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## Menu, Columbia Restaurant, Mother's Day, May 13, 2001

The Columbia Restaurant

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# Columbia *MENU*

RESTAURANT



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

circa 1940



# Happy Mother's Day

*The Columbia Restaurant and Gonzmart Family welcome you.  
Thank you for celebrating this important day with our family.  
We have been serving mother's and other loved ones for over 96 years,  
and feel honored that you have selected the Columbia Restaurant.*

## 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 3.95

*Keep the handpainted  
pitcher for only 19.95*

## Imported Sangria

### CR Tinto Sangria

Pitcher made tableside with our own imported Spanish red wine and brandy. Pitcher 14.95

### Sangre de Toro Sangria

Pitcher made tableside with Spain's best selling red wine and Torres brandy. Pitcher 16.95

## Sangria de Cava

Spain's wonderful bubbling cooler made with Spanish Cava (Champagne), Torres brandy and Liqueur, with citrus juices. One taste will transport you to the sunny coast of Spain. Pitcher 16.95

## Carmen Wines

*Selected to honor the memory of our Grandmother, Carmen Hernandez.  
Utilizing the latest technology with a state of the art winery, these hand harvested  
grapes from Chile have been honored with many awards.*

*Bottle 20.00 Glass 4.95*

### Bin No. 18 Cabernet Sauvignon

A Cabernet Sauvignon, with pleasant but simple fruit flavors and light tannins.

### Bin No. 19 Merlot

Fruity and straightforward, this is a Merlot, with ample raspberry and cherry flavors and earthy accents.

### Bin No. 20 Chardonnay

A Chardonnay with clean, light citrus and pear flavors, medium body and a soft texture.

## Tapas

*Centuries old tradition from Spain. Tapas is a style of dining featuring a variety of tasty dishes enjoyed with a glass of: Osborne Manzanilla, Fino or Amontillado Sherry. 1.95*

### Cocktail de Camarones Celebracion

Chilled jumbo shrimp served with a spicy mango cocktail sauce and mariquitas. 7.95

### Shrimp "Al Ajillo"

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

### Shrimp Supreme

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

### Shrimp a la Plancha

Marinated shrimp, skewered and grilled. 6.95

### Shrimp and Crabmeat Alcachofas

Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese. 6.95

### Calamares Fritos "A la Romana"

Seasoned tender calamari lightly fried. 6.50

### Cakes de Cangrejo

Crabmeat "cakes" served with passion fruit-mustard alioli. 7.95

### Pincho Mixta

Chicken, pork, chorizo and onion skewered, marinated and grilled. 5.95

### Cuban Caviar

Spicy black bean dip. Served with Cuban crackers. 4.95

### Chorizo "Espanola"

Sliced chorizo (Spanish sausage) sautéed with onions. 5.95

### Empanadas de Picadillo

Spiced ground beef filled pastry turnovers with roasted corn and black bean salsa. 5.95

### Black Bean Cakes

Served with guacamole and sour cream. 4.95



# Entrées

*All entrées include Caesar Salad and hot Cuban bread and butter.  
Try our World Famous 1905 Salad for 1.95 extra.*

## **Filet Mignon "Columbia" or Plain Broiled**

Broiled tender center cut Filet Mignon with wafer thin bacon and served with mushrooms, ham, onions, green peppers and a touch of garlic in a light tomato sauce or Plain Broiled. Served with yellow rice. 21.95

## **Filete y Camarones "A la Parilla"**

Two 3 oz. tenderloins wrapped in smoked bacon, grilled and skewered Shrimp a la Plancha. Magnifico! Served with vegetables and yellow rice. 19.95

## **Boliche "Criollo"**

Eye round of beef stuffed with chorizo and roasted in a flavorful gravy.  
Served with black beans and white rice. 16.95

## **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. 17.95

## **Chicken and Shrimp "Barcelona"**

Boneless chicken breast sautéed with shrimp in a delicious lobster bisque, brandy, white wine, carrots and onions. Served with yellow rice. 17.95

## **Arroz con Pollo**

The traditional dish from the days of Teddy Roosevelt in Tampa's Ybor City. A half chicken baked with yellow rice, green pepper, Spanish onions, green peppers and tomatoes, white rice and virgin olive oil. Topped with green peas. 15.95

## **Pollo Asado "Carmen"**

Our Grandmother, Carmen Hernandez's prized recipe. A favorite for Mother's Day for our family. Half chicken marinated and roasted served with our family's favorite rice, "Good Rice". 15.95

## **Pompano en Papillot**

Today's version of a long time favorite of the Columbia dating back to the 40's. Boneless fillet of Pompano with seafood stuffing of shrimp, crabmeat, artichoke, butter and white wine wrapped in parchment paper and baked. Served with yellow rice. 21.95

## **Paella "A la Valencia"**

Our version, prepared in a traditional paella pan, features clams, mussels, shrimp, scallops, grouper, calamares, chicken and pork, baked with Valencia rice, extra olive oil, green peppers, Spanish onions, ripe tomatoes, garlic, and splashed with white wine. 21.95

## **Red Snapper "Alicante"**

This incredibly delicious recipe was created many years ago by our grandfather, Casimiro Hernandez, Jr. It features the King of the Gulf Fish Red Snapper, baked in a casserole with sweet 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 and shrimp supreme. "If you enjoy fresh fish and would like to sample authentic Spanish flavor, we offer our highest recommendation. 20.95

## **Merluza "A La Rusa"**

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. 17.95



# 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 begin 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

*At The Pier Overlooking Tampa Bay*

800 2nd Avenue, N.E., St. Petersburg, FL (727) 822-8000

*On Beautiful St. Armands Circle*

411 St. Armand's Circle, Sarasota, FL (941) 388-3987

*On Sand Key's Intracoastal Waterway*

1241 Gulf Blvd., Clearwater Beach, FL (727) 596-8400

*In America's Oldest City*

98 St. George Street, St. Augustine, FL (904) 824-3341

*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)