcome to the Columbia . . .

To our many local friends who know us from our Tampa, Sarasota, or St. Augustine restaurants, thank you for dining with us again. To those of you not familiar with the Columbia — allow yourself a special treat today and choose from our exceptional and unique specialties. Many of our recipes were created by the Columbia's master chefs in Tampa's historic Ybor City since 1905. From our authentic hot Cuban bread, world famous soups, our "too good to miss" original 1905 salad, fresh native and imported seafoods and hand selected choice meats, we pride ourselves on our tradition and quality. We are delighted to now be a part of St. Petersburg at THE PIER. We hope yours will be an enjoyable and memorable dining experience.

THE GONZMART FAMILY

Frozen Cocktails

| | |
|-----------------------------|----------------------------|
| Frozen Daiquiri | Frozen Piña Colada |
| Frozen Blue Margarita | Frozen Strawberry Colada |
| Frozen Strawberry Margarita | Frozen Strawberry Daiquiri |
| 3.75 | |

Delicious Tropical Cocktails

Planter's Punch Dark rum blended with tropical fruit juices

Bacardi Cocktail Rum, lime juice, grenadine

Cuban Manhattan Rum, vermouth, grenadine

Columbia Collins Rum, brown sugar, creme de cacao, lime juice

Daiquiri Rum, lemon juice, sugar

Margarita Tequila, triple sec, lemon juice

3.00

Sangria

Spain's delightfully refreshing wine cooler made here at the Columbia with a combination of rich bodied red wine, brandy, sugar and fresh citrus juices.

pitcher 8.95

glass 2.50

(Our complete wine list with fine Spanish and California wines available)



Luncheon Menu

Served from 11:00 a.m. Daily - 12:00 Noon Sunday
Enjoy your favorite cocktail, glass of Spanish wine or try our refreshing Sangria while we prepare your lunch

Columbia's Famous Soups

All soups served with hot Cuban bread and butter.

Spanish Bean Soup

Garbanzos simmered till tender with ham, Spanish Sausage (chorizo) and potatoes.

Cuban Black Bean Soup

Frijoles Negros, expertly prepared and served over a bed of steaming white rice topped with diced raw onion.

Chilled Gazpacho

Tomatoes, cucumbers, onions, green peppers, olive oil and a touch of garlic combine for a tasty cold Spanish soup.

Caldo Gallego

Turnip greens, Great Northern beans simmered with smoked ham shanks, Spanish sausage (chorizo) and potatoes

Cup 1.95

Bowl 2.95

Soup Sampler your choice of any three of our famous soups served in demi tasse cups 2.95

Columbia Combinations

Soup and Sandwich A delicious cup of soup (your choice) with a Hot Cuban Sandwich 5.95

The Original "1905" Salad (half order)

With a delicious cup of soup (your choice) 6.25

With a Hot Cuban Sandwich 6.75

Salads

All salads served with Hot Cuban bread and butter.

Columbia's Original "1905" Salad

Crisp lettuce tossed at your table with julienne of smoked ham, natural Swiss cheese, fresh tomato, olives, grated Romano cheese, and our famous garlic dressing. (Made with fresh garlic, oregano, wine vinegar and blended oils) SUPERB! 5.95

Columbia's "1905" with Turkey

A new variation of our famous "Original 1905 Salad." Crisp lettuce tossed at your table with white turkey breast, fresh tomato, olives, grated Romano cheese and our famous garlic dressing. 6.45

Columbia's "1905" with Shrimp

Another twist for our famous "Original 1905 Salad." Crisp lettuce tossed at your table with Gulf shrimp, fresh tomato, olives, grated Romano cheese and our famous garlic dressing. 6.95

Florida Fruit Salad Choice selection of seasonal and tropical fruits. 6.50

Sandwiches

The Cuban Sandwich

Thin sliced smoked ham, fresh roast pork, salami, natural Swiss cheese, dill pickle and mustard on hot Cuban bread 4.95

Breast of Chicken Sandwich

Marinated, breaded and deep fried. (Lettuce, tomato and mayonnaise). 5.50

Incredible Grilled Grouper Sandwich

Fresh Gulf grouper topped with sauteed green peppers, onions and spices. 6.45

Fillet of Grouper Sandwich Lightly breaded fresh grouper, deep fried. (Tartar sauce) 6.45

Columbia Club

Ham, turkey, bacon, Swiss cheese, lettuce, tomato and mayonnaise on hot Cuban bread 5.50

Columbia Burger

1/3 lb. choice ground beef, grilled and served on a sesame seed bun 4.95

Tapas

Spain's tradition of light appetizers specializing in seafood.

- Oysters on the Half Shell** 1 Dozen 6.50 ½ Dozen 3.50
Atlantic Clams on the Half Shell 1 Dozen 6.50 ½ Dozen 3.50
Jumbo Shrimp Cocktail 5.95
Florida Seafood Sampler 5.95
(Shrimp, oysters and clams, served chilled)
Shrimp al Ajillo 5.95
Shrimp a la Plancha 6.25
Calamares Fritos 4.95
Ceviche "de la Casa"
(a delightfully refreshing mixture of shrimp and scallops, topped with fresh lemon juice with Spanish onions, green peppers, tomatoes and Latin seasonings, served chilled.) 5.95

Columbia Luncheon Specials

All specials served with hot Cuban bread and butter. Mixed salad served with any item 1.50 extra.

Chicken and Yellow Rice "Ybor"

The traditional dish from the days of Teddy Roosevelt in Tampa's Ybor city, one quarter chicken baked with green peppers, onions and tomatoes, with green peas and pimiento garnish) 5.75

Chicken "Parmigiana"

Boneless chicken cutlet, breaded, then deep fried, draped with melted mozzarella cheese, served with spaghetti and Italian meat sauce. 6.25

Chicken "A la Rusa"

Boneless chicken dipped in milk and egg batter, wheat flour, then broiled to perfection, served with shredded egg, chopped parsley and pimientos in a delicious lemon butter sauce — yellow rice or potatoes. 5.95

Columbia Omelette

Smoked ham, Spanish sausage (chorizo), fresh mushrooms, diced potatoes and green peas topped with a light Catalana tomato sauce — served with yellow rice or potatoes. 5.75

Lechon Empanizado

Thinly cut U.S. choice pork cutlets marinated with fresh garlic and spices, breaded and pan fried — Served with black beans and rice with onions and jungle bananas (platanos). 6.50

Boliche "a la Cubana"

Sliced eye/round of beef, strongly flavored with Spanish sausage (chorizo), roasted in a flavorful gravy. Served with black beans and rice with onions, jungle bananas (platanos) **6.50**

Palomilla Steak

Unless you're from Havana or have been to Miami lately, you've probably never had a steak like this. Trimmed top sirloin, marinated, cut very thin and quickly grilled. Served with a platter full of fried potatoes, with platanos topped with (mojo crudo) chopped onion, parsley and lime juice **7.50**

Choice Filet Mignon Steak

6 oz. Broiled center cut tenderloin - yellow rice or potatoes. **8.95**

Fillet of Fresh Grouper "A la Rusa"

Boneless and skinless Florida grouper dipped in milk and egg batter, wheat flour, then broiled to perfection, served with shredded egg, chopped parsley and pimientos in a delicious lemon butter sauce - yellow rice or potatoes. **7.25**

Charbroiled Fillet of Gulf Grouper

Boneless Gulf grouper, brushed with our special basting sauce and expertly prepared — yellow rice or potatoes. **7.25**

Fried Shrimp St. Augustine

Pink Gulf shrimp, lightly breaded and fried to a golden brown. Served with coleslaw. Fried potatoes or yellow rice. **6.75**

Pincho de Camarones

Florida jumbo shrimp, marinated and skewered with tomatoes, green peppers, Spanish onions and fresh mushrooms, then delicately grilled - yellow rice or potatoes. **6.95**

Shrimp Columbia

Served over yellow rice, prepared in a spicy tomato sauce with olive oil, wine, onions, green peppers and dash of garlic, with peas and pimiento garnish. **6.75**

Shrimp Supreme

Marinated in lemon juice, wrapped in bacon, dipped in milk and egg batter, wheat flour, then fried - yellow rice or potatoes. **6.95**

Shrimp and Scallops "Marbella" en Papillot

Marinated shrimp and scallops wrapped and baked in parchment with a seafood stuffing made of eggs, butter, milk, shrimp, crabmeat, onions, flour and sauteme wine - yellow rice or potatoes. **7.50**

Paella "Española" (The National Dish of Spain)

Delicious flavorful yellow rice baked with a combination of seafood, chicken, pork and chorizo in casserole with pure olive oil, green peppers, Spanish onion, skinless tomatoes, and a splash of white wine. Garnished with green peas, white asparagus and Spanish pimientos. **7.95**

Salteado - Steak, Chicken, Pork or Shrimp

We take a saute pan and quickly heat pure virgin Spanish olive oil with a touch of fresh garlic then add sweet Spanish onion, green bell pepper, fresh mushrooms, diced potatoes, Spanish sausage (chorizo), and a splash of wine, with your choice of **steak, chicken, pork or shrimp**. Served with yellow rice. **6.95**

SELECTIONS FROM OUR EXTENSIVE DINNER MENU ARE ALSO AVAILABLE ALL DAY

Children's Menu

Para Los Muchachos Y Muchachas
(For Children Under 10)

Fried Chicken Strips with French Fries 3.50

Spaghetti with Meat Sauce 3.25

Yellow Rice & Chicken 3.50

Cuban Sandwich and Soup 3.75

Hamburger with French Fries 3.00

Desserts & Coffees

Flan—Spanish Caramel Egg Custard 2.25

Fresh Strawberries 2.75
(in season)

Key Lime Pie 2.75

Brazo Gitano 2.50

Arroz con Leche 2.00

Fresh Fruit Cup 2.50

Spanish Coffee

Imported Spanish Brandy, Kahlua, Whipped Cream 3.50

Fresh Roast Coffee 1.00

Cuban Style Espresso Coffee . 1.75

Cafe con Leche (Expresso and Hot Milk) . . 1.75

Hot or Iced Tea, Milk 1.00

We honor MasterCard, VISA, American Express, Diners Club,
Carte Blanche, and all Travelers Checks.
NO PERSONAL CHECKS PLEASE.

Thank You for dining with us at the Columbia.

In addition to a unique dining experience at ^{• T H E •}**PIER**,
we also offer private and semi-private facilities for your
next social function, important meeting or party for groups
up to 300 persons, for further information contact the
Columbia at 822-8000

Luncheon and dinner served daily 11 a.m. - 11 p.m.

Special Sunday Brunch 11 a.m. - 3 p.m.

Sunday dinner served until 10 p.m.



Visit Cha Cha Coconuts, tropical bar
and grill at the top of the Pier
and enjoy Tampa Bay's
most spectacular view.



ALWAYS UNDER THE SAME OWNERSHIP

FOUR GENERATIONS "SINCE 1905"

In 1905 the Columbia Restaurant was founded by Casimiro Hernandez, Sr. It soon became a favorite gathering place for the local gentry. The corner "Cafe" was filled with patrons drinking steamy cups of Cuban coffee and enjoying the delicious food for which the Columbia would one day become famous from coast to coast. (The original bar and decor remain as they did at the turn of the century.) The "Cafe" then began to grow, adding a dining room in 1920.

The tradition continued in the 1930's as Casimiro Hernandez, Jr., the founder's son, upgraded the popular restaurant and added a third dining room. By then the restaurant had earned the title "Gem of Spanish Restaurants." More dining rooms were added as the restaurant gained both national and international fame, being honored by heads of state, celebrities, food critics and periodicals.

In the 1950's and 1960's, Cesar Gonzmart and Adela Hernandez Gonzmart (Casimiro's only daughter) soon added their in-born flair for showmanship with their guidance and management. In addition to managing the business, Cesar also participated with his violin, delighting customers with his music as they dined.

The Gonzmarts' sons, Casey and Richard, became actively involved in the 1970's and have continued in the tradition of their Great Grandfather. Additional Columbia Restaurants were opened in Sarasota on St. Armands Circle in 1959; in historic St. Augustine in 1983; and in Tampa's Harbour Island in 1985.

Each restaurant with its own personality and charm, distinctive to its surroundings, and serving the Columbia's world famous Spanish cuisine.

**In the heart of Tampa's historic Ybor City
(813) 248-4961**

**On beautiful St. Armands Circle, Sarasota
(813) 388-3987**

**On colonial St. George Street, St. Augustine
(904) 824-3341**

**In the market on Tampa's scenic Harbour Island
(813) 229-2992**

"The best restaurant in Tampa, Florida." Fortune Magazine

"A Spanish happening not to be found elsewhere." Holiday Magazine

Souvenir Menu \$3.00