

# Columbia Restaurant

98 Saint George St 32084-3641 · +19048243341 · Updated: Jun 2, 2026

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## SOPAS 4

### Cuban Black Bean Soup

**\$4.95**

Vegetarian. Served over a bed of white rice and topped with diced raw Spanish onions.

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### Gazpacho Andalucia

**\$4.95**

Vegetarian. Spain's famous cold soup of puree of ripe tomatoes, green peppers, onions, cucumbers, and garlic. Topped tableside with finely diced vegetables and toasted Cuban croutons.

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### Spanish Bean Soup

**\$4.95**

Garbanzo beans simmered with smoked ham, chorizo sausage and potatoes in a delicious broth of chicken and ham.

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### Caldo Gallego

**\$4.95**

A favorite to enjoy when visiting the galicia region along the Northwest coast of Spain. Great Northern beans simmered in a rich stock with smoked ham, chorizo sausage, turnip greens, and potatoes.

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## ENSALADA 7

### White Asparagus

**\$11.00**

Vegetarian. Tender white asparagus with Columbia's classic vinaigrette dressing of minced onions, red and green peppers, capers, hard-boiled egg, olive oil and red wine vinegar.

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### Chopped Tomato

**\$9.50**

Vegetarian. Florida tomatoes, tossed with julienned onions and original "1905" dressing.

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### Hearts of Palm Salad

**\$12.00**

Vegetarian. Hearts of palm, julienned red onions, avocado, Boston lettuce, iceberg lettuce and tear drop tomatoes tossed with a garlic vinaigrette dressing.

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### Columbia's Original "1905" Salad®

**\$14.00**

Crisp iceberg lettuce with julienne of baked ham, natural swiss cheese, tomato, olives, grated Romano cheese, lea and perrins® worchester sauce and our famous garlic dressing. Romano cheese from the sicilians and the famous garlic dressing used by cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce, julienne of baked ham and swiss cheese.

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### Columbia's Original "1905" Salad® with Shrimp "Al Ajillo"

**\$18.00**

Crisp iceberg lettuce with julienne of baked ham, natural swiss cheese, tomato, olives, grated Romano cheese, lea and perrins® worchester sauce and our famous garlic dressing. Romano cheese from the sicilians and the famous garlic dressing used by cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce, julienne of baked ham and swiss cheese. Originally known as crisphead, iceberg lettuce got its name from the layers of ice covering heads of lettuce being shipped to tampa via henry b. Plant's trains. As the trains pulled up, people would yell, "here come the icebergs."

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### Ensalada Mixta

**\$12.00**

Vegetarian. Iceberg and Boston lettuce, green beans, baby potatoes, tomatoes, olives, cucumbers, beets, carrots, asparagus, red onions, hard-boiled egg, creamy sherry vinaigrette.

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## Columbia's Original "1905" Salad® with Turkey

**\$14.00**

Crisp iceberg lettuce with julienne of baked ham, natural swiss cheese, tomato, olives, grated Romano cheese, lea and perrins® worchester sauce and our famous garlic dressing. Romano cheese from the sicilians and the famous garlic dressing used by cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce, julienne of baked ham and swiss cheese.

## SANDWICHES 11

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### Cuban Sandwich & a Cup of Soup

**\$15.00**

### ½ Cuban & ½ Salad

**\$12.00**

One half of a Cuban sandwich, one half order of Columbia's original "1905" salad®.

### ½ Salad & Soup

**\$12.00**

Half order of Columbia's original "1905" salad® and cup of soup.

### ½ Cuban & Soup

**\$12.00**

One half of a Cuban sandwich and a cup of soup.

### Havana Club

**\$11.00**

Turkey, bacon, ham, swiss cheese, tomato and mayonnaise on Cuban bread. Served with plantain chips.

### Mahi Mahi Cubana

**\$15.00**

The best fish sandwich North of havana. Grilled fresh mahi mahi seasoned and topped with sautéed onions, mushrooms, green peppers, and smothered with cheese on Cuban bread with plantain chips.

### Curt's Meatloaf Sandwich

**\$11.00**

Meatloaf topped with swiss cheese, yellow mustard, pickles, and pressed between Cuban bread, served with plantain chips.

### Palomilla Steak Sandwich

**\$14.00**

Traditional Cuban steak cut very thin, seasoned and quickly grilled. Served on Cuban bread with lettuce, tomato, our "1905" dressing sauce and a side of plantain chips.

### Bocadillo de Cangrejo

**\$15.00**

Blue crabmeat "cake" breaded with ground plantain crumbs topped with iceberg lettuce, vine ripened tomato, then drizzled with romesco sauce and served on a toasted telera roll. Served with plantains.

### The Original Cuban Sandwich

**\$10.00**

The fine ham, the sicilians the Genoa salami, the cubans the mojo-marinated roast pork, the germans, and jews the swiss cheese, pickle, and mustard. Put it all together between sliced, freshly baked tampa Cuban bread from la segunda central bakery and life is great. Today we are using the original 1915 recipe of casimiro hernandez, sr., with the same proportions of meat, and each ingredient layered atop the other, placed on Cuban bread brushed with butter on top and pressed to a crispy finish.

### Mojo Chicken

**\$11.00**

Mojo-marinated char-grilled breast of chicken, melted swiss cheese, piquillo peppers, lettuce, tomatoes and aioli sauce on Cuban bread. Served with plantain chips.

## TAPAS 20

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### Chorizo "Española"

**\$10.00**

Sliced don quijote chorizo and onions sautéed in Spanish extra-virgin olive oil. Served with traditional Cuban crackers. Ole!

<b>Pulpo a la Gallega</b>	<b>\$16.00</b>
One of the most famous tapas dishes from Spain's northwestern region of Galicia, features tender Spanish octopus topped with virgin olive oil, sea salt, and smoked paprika and lemon, over sliced potatoes.	
<b>Empanadas de Picadillo</b>	<b>\$8.00</b>
Our empanada starts with her recipe for picadillo, made with spiced ground beef, garlic, tomato, onions, raisins, and olives, wrapped in two pastry turnovers.	
<b>Costillitas de Cerdo Habana</b>	<b>\$12.00</b>
Tender baby pork ribs slowly roasted and tossed in mojo-marinated sweet onions and pepperoncinis.	
<b>Queso Fundido</b>	<b>\$10.00</b>
Vegetarian. Tetilla cheese, mild, and delicious from Galicia in Northwest Spain, is baked in a Rioja tomato sauce until melted. Served with toasted Cuban bread points.	
<b>Black Bean Cakes</b>	<b>\$8.00</b>
Vegetarian. A favorite tapa selection of vegetarians and lovers of black beans. Served with guacamole and sour cream.	
<b>Champiñones Rellenos</b>	<b>\$10.00</b>
Vegetarian. Baked silver dollar mushrooms stuffed with baby spinach, artichoke hearts, garlic, and cheese. Drizzled with olive oil and lemon.	
<b>Stuffed Piquillo Peppers</b>	<b>\$9.00</b>
Sweet piquillo peppers from Spain, a mushroom, chorizo, and ham filling, baked in an almond pepper sauce and topped with manchego cheese.	
<b>Croquetas de Langosta</b>	<b>\$15.00</b>
Two large croquettes made with Maine lobster meat, blended into a delicate roux, breaded with Cuban bread crumbs, served with a lobster sauce. These croquettes are always served with hot sauce!	
<b>Croquetas de Pollo</b>	<b>\$8.00</b>
Six fried croquettes made with chicken and Cuban cracker crumbs. Served with Columbia hot sauce.	
<b>Coca de Langosta</b>	<b>\$15.00</b>
Coca, the Catalan flatbread, is brushed with our original "1905" sauce, topped with Spanish chorizo, diced vine-ripe tomatoes, Maine lobster meat and manchego cheese. Baked until crisp, drizzled with piquillo pepper aioli.	
<b>Calamares Fritos "Romana"</b>	<b>\$15.00</b>
Fresh calamari from Rhode Island, caught fresh in North Atlantic waters and is the highest quality available. The tender calamari is dusted in seasoned flour and lightly fried.	
<b>Scallops "Casimiro"</b>	<b>\$16.00</b>
Fresh sea scallops baked in a clay casserole with lemon butter and topped with seasoned bread crumbs and white wine.	
<b>Papas Rellenas</b>	<b>\$10.00</b>
A Cuban classic! Mashed potatoes filled with picadillo, then breaded with Cuban breadcrumbs and fried. Served with a smoked paprika aioli.	
<b>Gambas "Al Ajillo"</b>	<b>\$12.00</b>
Large shrimp sautéed in extra virgin Spanish olive oil, fresh garlic and chili pepper.	
<b>Shrimp &amp; Crabmeat Alcachofas</b>	<b>\$12.00</b>
Baked casserole of shrimp, crabmeat and artichoke hearts topped with grated Romano cheese.	

**Cakes de Cangrejo** **\$15.00**

A Cuban twist to an American favorite, our two large crab cakes are loaded with fresh hand-picked blue crabmeat and grilled. Drizzled with a passion fruit aioli sauce.

**Ybor City Devil Crab Croquettes** **\$10.00**

It was a simple croquette made from seasoned cooked blue crab meat, paprika and garlic then breaded with Cuban bread crumbs and fried. These two crab croquettes are always served with a side of Columbia hot sauce.

**The "Tapeo" Sampler (1 Seafood Tapa & 2 Other Tapas)** **\$32.00**

Perfect for 3-4 people.

**The "Tapeo" Sampler (2 Seafood Tapas & 1 Other Tapa)** **\$36.00**

Perfect for 3-4 people.

**PLATOS PRINCIPALES** 28

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**Chicken & Yellow Rice "Ybor"** **\$14.00**

The traditional dish from tampa's ybor city, one-quarter chicken baked with yellow rice, green peppers, onions, tomatoes, spices, and extra virgin olive oil.

**Pollo "Riojana"** **\$15.00**

Boneless chicken breast breaded, grilled and topped with a rioja tomato sauce and melted Spanish tetilla cheese. Served with yellow rice.

**Roast Pork "A la Cubana"** **\$16.00**

Generous slices of compart family farms™ duroc pork loin with a delicious garlic marinade. Served like back home in Cuba with black beans, white rice, yuca, and platanos.

**Boliche "Criollo"** **\$15.00**

Roasted eye round of beef stuffed with chorizo and roasted in a flavorful gravy. Served with black beans, white rice and platanos. A family favorite!

**El Combo de Cuba** **\$20.00**

To sample the flavors of Cuba, try this feast of roast pork, boliche, empanada de picadillo, platanos, black beans, yuca and yellow rice.

**Breaded Pork Milanese** **\$16.00**

Compart family farms™ duroc pounded pork loin breaded and pan fried. Topped with our catalan tomato sauce. Served with yellow rice and platanos.

**Palomilla** **\$18.00**

Marinated top sirloin cut very thin and quickly grilled, topped with mojo crudo (chopped onion, parsley and lime juice). Served with platanos and French fries or rice.

**Ropa Vieja** **\$18.00**

Originally introduced to Cuba by Spanish sailors. The name means "old clothes" because the choice beef is shredded, sautéed and simmered with onions, green peppers and tomatoes. Served with platanos and white rice.

**Picadillo "Criollo"** **\$14.00**

Finely ground choice lean beef, braised with onions, green peppers, olives, raisins and capers. Served with white rice and ripe platanos.

**Salteado** **\$16.00**

A very hot iron skillet with extra virgin olive oil is used to sauté onions, green peppers, fresh garlic, mushrooms, diced potatoes and chorizo. Splashed with a red wine. Served with yellow rice.

<b>Tortilla Gallega</b>	<b>\$12.00</b>
Made to order Spanish omelet. Farm-fresh eggs, diced chorizo, ham, potatoes, onions, peas, and olive oil.	
<b>Eggplant Riojana</b>	<b>\$15.00</b>
Vegetarian. Sliced eggplant breaded with ground plantain crumbs, smothered in our rich rioja sauce of tomatoes, garlic, capers, olives, and red wine. Topped with melted galician tetilla cheese.	
<b>Paella Vegetariana</b>	<b>\$20.00</b>
Vegetarian. A vegetarian version of the classic Spanish paella, full of flavor, prepared with a variety of beans, green beans, artichoke hearts, tomatoes, onions, green peppers, garlic, gluten-free vegetable saffron broth, extra virgin olive oil and la bomba Spanish rice.	
<b>Paella "Española"</b>	<b>\$24.00</b>
Spain's national dish, our lunchtime version consists of shrimp, scallops, calamares, clams, mussels, chicken, pork, Spanish onions, ripe tomatoes, green peppers, and fresh garlic, all baked in a paella pan with Spain's best valencia rice, "la bomba. ".	
<b>Sea Bass a la Rusa</b>	<b>\$20.00</b>
Fresh panamanian sea bass has a mild, sweet taste. A firm, large flaked fillet cooks up white. Boneless fillet of sea bass, breaded with seasoned Cuban bread crumbs and grilled. Garnished with lemon butter sauce, hard-boiled eggs and parsley. Served with yellow rice.	
<b>Grilled Sea Bass</b>	<b>\$18.00</b>
Fresh boneless fillet of panamanian sea bass. Firm, flaky and delicious. Served with yellow rice.	
<b>Cannelloni de Langosta</b>	<b>\$19.00</b>
Two tender cannelloni pastas filled with Maine lobster meat, shrimp, pan-seared scallops and sautéed shallots blended with a lobster sherry cream reduction, smothered with a lobster sherry mornay cheese sauce and pieces of lobster.	
<b>Shrimp Supreme</b>	<b>\$18.00</b>
Columbia restaurant creation of large shrimp is wrapped in wafer thin bacon, marinated and fried. Served with yellow rice.	
<b>Shrimp &amp; Yellow Rice</b>	<b>\$18.00</b>
Wild-caught gulf of Mexico shrimp baked with yellow rice, green peppers, onions, tomatoes, and extra virgin olive oil, splashed with white wine.	
<b>Mahi Mahi "Cayo Hueso"</b>	<b>\$18.00</b>
Boneless fillet of mahi mahi marinated in citrus juices and grilled. Served with mojo-marinated onions, yellow rice and platanos.	
<b>Grilled Mahi Mahi</b>	<b>\$16.00</b>
Boneless fillet of mahi mahi simply seasoned, grilled, served with yellow rice.	
<b>Mussels y Chorizo "Andres"</b>	<b>\$19.00</b>
Fresh prince edward island mussels, sliced chorizo, sautéed simmered with extra virgin olive oil, onions, celery, tomato, basil, spinach, and garlic splashed with dry white wine and lemon. Delicioso!	
<b>Grilled Salmon</b>	<b>\$16.00</b>
Fresh boneless fillet of salmon, grilled, and served with yellow rice, peas, and pimentos.	
<b>Grilled Grouper</b>	<b>\$24.00</b>
Simply delicious. Seasoned and grilled. Served with yellow rice, peas and pimentos.	
<b>Grilled Grouper "Jimmy"</b>	<b>\$28.00</b>
Seasoned and grilled and topped with fresh lump blue crabmeat, drizzled with lemon butter sauce. Served with yellow rice and asparagus.	

<b>Crab Enchilado</b>	<b>\$18.00</b>
A mildly spicy sauce of fresh lump blue crabmeat, tomatoes, onions, green peppers, garlic, oregano and white wine. Served over pasta.	
<b>Red Snapper "Adelita"</b>	<b>\$25.00</b>
Boneless fillet of snapper, grilled, and topped with hearts of palm, artichoke hearts, sun-dried tomatoes, extra virgin olive oil, garlic, and onions. Served with yellow rice.	
<b>Pan-Fried Pompano</b>	<b>\$24.00</b>
Boneless fillet of pompano pan fried, drizzled with lemon butter. Served with yellow rice and asparagus.	

## POSTRES 8

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<b>Guava Turnover "Carmita"</b>	<b>\$7.00</b>
Tropical sweet guava and melted sweet cream cheese baked in a soft crispy pastry, dusted with sugar granules, drizzled with vanilla bean sauce.	
<b>Chocolate Brazo Gitano</b>	<b>\$8.00</b>
Chocolate cake, rolled with a rich chocolate filling and topped with chocolate mousse.	
<b>White Chocolate Bread Pudding</b>	<b>\$10.00</b>
Made with white chocolate, la segunda central bakery Cuban bread, sunny Florida dairy milk and Florida eggs. Topped with a rich bacardi rum sauce. Enough to share.	
<b>Churros "Tres Amigos"</b>	<b>\$6.00</b>
Golden brown Spanish pastry dusted with cinnamon sugar. Served with three sauces of rich, warm chocolate, caramel, and guava.	
<b>Crema Catalana</b>	<b>\$8.00</b>
Natilla, catalan cream sprinkled with sugar and caramelized with a flaming torch.	
<b>Key Lime Pie</b>	<b>\$8.00</b>
Our pies start with a graham cracker crust and our filling is made from pasteurized egg yolks, condensed milk and "nellie and joe's" key lime juice. That's it! Key lime pie is the "official pie of the state of Florida. "	
<b>Flan</b>	<b>\$6.50</b>
Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients.	
<b>Mama Guava Cheesecake</b>	<b>\$8.00</b>
Honoring tampa's nickname as "the big guava, " this New York-styled cheesecake is topped with the tropical fruit.	

## BEBIDAS 7

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<b>RG's Double Espresso</b>	<b>\$4.00</b>
<b>Café con Leche</b>	<b>\$4.00</b>
Espresso Cuban coffee with steamed milk.	
<b>Fresh Brewed Ice Tea</b>	<b>\$3.00</b>
<b>Hot Tea</b>	<b>\$4.00</b>
<b>Soft Drinks</b>	<b>\$3.00</b>

**Fresh Roasted Coffee****\$3.00**Roasted in Tampa's Naviera Coffee Mill.

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**Espresso Coffee****\$3.00**Evelio hernandez's secret blend.

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