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AUTHENTIC CUBAN CUISINE

Lunch Menu

Monday to Friday ONLY

11:30AM - 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.

Costillas de Cerdo:

Baby back ribs cooked to perfection served with barbecue mango sauce. 🌿

Ropa Vieja:

Shredded flank steak cooked in the 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. 🌿

Bistec de Pollo:

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

Fricase de Pollo:

Cuban chicken fricassee. Its dark meat chicken, potatoes, carrots and olives simmered in a flavorful tomato based sauce. 🌿

Filete de Pescado:

Breaded fish fillet topped with ham and cheese in a béchamel sauce. 🌿

Ensaladas/Salads

Ensalada Tropical:

Leaf lettuce, mango, pineapple, cucumber and tomato  

Ensalada de Aguacate:

Avocado salad over bed of leaf lettuce and onions  

Ensalada de la Casa:

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

All served with 1958's vinaigrette

Add your choice:


Chicken • Steak • Shrimp • Avocado

Acompañantes/Sides


Arroz Blanco/White Rice:

A staple in every Cuban household. 

Arroz Amarillo/Yellow Rice:

The simplicity of the name hides the subtle magic of saffron that complements the traditional Cuban seasoning to make the perfect side dish. 



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 prepared with olive oil, onions, garlic, spices and lime juice.  

Tostones:

Fried green plantains with mojo. 

Maduros:

Sweet ripe plantains fried to a golden color. 

Vegetales Mixtos:

Sautéed vegetables.  

Yuca Frita:

Fried Cassava 



Cuba 1958 Bowls

CUBA 1958 is proud to serve our savory ingredients in our 1958 bowl.
This is a treat 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, serrano ham, swiss cheese, pickles and our mustard sauce
in homemade fresh Cuban bread.

Cubano Especial Cuba 1958:

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

Bistec de Palomilla:

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

Hamburguesa Cubana

Cuban style burger served with lettuce, tomato, muenster cheese, chorizo,
potato sticks and special house sauce served on a brioche bun.

Pechuga de Pollo

Grilled chicken breast with lettuce, onions, avocado and bacon.

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:

Guava and cheese. Serve with cream cheese mousse.

Flan:

Traditional baked custard with a caramel sauce. 🌿

Flan de Calabaza:

Pumpkin flan. Perfect fall dessert. 🌿

Tres Leches:

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

*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.

Welcome!

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*20% of gratitude will be added for parties of 6 or more **