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## Menu, Columbia Restaurant, Dinner, July 1999

The Columbia Restaurant

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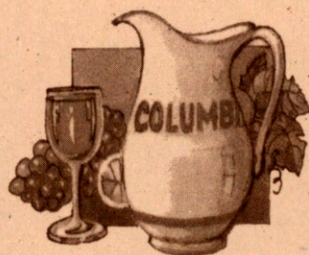
# *Columbia* MENU

RESTAURANT



COLUMBIA'S ATTRACTIVE AND EXOTIC  
SETTING RENDERS IT UNIQUE IN AMERICA





## Sangria

Spain's delightfully refreshing wine cooler made here at the Columbia with a combination of rich bodied red wine and fresh citrus juices. Pitcher 12.95 Glass 3.75

## Imported Sangria

Made with imported Spanish red or white wine and brandy. Pitcher 14.95

## Columbia Cocktails

*We proudly serve Bacardi Light Rum, Beefeater Gin, Canadian Club Whiskey, J&B Scotch, Jose Cuervo Tequila, Smirnoff Vodka and Noilly Pratt Vermouth*

### Cuban Manhattan

Bacardi 8-year-old Rum, Martini & Rossi Sweet Vermouth, bitters, with cherry and lemon peel. 4.95

### Columbia Collins

Bacardi Select Rum crème de cacao, grapefruit juice and brown sugar. (Featured in Esquire Magazine) 5.50

### 1905 Martini

Ketel One Vodka. Noilly Pratt dry vermouth and garlic olive. 5.75

### Mojito

Bacardi Light Rum fresh lime juice, fresh mint, soda and sugar. Served in a tall glass over ice. 4.95

### Champion

Jim Beam Bourbon, Bacardi Light Rum grapefruit juice, passion fruit and fresh mint. 5.95

### Silver Meteor

Bacardi Light Rum orange juice, Cointreau and Champagne. 5.75

## Private Label Wines



### Spanish

#### Bin No. 13: Adelita "Gold Label" Chardonnay.

From the Gonzmart family's private cellar. 100% Chardonnay grapes. Aged in new French Allier Oak. Brilliant golden color. Fruity aroma

with a buttery finish. Our highest recommendation. Bottle 34.00 Glass 8.50

#### Bin No. 14: Adelita Chardonnay.

100% Chardonnay with a great buttery finish. Bottle 25.00 Glass 5.95



#### Bin No. 15: Don Cesar, Blanco Rioja.

A fresh crispy and lively white wine with a rich fruity aftertaste. Bottle 24.00 Glass 5.75

#### Bin No. 30: Don Cesar, Tinto Rioja Reserve, 1989.

An extraordinary red wine aged in oak, full-bodied with a pleasant blackberry character that is very smooth. This is a Rioja with capital letters. Bottle 25.00 Glass 5.95

## California - Don Casimiro

Bottle 20.00 Glass 4.95

#### Bin No. 28: Chardonnay

Elegant and fruity with moderate oak character.

#### Bin No. 34: White Zinfandel

Pink in color with strawberry aromas and flavors.

#### Bin No. 37: Merlot

A soft medium bodied wine with subtle berry tones.

#### Bin No. 57: Cabernet Sauvignon

Rich fruit fragrances balanced by oak.

## Chile-Carmen

*Selected to honor the memory of our Grandmother Carmen Hernandez.*

Bottle 20.00 Glass 4.95

#### Chardonnay

Clean, light citrus and pear flavors.

#### Cabernet Sauvignon

Pleasant fruit flavors and light tannins.

#### Merlot

Ample raspberry and cherry flavors.

*We Proudly Feature Tampa's Only Microbrewery Beer. Brewed by Ybor City Brewing Company*



Ybor City's own handcrafted lager 3.95



A Traditionally-styled, Handcrafted English Ale 3.95



Refreshing light golden tropical ale 3.95

*Florida's Alcoholic beverages surcharge not included in menu price*



## *Tapas* Centuries old tradition from Spain. Tapas is a style of dining featuring a variety of tasty dishes enjoyed in the company of good friends.

### **Shrimp Cocktail**

Chilled jumbo shrimp served with a tangy cocktail sauce. 6.95

### **Shrimp "Al Ajillo"**

Shrimp sauteed in virgin olive oil, fresh garlic and chili pepper. 6.95

### **Shrimp Supreme**

Four jumbo shrimp wrapped in smoked bacon, marinated and lightly fried. 7.95

### **Shrimp a la Plancha**

Skewered and grilled with olive oil and lemon and garlic. 6.95

### **Almejas Al Ajo, Vino y Limón**

Cedar key clams steamed and served in a "cazuela" with garlic, white wine and spiked with lime juice. 6.95

### **"Cakes" de Camarones y Cangrejo**

Seasoned shrimp and crab meat "cake" served with passion fruit-mustard aioli. 6.95

### **Calamares Fritos "A la Romana"**

Seasoned tender calamari rings lightly fried. 5.95

### **Cuban Caviar**

Spicy black bean dip. Served with Cuban crackers. 4.95

### **Champiñones "Al Jerez"**

Mushrooms sauteed in virgin olive oil, fresh garlic and sherry. 4.95

### **Pincho de Filete**

Tender chunks of filet mignon on a skewer, brushed with chimichuri sauce. 6.95

### **Chorizo y Manchego**

Thinly sliced chorizo (Spanish sausage) and Spain's famous cheese and Cuban Crackers. 5.95

### **Cuban Tamale**

A family favorite. Ground corn and tender pieces of cured pork mildly seasoned and flavored. 4.95

## *World Famous Soups*

*Cup 2.95 Bowl 3.95*

### **Spanish Bean Soup**

The soup that made the Columbia famous. Garbanzos, smoked ham, chorizo and potatoes in a delicious chicken and ham stock.

### **Cuban Black Bean Soup**

Frijoles Negros expertly prepared. Served over a bed of steaming white rice and topped with diced raw Spanish onions.

### **Caldo Gallego**

Great northern beans simmered with smoked ham, chorizo, turnip greens and potatoes.

### **Chilled Gazpacho**

Spain's famous cold soup. A purée of ripe tomatoes, green peppers, onions, cucumber and garlic. Topped with croutons and finely diced vegetables.

## *Salads*

### **Columbia's Original "1905" Salad**

Tossed at your table. Crisp lettuce with julienne of ham, natural Swiss cheese, tomato, olives, grated Romano cheese and our famous garlic dressing. (Nearly a century-old family recipe of fresh garlic, oregano, wine vinegar and Spanish olive oil). Superb! 7.50

Served with any entrée 3.50

Columbia's "1905" with Turkey 7.50

Columbia's "1905" with Shrimp 7.95

### **Ensalada Asturias**

Beefsteak tomatoes, mixed greens, red onions, white asparagus, and Cabrales cheese vinaigrette dressing. 6.95

### **Cesar Salad**

Crisp romaine lettuce tossed with Romano cheese and croutons. 5.95

Served with any entrée. 2.95

### **Beefsteak Tomato Salad**

This was the favorite salad of our father, Cesar Gonzmart. Sliced thick, topped with crumbled Spanish Cabrales cheese, sliced red onions, extra virgin olive oil and wine vinegar. 5.95



# *Paella*

## *"The National Dish of Spain"*

(Please allow 30 minutes for preparation)

### **Paella "A la Valenciana"**

Our version, prepared in a traditional paella pan, features clams, mussels, shrimp, scallops, grouper, calamares, chicken and pork, combined with yellow rice, olive oil, green peppers, onions, ripe tomatoes, garlic, spices and splashed with white wine. 19.95

### **Paella "Marinera"**

Seafood version of our famous Paella. Lobster, clams, mussels, shrimp, scallops, calamares and grouper. 22.95

### **Arroz con Pollo "Valencia"**

The traditional paella from Valencia, Spain. Boneless chicken baked with yellow rice, smoked ham, artichoke hearts, green pepper, Spanish onions, tomatoes, white wine and virgin olive oil.  
Topped with green peas, pimientos and white asparagus. 15.95

# *Mariscos*

### **Red Snapper "Alicante"**

This incredibly delicious recipe was created many years ago by our grandfather, Casimiro Hernandez, Jr. It features the King of Gulf Fish, Red Snapper, baked in a casserole with sliced Spanish onions, green peppers, a rich gravy, olive oil, fresh garlic, sauterne wine and topped with sliced roasted almonds.  
Served with yellow rice and garnished with fried eggplant, shrimp supreme.  
"If you enjoy fresh fish and would like to sample authentic Spanish flavor, we offer our highest recommendation." 18.95

### **Merluza "Russian Style"**

Created in the 1930's by the Columbia's famed chef, Francisco Pijuan.  
Premium Atlantic Merluza, Spain's favorite fish, breaded with toasted ground Cuban Bread.  
Grilled and topped with lemon butter, chopped parsley and egg. Served with yellow rice and fresh vegetables. 15.95

### **Grouper "Cayo Hueso"**

Boneless fillet of Grouper marinated in citrus juices and grilled.  
Served with yellow rice, black beans, yuca and mojo. 17.95

### **Cazuela de Mariscos**

Combination of sauteed lobster, scallops, shrimp, calamares, grouper, mussels and clams.  
Flambeed with brandy, then simmered in a tasty crab and lobster bisque sauce, served with yellow rice. 22.95

### **Shrimp Supreme**

This Columbia Restaurant creation of jumbo shrimp is wrapped in bacon, marinated and fried.  
Served with vegetables, yellow rice or potatoes. 16.50

### **Shrimp Salteado**

Pink Gulf shrimp sauteed with green peppers, Spanish onions, fresh mushrooms, diced potatoes, Spanish sausage (chorizo) and a splash of white wine.  
Served with yellow rice. 15.95

# *Pollo*

### **Chicken and Yellow Rice "Ybor"**

One quarter chicken, baked with yellow rice, green peppers, onions and tomatoes, with green peas and pimento garnish. 13.50

### **Chicken "Salteado"**

Boneless pieces of tender chicken sauteed with green peppers, Spanish onions, fresh mushrooms, potatoes, chorizo and wine. Served with yellow rice. 13.95



## Combinaciones

### La Completa Cubana

A Cuban feast of Roast Pork, Boliche, Cuban Tamale, platanos, yuca, black beans and yellow rice. 17.95

### Chicken and Shrimp Barcelona

Boneless Chicken sauteed with shrimp in a delicious sauce of lobster bisque, brandy and white wine.

Served with yellow rice. 15.95

### Filete y Camarones "A La Parilla"

Grilled twin 3 oz. filet mignons wrapped in applewood smoked bacon and Shrimp a la Plancha.

Magnifico! Served with vegetables and yellow rice. 18.50

## Carnes

### Filet Mignon "Columbia"

Broiled tender center cut Filet Mignon wrapped with wafer thin bacon, served with mushrooms, ham, onions, green peppers and a touch of garlic in a light tomato sauce. Served with fresh vegetables and yellow rice. 19.95

### Filet Mignon

Grilled choice center cut tenderloin. Served with fresh vegetables and yellow rice or potato. 18.95

### Filet Mignon "Chacho"

In the memory of the spirit of our great uncle, Evelio "Chacho" Hernandez, youngest son of the founder. Grilled center cut Filet Mignon with a rich sauce of bourbon, shallots, and mushrooms. Flambeed tableside with a shot of the World's finest bourbon, Booker Noe. Served with vegetables. 20.95

### Filet "Salteado"

Choice tenderloin tips sauteed with green peppers, Spanish onions, fresh mushrooms, potatoes, chorizo and red wine. Served with yellow rice. 15.95

### Strip Sirloin "Argentina"

16 oz. Argentine beef strip sirloin, seasoned and grilled. Argentine beef is raised the Old Fashioned way, naturally grazing on open ranges and enjoying a world wide reputation for outstanding nutrition, distinctive flavor, superb tenderness and texture. Served with yellow rice or potatoes. 17.95

### Palomilla

Marinated top sirloin cut very thin and quickly grilled. Topped with "Mojo Crudo" (chopped onions, parsley and lime juice). Served with platanos and Columbia fries or rice. 15.95

### Boliche

Eye round of beef stuffed with chorizo and roasted in a flavorful gravy.

Served with black beans, white rice and platanos. 14.95

### Roast Pork "A La Cubana"

Generous slices of roast pork with a delicious marinade.

Served like back home in Cuba with black beans, white rice, yuca and platanos. 15.95

### Ropa Vieja

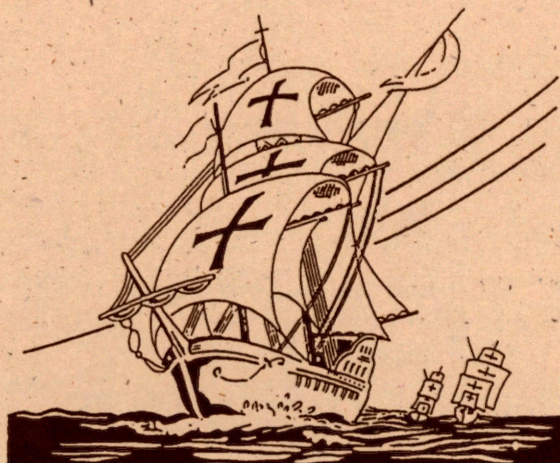
Originally introduced to Cuba by Spanish Sailors.

Choice beef shredded, sauteed with onions, green peppers and tomatoes. Served with platanos and white rice. 13.95

### Picadillo "Criollo"

Cuba's most popular blue plate special. Finely ground beef braised with tomatoes, onions, green peppers, raisins, olives and capers. Served with white rice and platanos. 12.95





## Children's Menu

**Los Muchachos Y Muchachas (For Children Under 10)**

Chicken Strips with French Fries 4.95

Steak and Fries 6.95

Past with Tomato Sauce 4.95

Cuban Sandwich and Soup 4.95

*Includes Soft Drink. Unlimited Refills.*

## Desserts

### Brazo Gitano

Our grandmother, Carmen Hernandez's recipe. Sherry soaked sponge cake rolled with Spanish cream meringue topping. 4.95

### Flan

Spanish caramel egg custard. 3.50

### Crema Catalana

A favorite in Barcelona, Spain. Spanish cream topped with crystallized caramel. 4.95

### Natilla "Española"

Rich Spanish custard topped with cinnamon. 3.50

### Guava Cheesecake

Traditional cheesecake with a Tropical flavor. 4.95

### Key Lime Pie

A Florida favorite. 3.95

### Godiva Chocolate Cake

Dark chocolate cake with Godiva Liqueur mousse and seasonal berries with a snow of shaved chocolate. 4.95

## Beverages

### Fresh Roasted Coffee

Roasted in Ybor City's Naviera Coffee Mill. 1.50

### Espresso Coffee

Evelio Hernandez's secret blend. 1.95

### Café con Leche

Cuban Coffee with steamed milk. 2.50

### Spanish Coffee

Imported Spanish brandy, Kahlúa, whipped cream. 4.75

Fresh Brewed Ice Tea. 1.50

**Coca-Cola** CLASSIC



*For your convenience we accept*

*MasterCard, Visa, American Express, Diners Club, Carte Blanche, Discover and Travelers Checks.*

*No personal checks please.*



# Take a Piece of the Columbia Restaurant Home With You.

Visit our Retail and Cigar Shop  
and select one of our specialty items for yourself or give it as a gift.

## *The Columbia Restaurant Spanish Cookbook*

Written by the founder's granddaughter, Adela Hernandez Gonzmart  
and Dr. Ferdie Pacheco, the television fight doctor.

This book reveals 178 of our prized recipes and the history of the Columbia Restaurant  
and the town it grew up in.

## *Columbia Restaurant Gift Certificates*

Give the gift of good taste with a Columbia Restaurant Gift Certificate.  
Available in denominations of \$25, \$50 and \$100 and are redeemable at all  
Columbia Restaurant locations throughout Florida. Ask your server for details.

## *Columbia Restaurant Specialty Foods*

Take one of our signature items home and prepare it for friends or family.

World Famous "1905" Salad Dressing  
Columbia's own Cuban Black Bean Soup  
Spanish "Yellow Rice"  
A tin of Cuban or American Blend Coffee  
Sangria Mix  
Frozen Cuban Bread  
Hot Sauce  
"World Famous" Seasoning

## *Handpainted Ceramics*

Choose from a variety of unique hand-made pieces imported from Spain or from Ybor City.

## *Cigars & Accessories*

Looking for a fine cigar? Well you're sure to find one here.  
We carry cigars from the oldest and best manufacturers including the  
"Gonzalez Y Martinez" cigars handmade in Ybor City.  
Tampa, Arturo Fuente, Cuesta Rey, Hoyo de Monterrey, Punch or Macanudo.  
Once you have found that right cigar, step over to the Tapas and Cigar Bar  
and we'll get you a fine port, sherry or cognac that will compliment your cigar.



# Nearly 100 Years Under The Same Ownership

**"As a gem forms with the passage of time, the same is true for the Columbia Restaurant, the gem of Spanish restaurants."**

**T**he Columbia's legacy began in 1905 when our great-grandfather, Casimiro Hernandez, Sr. immigrated from Cuba and founded the Columbia Restaurant in Tampa's Ybor City. Steaming cups of Cuban coffee, bowls of Spanish bean soup, and unique recipes featuring fresh Florida seafood helped create the reputation that the Columbia Restaurant enjoys to this day.

**T**hat corner café expanded with the addition of a dining room, "La Fonda." In 1935, our grandfather Casimiro Hernandez, Jr. added the "Don Quixote" room, the first air-conditioned dining room in Tampa. National and international acclaim from dignitaries, celebrities and food critics increased, and more dining rooms were added. The Columbia Restaurant of Ybor City currently seats 1,660 people in 11 dining rooms, and encompasses an entire city block. Now, there are six Columbia Restaurants located throughout Florida.

**I**n the 1950's the stewardship of the Columbia Restaurant passed to our parents, Cesar and Adela Gonzmart. Our father, known for his inherent flair for showmanship, serenaded and delighted diners with his magical violin. Our mother, a concert pianist and noted cookbook author, is the heart of the Columbia today.

**T**he heritage that began in 1905 proudly carries on with us, and our daughters and sons, the great-great grandchildren of Casimiro Hernandez, Sr. We take pride in providing the best dining experience for our guests each day with excellent food, impeccable service and consistent value at all of our restaurants.

*Casey and Richard Gonzmart*

Fourth Generation Owners/Operators

*In the Historic District of Ybor City*  
2117 East 7th Avenue, Tampa, FL (813) 248-4961

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

*In America's Oldest City*  
98 St. George Street, St. Augustine, FL (904) 824-3341

*At The Pier Overlooking Tampa Bay*  
800 2nd Avenue, N.E., St. Petersburg, FL (727) 822-8000

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

*In Central Florida's Town of Celebration*  
649 Front Street, Celebration, FL (407) 566-1505

*Open Daily for Lunch and Dinner*

Visit Our Website: [www.columbiarestaurant.com](http://www.columbiarestaurant.com)