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1-1-1950

## Menu, Columbia Restaurant, Drinks and Dinner, 1950

The Columbia Restaurant

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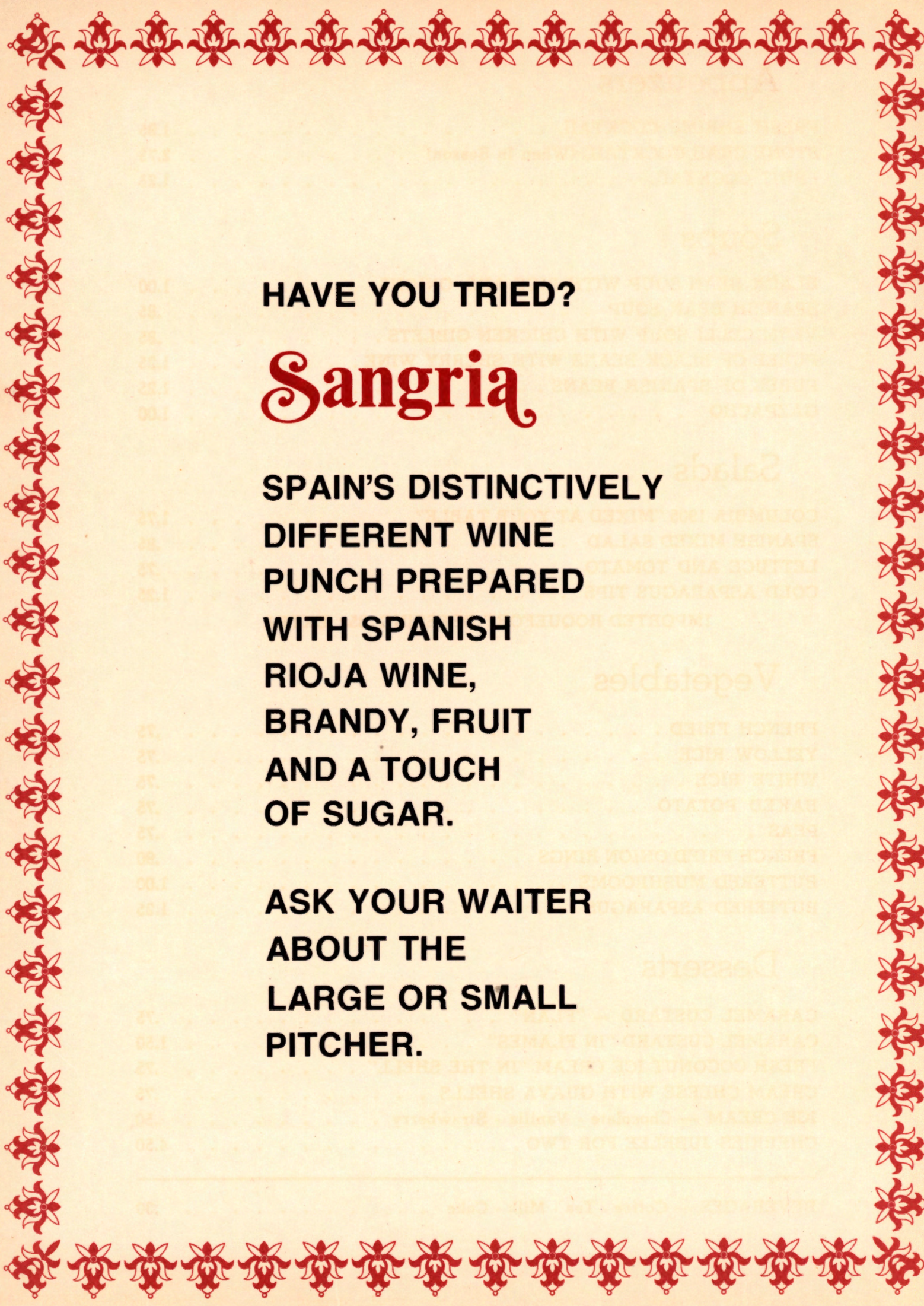


# Columbia

*Since 1905*

**GEM *of* SPANISH RESTAURANTS**

TAMPA, FLORIDA



HAVE YOU TRIED?

# Sangria

**SPAIN'S DISTINCTIVELY  
DIFFERENT WINE  
PUNCH PREPARED  
WITH SPANISH  
RIOJA WINE,  
BRANDY, FRUIT  
AND A TOUCH  
OF SUGAR.**

**ASK YOUR WAITER  
ABOUT THE  
LARGE OR SMALL  
PITCHER.**

## Appetizers

FRESH SHRIMP COCKTAIL . . . . .	1.95
STONE CRAB COCKTAIL (When in Season) . . . . .	2.75
FRUIT COCKTAIL . . . . .	1.25

## Soups

BLACK BEAN SOUP WITH RICE AND ONIONS . . . . .	1.00
SPANISH BEAN SOUP . . . . .	.85
VERMICELLI SOUP WITH CHICKEN GIBLETS . . . . .	.85
PUREE OF BLACK BEANS WITH SHERRY WINE . . . . .	1.25
PUREE OF SPANISH BEANS . . . . .	1.25
GAZPACHO . . . . .	1.00

## Salads

COLUMBIA 1905 "MIXED AT YOUR TABLE" . . . . .	1.75
SPANISH MIXED SALAD . . . . .	.85
LETTUCE AND TOMATO . . . . .	.75
COLD ASPARAGUS TIPS . . . . .	1.25

IMPORTED ROQUEFORT DRESSING 35¢ EXTRA

## Vegetables

FRENCH FRIED . . . . .	.75
YELLOW RICE . . . . .	.75
WHITE RICE . . . . .	.75
BAKED POTATO . . . . .	.75
PEAS . . . . .	.75
FRENCH FRIED ONION RINGS . . . . .	.90
BUTTERED MUSHROOMS . . . . .	1.00
BUTTERED ASPARAGUS . . . . .	1.25

## Desserts

CARAMEL CUSTARD — "FLAN" . . . . .	.75
CARAMEL CUSTARD "IN FLAMES" . . . . .	1.50
FRESH COCONUT ICE CREAM "IN THE SHELL" . . . . .	.75
CREAM CHEESE WITH GUAVA SHELLS . . . . .	.75
ICE CREAM — Chocolate - Vanilla - Strawberry . . . . .	.50
CHERRIES JUBELEE FOR TWO . . . . .	4.50

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BEVERAGES — Coffee - Tea - Milk - Coke . . . . .	.30
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**PRICE OF ENTREES INCLUDES**

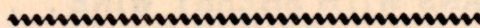
**Choice of Potato or Rice,  
Bread and Butter**

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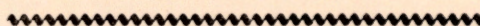
**DINNERS**

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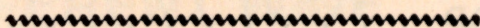
1A. PRIME FILET MIGNON STEAK . . . . . 5.50



2A. PRIME 10 OZ. N. Y. CUT STRIP SIRLOIN STEAK . . . . . 6.00

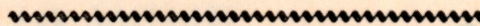


3A. PRIME 16 OZ. N.Y. CUT STRIP SIRLOIN STEAK . . . . . 7.50



4A. FILET MIGNON STEAK CACEROLA . . . . . 6.75

*(Parisien potatoes, mushrooms, onions, Spanish cured ham, olive oil, peas and choice tender filet mignon steak) – 25 min.*



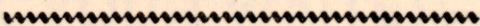
5A. FILET MIGNON STEAK SALTEADO . . . . . 6.75

*(Braised and diced filet mignon steak, onions, green pepper, garlic, olive oil, chorizos (Spanish Sausage) mushrooms, salt, pepper, potatoes, peas, red wine)*

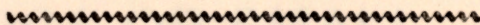


6A. FILET STEAK MILANESA . . . . . 5.75

*(Seasoned with salt, pepper, garlic, breaded and broiled with catalana sauce and ham)*



7A. FRIED CHICKEN "COUNTRY STYLE" (one half) . . . . . 3.75



8A. BROILED LOBSTER With Lemon — Butter Sauce . . . . . 6.50

*(From the cool depths of Florida's coastal waters, broiled to a golden brown. Served with drawn butter and lemon) – 30 min.*

<b>Children's Hamburger</b>	This is served with
<b>\$1.50</b> ON A BUN	French Fries and Beverage

## PRICE OF ENTREES INCLUDES

Choice of Potato or Rice,  
Bread and Butter

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# SPANISH DINNERS

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1. **YELLOW RICE AND CHICKEN VALENCIANA** . . . . . **3.75**  
*(Chicken baked with rice, olive oil, tomatoes, onions, green peppers, saffron, seasoned with Spanish white wine, garnished with spanish pimientos and green peas)*
2. **CHICKEN IN BURGUNDY WINE SAUCE "CACEROLA"** . . . . . **4.50**  
*(One half milk fed spring chicken baked in casserole with onions, butter, chopped smoked ham, parisienne potatoes, chicken livers, mushrooms and Spanish sauterne wine) - 30 min.*
3. **POMPANO PAPILOT** . . . . . **5.25**  
*(Filet of Gulf fresh Pompano, baked in parchment with seafood sauce made from eggs, butter, milk, shrimp, onions, Lobster, flour and sauterne wine) - 25 min.*
4. **BROILED POMPANO 1½ LBS.** . . . . . **6.50**  
*(One of the delicacies of the Florida West Coast broiled to perfection and boned at your table, served with drawn butter and lemon) - 35 to 45 min.*
5. **SHRIMP CREOLE WITH YELLOW RICE** . . . . . **4.25**  
*(Baked en casserole, olive oil, tomato sauce, wine, onions, green pepper, dash of garlic, yellow rice, peas and pimentos)*
6. **FRIED SHRIMP SUPREME** . . . . . **4.50**  
*(Jumbo shrimp, marinated in lemon juice, dipped in egg and milk batter with a dash of garlic then in wheat flour, fried to a golden brown)*
7. **FILET OF SPECKLED TROUT, "A LA RUSA"** . . . . . **4.00**  
*(Boneless and skinless filet of trout dipped in batter, wheat flour and grilled to perfection, served with butter, slices of lemon, chopped egg and parsley)*
8. **FILET OF RED SNAPPER, BROILED** . . . . . **4.25**  
*(Fresh from the Gulf)*
9. **FILET OF RED SNAPPER "ALICANTE" GARNISHED WITH SHRIMP** . . . . . **5.50**  
*(Chunks of boneless and skinless red snapper baked in casserole with onion rings, green pepper, white wine, olive oil, sliced almonds and light gravy, - 30 min.*
10. **PAELLA VALENCIANA (National Dish of Spain)** . . . . . **5.75**  
*(Baked En Casserole, rice, pure olive oil, chicken, squid, shrimp, lobster, oysters, scallops, red snapper, onion, green peppers, tomatoes, stone crab claws, seasoned with Spanish wine) - 35 to 45 min.*
11. **SPANISH BEEF STEW** . . . . . **3.75**  
*(Prime chunks of tender beef slowly cooked with pure olive oil, paprika, bay leaf, tomatoes, garlic and potatoes)*
12. **BOLICHE RELLENO "STUFFED EYE ROUND"** . . . . . **4.75**  
*(Eye round of beef stuffed with chorizo (Spanish sausage), baked in light brown sauce with onions and peppers)*

## COCKTAILS

MARGARITA .....	1.25	ALEXANDER GIN .....	1.35
MANHATTAN .....	1.15	ALEXANDER BRANDY .....	1.35
MANHATTAN — EXTRA DRY .....	1.25	BRONX .....	1.25
MARTINI .....	1.15	SAZERAC .....	1.35
MARTINI — EXTRA DRY .....	1.25	OLD FASHION .....	1.15
BACARDI .....	1.15	WARD 8 .....	1.15
PINK LADY .....	1.35	DAIQUIRI — PLAIN .....	1.15
DUBONNET .....	1.15	DAIQUIRI — FROZEN .....	1.35
PRESIDENTE .....	1.15	CUBA LIBRE .....	1.15
STINGER .....	1.35	TOM COLLINS .....	1.15
SIDECAR .....	1.35	CHAMPAGNE COCKTAIL .....	1.75
PLANTERS PUNCH .....	1.65		

## — STRAIGHT DRINKS —

BLENDS .....	1.15	RUMS .....	1.15
BOURBONS .....	1.15	BRANDIES .....	1.25 - 1.75
SCOTCH .....	1.15 - 1.50	GINS .....	1.15 - 1.25
RYES .....	1.15	VODKAS .....	1.15
CANADIANS .....	1.20		

## CORDIALS

POUSSE CAFE "RAINBOW" .....	1.50	COINTREAU .....	1.35
GALLIANO .....	1.35	CHERRY HEERING .....	1.35
PEACH .....	1.15	KAHLUA .....	1.35
CREME DE MENTHE .....	1.15	TIA MARIA .....	1.35
BENEDICTINE .....	1.35	BLACKBERRY .....	1.25
BENEDICTINE AND BRANDY .....	1.35	STREGA .....	1.35
GRAND MARNIER .....	1.35	DRAMBUIE .....	1.35
APRICOT .....	1.15	PERNOD .....	1.35
CREME DE CACAO .....	1.15	CHARTREUSE — YELLOW .....	1.35
KIRSCHWASSER .....	1.15	CHARTREUSE — GREEN .....	1.40
ANIS DEL MONO .....	1.35	MARASCHINO .....	1.35
GOLDEN LIQUEUR .....	1.25	ESPAÑA EN LLAMAS (FLAMING) .....	1.50
FLOR D'ALPE .....	1.35		

*May we suggest with your dinner,*

## **"SANGRIA"**

*Spain's National Wine Punch — Prepared with Burgundy Wine,  
Brandy, Fruit and a touch of Sugar*

**Large Pitcher \$5.50 -- Small Pitcher \$4.25**

IMPORTED BEER .....

1.10

LOCAL AND OUT-OF-STATE BEER AND ALE .....

.85

**FOR YOUR FAVORITE WINE -- SEE OUR WINE LIST**



Since 1905 when the Columbia was founded by Casimiro Hernandez, Sr. the Columbia Restaurant has been considered the "Gem of Spanish Restaurants."

*Always under the same ownership.*

Columbia Restaurant has eleven dining rooms – and seating capacity for 1660 people – Open seven days per week from 4:00 P. M. till 1:00 A. M. week days and 11:30 A. M. till midnight Sundays and Holidays.

One entire block on 7th Ave. from 21st St. to 22nd St. and one and one half blocks of free parking facilities. In the heart of Tampa's Latin Quarter. – Valet parking if you wish from 5:30 P. M.

*Columbia Restaurant has been featured in and recommended by the following magazines:*

- Saturday Evening Post • Esquire
- Holiday Magazine • McCall's
- Ford Treasury Magazine
- Ladies Home Journal
- National Geographic
- Southern Living

Souvenir Menu \$1.00