

## **Lunch Menu**

Monday to Friday ONLY 11:30 AM - 3:00PM

## **Appetizers:**

## Camarónes al Ajillo con Menta:

Sauteed jumbo shrimp in our mint-garlic-butter sauce.

## **Croquetas de la Casa:**

Choice of ham or cod homemade croquettes with our house cachucha sauce.

### Maduros Envueltos en Bacon:

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

### **Masitas:**

Pork chunks fried to its perfect tenderness bathed in our house mojo and grilled onions on top.

## **Mariquitas con Mojo:**

A traditional cuban snack of fried green plantain chips served with garlic sauce.



Entrées served with your choice of two sides: white rice, yellow rice black beans, congrí, sweet plantains, tostones, yuca frita or yuca with mojo.

#### Chef's choice

### **Lechon Asado:**

Roasted pork, a trademark of the cuban cuisine, seasoned with a traditional marinade.

#### Tamal Cubano con Lechón:

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

## Ropa Vieja:

Shredded flank steak cooked in a Cuban Trinity (sweet peppers, garlic and onions) in a tomato sauce.

#### Bistec de Palomilla:

Cuban thin cut top sirloin steak cooked to perfection and smothered with sauteed onions.

#### Picadillo a La Habanera

Cuban style ground beef cooked in our creole sauce with olives and crispy potatoes, two fried eggs on top and side of maduros and white rice.

### Bistec de Pollo:

Grilled chicken breast marinated with tropical seasonings and topped with caramelized onions.

### **Salmon Tropical:**

Grilled 8oz salmon filet bathed in passion fruit glazed sauce.

### **Ensaladas/Salads**

### **Ensalada Tropical:**

Leaf lettuce, mango, pineapple, cucumber and tomato 🖤 🛊

## **Ensalada de Aguacate:**

Avocado salad over bed of leaf lettuce and onions w

#### Ensalada de la Casa:

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

## Add your choice:

Chicken • Steak • Shrimp • Avocado

All served with 1958's vinaigrette

## Acompañantes/Sides

## **Arroz Blanco/White Rice:**

A staple in every Cuban household.

## **Arroz Amarillo/Yellow Rice:**

Gently spiced and saffron infused. **W** 

## **Frijoles Negro/Black Beans:**

A Cuban specialty, every recipe is a secret; a family heirloom.

### Congri:

Authentic Cuban side dish, made with rice and black beans and the chef's special blend of seasoning. ₩

### Yuca con Mojo:

Cassava boiled to its perfect tenderness and topped with mojo; a delicious typical Cuban sauce with olive oil, garlic, and lime juice.

### **Tostones:**

Fried green plantains. W

#### **Maduros:**

Sweet ripe plantains fried to a golden color. ₩

## **Vegetales Mixtos:**

Sautéed vegetables. V

#### Yuca Frita:

Fried Cassava





#### Cuba 1958 Bowls

CUBA 1958 is proud to serve our savory ingredients in our 1958 bowl. This is atreat and a delicious choice for your lunch.

### **Choice of:**

Protein: palomilla, grilled chicken or lechon Rice: white rice or yellow rice black beans and maduros

#### Sandwich menu

#### **El Cubano Tradicional:**

Roast pork, ham, swiss cheese, pickles and our mustard sauce in fresh Cuban bread.

### **Cubano Especial Cuba 1958:**

Roast pork, ham, salami, chorizo cantimpalo, swiss cheese, pickles and our mustard sauce in fresh Cuban bread.

### Bistec de Palomilla:

Top sirloin steak, lettuce, tomato, grilled onions, mayo and potato sticks in cuban bread.

### Pechuga de Pollo

Grilled chicken breast, lettuce, onions, avocado and bacon in cuban bread.

#### **Desserts**

#### Arroz con Leche:

Grandma's special rice pudding.

#### Torta Vasca de Queso:

Homemade Spanish style cheesecake with guava or mango jam.

### Tentación de Chocolate:

Dark chocolate cake topped with vanilla ice cream, caramel sauce and Cuban sorbet.

### **Churros:**

Sweet spanish fritters rolled in cinnamon sugar, served with chocolate warm sauce.

### Empanadas de Guayaba:

Filled with guava and cream cheese, accompanied with guava ice cream in a waffle shell..

#### Flan:

Traditional baked custard with a caramel sauce.

#### **Tres Leches:**

Homemade light sponge cake soaked in a delicious combination of three milks.

# 1958: The final breath of a united Cuba.

A year before the island's soul began to scatter across oceans and borders. Millions of cubans left behind everything they knew, carrying only their memories, their traditions, and their culture.

We found a new home in the United States, but we've never let go of the rich heritage our ancestors entrusted to us. At "Cuba 1958" we honor that year through every flavor, every melody and every piece of home` we've kept alive.

