

PAELLA - The National Dish of Spain*
(Please allow 30 minutes for preparation)

Paella "A la Valencia"

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

Paella "Marinera"

Seafood version of our famous Paella combines Valencia rice with clams, mussels, shrimp, scallops, and calamares.

Paella "Campesina"

A favorite in the La Mancha Region of Spain. Valencia rice with beef tenderloin, pork, chicken, chorizo and green beans.



Paella "A la Valenciana"

MARISCOS - (Seafood)*

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 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."

Red Snapper "Adelita"

King of Gulf fish, Red Snapper, grilled and topped with hearts of palm, artichoke hearts, sun dried tomatoes, olive oil, garlic and onions, Served with "Good Rice".



Red Snapper "Alicante"

Langosta y Jaiba Enchilado

An old-time Ybor City favorite recipe for Sundays with family and friends. A mildly spicy sauce of blue crabmeat, tomato, onions, green peppers, garlic, oregano, black pepper, white wine and chili peppers. Sautéed with lobster meat served over a bowl of pasta.

Red Snapper "Bilbao"

Traditional Basque preparation of fresh fillet of Red Snapper baked in a casserole with sliced tomatoes, potatoes, onions, extra virgin olive oil, garlic and lemon. Served with "Good Rice".

Mahi Mahi "Cayo Hueso"

Boneless fillet of Mahi Mahi marinated in citrus juices and grilled. Served with "Good Rice" yuca, platanos and mojo.

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.

Shrimp Supreme

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

Camarones Rellenos "Jesse Gonzalez"

Colossal size Singleton shrimp stuffed with lump crabmeat baked with lemon butter. Served with "Good Rice" and fresh vegetables. Named for our friend; the King of Shrimp.

Cannelloni de Langosta "Setes Portes"

A Catalan favorite of tender cannelloni pasta filled with Maine lobster meat, shrimp, pan seared scallops and Sauteéd Shallots blended with a lobster sherry cream reduction, smothered with a lobster sherry Mornay cheese sauce.

Red Snapper "A la Rusa"

Created by Francisco Pijuan, Columbia's famous chef and former chef to King Alfonso XIII of Spain. Boneless fillet of Red Snapper, King of the Gulf of Mexico, breaded with Cuban bread crumbs and grilled. Garnished with a Russian sauce of lemon butter, parsley and hard boiled eggs. Served with yellow rice and vegetables. Viva El Rey!

Shrimp Criollo

We enjoyed this recipe of our mother and grandmother, Adela, On Sunday's at her home. Large white shrimp sautéed in a hot skillet with extra virgin olive oil, garlic, green peppers, tomatoes, platanos, potatoes, spicy Spanish paprika and splashed with Martini & Rossi Dry Vermouth. Served with white rice.

POLLO - (Chicken)*

Arroz con Pollo "Valenciana"

Casimiro Hernandez, Sr.'s original recipe for this simple yet classic dish that helped make the Columbia famous. A combination of bone-in chicken sautéed with extra virgin olive oil and green peppers, Spanish onions, tomato, garlic, herbs and baked in casserole with Valencia rice then splashed with Adelita Chardonnay wine and topped with green peas and red pimientos. (Please allow extra time.)



Arroz con Pollo

Pollo "Champiñón"

Chargrilled boneless breast of chicken topped with a grilled sliced portabella mushroom and a rich Spanish Amontillado sherry sauce. Served with "Good Rice".

Pollo "Riojana"

Boneless chicken breast breaded, grilled and topped with a Rioja tomato sauce and melted Spanish Tetilla cheese. Served with yellow rice and fresh vegetables.