



AUTHENTIC CUBAN CUISINE

Tapas Cubanas

Cuban bites

Garbanzos refritos

Chickpeas sauteed in wine seasoned smoked sauce with chorizo, ham and roasted peppers. 🌿

Camarones al ajillo con menta

Sauteed jumbo shrimps in our mint-garlic-butter sauce. 🌿

Croquetas de la casa

Choice of ham or cod homemade croquettes. Served with house sauce.

Cuba to Sarasota

Sample platter of empanada, croquettes, chorizo, pork chunks, and fried yuca.

Tamal cubano con lechon

Traditional cuban style tamale made from young corn seasoned and topped with our roasted pork.

Masitas de puerco

Pork chunks fried to its perfect tenderness bathed in cuban mojo sauce, and grilled onions on top.

Maduros envueltos en bacon

Sweet plantains wrapped in bacon caramelized with honey, topped with crumbled fresh cheese.

Mariquitas con guacamole

Plantain chips with homemade guacamole and pico de gallo. 🌿

Montaditos de tostones

Crispy tostones smeared with guacamole and our signature ropa vieja on top.

Empanadas

Choice of: chicken, beef & spinach

All served with house sauce

Sopas / Soups

Sopa de frijoles negros / Black bean soup  

Sopa de pollo / Grandma's chicken soup

Ensaladas / Salads

Add your choice

chicken – steak – shrimp – avocado

Ensalada tropical

Leaf lettuce, mango, pineapple, cucumber and tomato.  

Ensalada de aguacate

Avocado salad over a bed of leaf lettuce and onions.  

Ensalada de la casa

Leaf lettuce, cucumber, radish, tomato, and onions.  

All served with 1958's vinaigrette

Kids Menu

Chicken fingers

Palomilla steak 

Kids meal served with your choice of yuca fries or white rice.

*A year full of nostalgia,
memories and contradictions...*

It was the last year that the Cuban people existed as a whole on the island. Since then, more than 1 million Cubans have taken to the roads of the world looking for a new home.

We came to the USA and made it our home.
We have preserved the heritage given to us by our forefathers.

Here at Cuba 1958, we would like to share with you some of that heritage: our delicious food, our intoxicating music and some of our magnificent sights.

“Barriga llena, corazón contento”

Platos Fuertes

Entrees

Served with your choice of two sides, except paella cubana and arroz con pollo

Cerdo / Pork

Lechon asado ★

Our famous roasted pork, a trademark of the cuban cuisine, seasoned with a traditional marinade and slow roasted for 24 hours. 🌿

Chuleta de cerdo ahumada

Grilled smoked pork chop sauteed in pineapple honey glaze. 🌿

Masas de puerco

Pork chunks fried to its perfect tenderness bathed in cuban mojo sauce, topped with grilled onions.

Pollo / Chicken

Arroz con pollo ★

Flavorful saffron rice, tender chicken and vegetables cooked together. Served with maduros. 🌿

Churrasco de pollo ★

Charbroiled chicken breast marinated with tropical seasonings, topped with caramelized onions, accompanied by our chimichurri sauce. 🌿

Milanesa de pollo

Breaded chicken breast cooked to a golden crisp, topped with chorizo and blend of melted cheese.

Carne / Beef

Churrasco ★

* 1855 Skirt Steak (12oz) charbroiled to tenderness served with chimichurri sauce. 🌿

Bistec de palomilla ★

Cuban thin cut steak cooked to perfection, smothered with sauteed onions. 🌿

Ropa vieja ★

Shredded flank steak cooked in a traditional wine creole sauce. 🌿

Vaca frita

Slow cooked flank steak marinated in garlic and citrus mojo and pan-fried to perfection with grilled onions. 🌿

Rabo encendido

Oxtail braised slowly in a chef's flavorful slightly spicy red wine sauce. 🌿

* Unmatched quality. Unparalleled flavor. 1855 Black Angus Beef, a USDA certified program, has built its legacy on producing premium beef. Using strict program specifications and partnering with family ranchers who have a passion for raising high-quality Angus cattle. 1855 delivers beef with a reliable quality and unwavering consistency. Offered in USDA Prime and Upper 2/3 Choice. 1855 Black Angus Beef provides the flavor, tenderness and juiciness that discerning chefs and retailers know they can trust.

Mariscos / Seafood

Camarones al ajillo ★

Sauteed shrimp in a white wine garlic-olive oil sauce. 🌿

Camarones enchilados

Sauteed shrimp in a zesty creole sauce. 🌿

Filete de cherna

Grouper fillet sauteed in lemon meuniere and capers sauce. 🌿

Paella cubana

Flavored saffron rice cooked with fish, shrimp, calamari, scallops, chicken, and chorizo. 🌿

Additional shrimp / *To keep its authenticity, it may take up to 40Min **

Acompañantes

Side Orders

Arroz blanco / White rice 🌿🌿

Arroz amarillo / Yellow rice 🌿🌿

Frijoles negros / Black beans 🌿🌿

Congri / Cuban rice 🌿

Yuca con mojo / Boiled cassava 🌿🌿

Tostones / Fried green plantains 🌿

Maduros / Fried sweet plantains 🌿

Yuca frita / Fried cassava 🌿

Vegetales mixtos / Sauteed vegetables 🌿🌿

NOTA - Ask your server about our Dessert Menu!



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AUTHENTIC CUBAN CUISINE

★ = Best Sellers
🌿 = Vegetarian Dishes
🌿 = Gluten Free