



## Appetizers/Aperitivos

### **Aguacate Relleno con Rabo:**

Avocado stuffed with oxtail served in a red wine demi-glace 12

### **Aguacate Relleno con Ropa Vieja:**

Avocado stuffed with our delicious Ropa Vieja (shredded flank steak) 10

### **Aguacate Relleno con Camarones:**

Avocado stuffed with shrimp 15

### **Aguacate Relleno con Picadillo:**

Avocado stuffed with ground beef 9

### **Aguacate Relleno con Pollo:**

Avocado stuffed with shredded chicken 9

### **Camarones Envuelto en Bacon:**

Jumbo Shrimp wrapped with apple wood bacon topped with garlic citrus sauce 19

**Camarones al Ajillo:** Jumbo Shrimp sautéed in a white wine, garlic-butter sauce 16

**Chorizos al Vino:** Spanish sausage sautéed with green olives and roasted red peppers 13

### **Croquetas de Jamón (3):**

Ham Croquettes and accompanied by our Cuban aioli, with a special zing! 8

**Cuba to Westfield:** Sample platter of empanada, croqueta, chorizo, macitas de puerco and yuca topped with our Creole mojo 27

### **Macitas de Cerdo Fritas:**

Lean pork cubes fried to the perfect tenderness 13

### **Maduros Envueltos en Bacon:**

Sweet plantains wrapped in bacon 11

**Papa Rellena:** Potato ball stuffed with ground beef/pork, deliciously seasoned. Accompanied by pico de gallo 10

**Yuca Rellena (2):** Stuffed cassava with beef/pork served with pico de gallo 10

### **Cuban Sandwich Empanadas:**

This spanish-style turnover are filled with savory Cuban style pork, ham, swiss cheese and pickles served with mustard on the side 9

### **Empanadas de Camarones:**

Shrimp empanadas served with pico de gallo 13

### **Empanadas de Pollo:**

Chicken empanadas served with pico de gallo 11

### **Empanadas de Carne:**

Beef empanadas served with pico de gallo 11

### **Empanadas de Cola de Res**

Oxtail empanadas served with pico de gallo 12

### **Empanadas de Espinaca:**

Spinach, onions, manchego cheese 11 **V**

### **Empanadas de Ropa Vieja:**

Shredded flank steak empanadas seasoned with sweet peppers, garlic and onions 12

Cuban Empanadas originated in Galicia, Spain. Brought to Cuba by the Moors who occupied Spain, for 100 years. An empanada is a stuffed pastry fried. The name comes from the verb empanadar, meaning to wrap.



## Sides / Acompañantes

**White rice:** The ultimate test of the Cuban Cuisine 5 **V**

**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 5

**Black Beans:** A Cuban specialty, every recipe is a secret; a family heirloom 5 **V**

**Congri:** Authentic Cuban side dish, made with rice and black beans and the chef's special blend of seasoning 6

**Yuca with Mojo:** Cassava boiled to the perfect tenderness and topped with mojo; a delicious typical Cuban sauce prepared with olive oil, onions, garlic, spices and lime juice 5 **V**

**Tostones:** Fried green plantains with mojo 6 **V**

**Maduros:** Sweet ripe plantains fried to a golden color 6 **V**

**Yuca Frita:** Fried Cassava 5 **V**

**Vegetales Mixtos:** Sautéed vegetables 7 **V**

## Soups / Sopas

**Chef's Soup Choice of the Day:** Check with your server for the soup of the day! 8

**Sopa De Frijoles Negros:** Black bean soup 7

## Salads/Ensaladas

Add your choice: chicken 6, steak 12, shrimp 10, avocado 4

**Ensalada Tropical:** Leaf lettuce topped with mango, pineapple, and tomato, served with 1958's vinaigrette 12 **V**

**Ensalada de Aguacate:** Avocado salad with tomato and red onions 12 (when available) **V**

**House Salad:** Red and green leaf lettuce, cucumber, tomato and red onions served with 1958's vinaigrette 11 **V**

### Kids menu

**Chicken fingers** with fries 9

**Steak** with fries 9

## Entrées/Platos Fuertes

Served with your choice of two sides (**except Paella and Arroz con Pollos**): white rice, yellow rice, black beans, congri, sweet plantains, tostones, or yuca with mojo.

### Pork/Cerdo

**Lechon Asado** Roast pork, a trademark of the Cuban cuisine, seasoned with a traditional marinade and roasted to perfection 23

**Chuletas de Jamon (2)** Sauteed smoked pork chops simmered in a rich Cuban style seasoning to perfection topped with a grilled pineapple and pickled red onions. 24

### Beef/Carnes

**Bistec Empanizado Certified Black Angus Beef:** Breaded Top Sirloin Steak cooked to a golden crisp and topped with raw onions 23

**Bistec de Palomilla Certified Black Angus Beef:** Cuban thin-cut cooked to perfection and smothered with sautéed onions 22

**Bolicho Mechado Certified Black Angus Beef:** Roast beef stuffed with chorizo and cooked to perfect tenderness served with Au Jus 23

**Churrasco a La Cubana (12 oz) Certified Black Angus Beef:** Skirt steak, charbroiled to juicy tenderness and topped with a Chimmichurri sauce 45

**Ropa Vieja Certified Black Angus Beef:** Shredded flank steak, cooked with the Cuban trinity (sweet peppers, garlic and onion) in a tomato sauce 24

**Rabo Encendido:** Oxtail Stew braised in the chef's flavorful marinade slightly spicy, served in a red wine demi-glace MP

**Rinonada Certified Black Angus Beef:** New York strip steak (14 oz) topped with sautéed onions, has a rich buttery flavor, tender texture and is grilled to perfection. Served with your choice of sides 39

**Vaca Frita Certified Black Angus Beef:** Pan fried shredded flank steak sautéed with onions, garlic, cooked with mojo criollo sauce 24

### Chicken/Pollo

**Arroz con Pollos:** (Cuban chicken and rice) Consist of chicken, cooked with rice, onion, olives, saffron and peas. Served with maduros. The ultimate one pot meal 24

**Bistec de Pollo:** Grilled chicken breast marinated with tropical seasonings and topped with caramelized onions 23

**Fricase de Pollo:** (Chicken Fricassee Cuban) Chicken, potatoes, peas, olives, tomatoes and wine combine to make a delicious one pot stew 23

### Seafood/Mariscos

**Camarones al Ajillo:** Jumbo shrimp sauteed in a white wine garlic-butter sauce 27

**Camarones Enchilado:** Jumbo shrimp in a zesty Creole sauce 29

**Mahi Mahi:** Grilled Mahi Mahi (dry fish) served with a an avocado-chile salsa 28

**Paella Cubana:** Shrimp, scallops, mussels, clams, chicken, chorizio, calamari, peppers, and saffron rice 30

**Pargo Frito:** Brazilian wild caught, fried whole red snapper served with yellow rice and sauteed vegetables 36

**Salmon A La Plancha:** Fresh Atlantic salmon fillet, pan seared, topped with a cilantro pesto sauce 28

### Splitting a dish - additional \$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

## Drinks

**Virgen Sangria** (red or white) 15

**Cuban Style Mojito** 16

**All drinks 4.50**

Jupiña ★ Materva ★ Sprite

Coke ★ Diet Coke

**Saratoga Sparkling** (1 Liter) 9

**Saratoga Still** (1 Liter) 9

## Cafe

**El Cafecito** Cuban Espresso 4

**Café con leche/Latte** Espresso coffee with milk 5

**Cortadito** Espresso with a splash of milk 4.50

**El Pecado** Espresso with a hint of condensed milk 4.50

**Chocolate Caliente** Hot Chocolate 4

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## Desserts

**Arroz con Leche:** Rice pudding 8

**Chocolate Temptation:** Dark chocolate cake, hazlenut and chocolate glaze 9

**Chocolate Mousse:** Thick, creamy and loaded with chocolate flavor, yet light 10

**Flan:** Traditional flan 8

**Plain Churros:** Sweet treat made of fried dough and sprinkled with sugar; inherited by Cubans from Spain, topped w/mango or guava sauce 4

**Stuffed Churros:** Sweet treat made of fried dough and filled with your choice of caramel or chocolate, sprinkled with sugar 7

**Pudin de Coco:** Coconut Bread Pudding 7

**Spanish Churros:** Sweet treat made of fried dough and sprinkled with sugar 4

**Torta de Queso:** Classic style cheesecake topped with guava or mango sauce 9

**Tres Leches:** Plain cake dipped in a delicious combination of three milks 8

**Guava Empanadas:** (Empanadas de guayaba y queso crema) filled with sweet guava paste and cream cheese 8

Welcome!

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 New Jersey and made it our home. Here we raised  
our children who now have children of their own. We have  
preserved the heritage given to us by our forefathers.

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