



Lunch Menu

Appetizers:

Camarón Ajillo con Menta:

Sauteed jumbo shrimps in our mint-garlic-butter sauce. 18

Croquetas de la Casa:

Choice of ham or cod homemade croquettes with our house cachucha sauce. 10

Maduros Envueltos en Bacon:

Sweet plantains wrapped in bacon caramelized in honey and topped with crumble fresh cheese. 15

Masitas:

Pork chunks fried to the perfect tenderness bathed in house mojo and grilled onion on top. 15

Tamal Cubano:

Traditional cuban style tamale made from young corn seasoned and topped with our roasted pork. 12



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

Chef choice

Ropa Vieja:

Shredded flank steak cooked in a Cuban Trinity (sweet peppers, garlic and onions) in a tomato sauce. 17

Bistec de Pollo:

Grilled chicken breast marinated with tropical seasonings and topped with caramelized onions. 17

Bistec de Palomilla:

Cuban thin cut top sirloin steak cooked to perfection and smothered with sauteed onions. 17

Lechon Asado:

Roasted pork, a trademark of the Cuban cuisine, seasoned with a traditional marinade. 16

Stripe Bass (4oz):

Season with our 1958 special seasoning then breaded. 16



Salads/Ensaladas

Add your choice:

Chicken 6 • Steak 12 • Shrimp 12 • Avocado 4

Ensalada Tropical:

Leaf lettuce, mango, pineapple, cucumber and tomato 12V

Ensalada de Aguacate:

Avocado salad over bed of leaf lettuce and onions 12V

House Salad:

Leaf lettuce, cucumber, radish, tomato, and onions. Served with 1958's vinaigrette 11V

Sides / Acompañantes

White rice:

The ultimate test of the Cuban Cuisine. 5V

Yellow rice:

The simplicity of the name hides the subtle magic of Saffron that complements with the traditional Cuban seasoning to make the perfect side dish. 5

Black Beans:

A Cuban specialty, every recipe is a secret; a family heirloom. 5V

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. 5V

Tostones:

Fried green plantains with mojo. 6V

Maduros:

Sweet ripe plantains fried to a golden color. 6V

Vegetales Mixtos:

Sautéed vegetables. 7V

Yuca Frita:

Fried Cassava 5V



Cuba 1958 Bowls

Cuban 1958 is proud to serve our savory ingredients in our 1958 bowl. Such as meat, chicken and pork. This treat can be a delicious choice for your lunch.

Choice of:

Protein: palomilla, grilled chicken, and lechon

Rice: White rice, Amarillo (yellow rice)

Black beans and Maduros

Sandwich menu

Cuban traditional:

Roast pork, serrano ham, swiss cheese, pickles and our mustard sauce
in homemade fresh Cuban bread. 15

Cuban Special 1958:

Roast pork, serrano ham, salami, chorizo cantimpalo, swiss cheese, pickles
and our mustard sauce in homemade fresh Cuban bread. 17

Bistec de palomilla:

Top sirloin steak, lettuce, tomato, grilled onion, mayo
and potato sticks in cuban bread. 18

Choripan:

Sauteed spanish chorizo, onion and potato sticks in Cuban bread. 16

Pechuga de pollo:

Grilled chicken breast with lettuce, onions avocado and bacon. 14

Fish sandwich

Fish seasoned breaded fish with lettuce, tomato and tartar sauce. 12



Desserts

Chessecake Vasco con mermelada de guayaba:

Spanish style cheesecake with guava jam. 13

Chocolate Temptation:

Dark chocolate cake topped with vanilla ice cream, caramel sauce and Cuban sorbet. 15

Churros:

Sweet spanish fritters rolled in cinnamon sugar, served with chocolate warm sauce. 11

Flan:

Traditional baked custard with a caramel sauce. 8

Tres Leches:

Light sponge cake soaked in a delicious combination of three milks. 10

*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.



Happy Hour

(4-6PM)

Bar Area Only

Happy hour, a time for joy, connection and laughter. At Cuba 1958 - we want to take you back to your best days.

Sip on delicious libations and enjoy good times at
Cuba 1958 during happy hour -
Let the magic happen

Croquetas de la Casa:

Choice of ham or cod homemade croquettes with our house cachucha sauce. 10

Cuban Sliders:

A fun appetizer version of the classic Cuban sandwich! Sweet soft bread loaded with ham, pulled pork, mustard sauce, Swiss cheese, pickles. 6

Empanadas:

Choice of chicken or spinach. 6

Mariquitas con Guacamole:

Plantain chips with homemade guacamole and pico de gallo. 4

Fritura de Bacalao:

Cod fish fritters are the perfect Cuban food. Serve with tartar sauce. 6



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AUTHENTIC CUBAN CUISINE

Appetizers:

Camarón Ajillo con Menta: Sauteed jumbo shrimps in our mint garlic-butter sous. 18

Chorizo al Vino: Spanish sausage sauteed in white wine, roasted red pepper and cuban bread sliced. 13

Croquetas de la Casa: Choice of ham or cod homemade croquettes with our house cachucha sauce. 10

Cuba to Sarasota: Sample platter of empanada, croquette, chorizo, masitas de puerco, fried yuca and our cachucha sauce. 27

Maduros Envueltos en Bacon: Sweet plantains wrapped in bacon caramelized in honey and topped with crumble fresh cheese. 15

Masas de Puerco: Pork chunks fried to the perfect tenderness bathed in house mojo and grilled onion on top. 15

Mariquitas con Guacamole: Plantain chips with homemade guacamole and pico de gallo. 9

Montaditos de Tostones: Crispy tostones smeared with guacamole and topped with boneless oxtail. 16

Tamal Cubano: Traditional cuban style tamale made from young corn seasoned and topped with our roasted pork. 12

Cuban Empanadas originated in Galicia, Spain. Brought to Cuba by the Moors who occupied Spain, for 500 years. An empanada is a stuffed pastry fried. The name comes from the verb empanadar, meaning to wrap.

Empanadas de Pollo: Chicken empanadas served with pico de gallo 11

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



AUTHENTIC CUBAN CUISINE

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

Soups/Sopas

Sopa De Frijoles Negros:

Black bean soup Cup 9

Salads/Ensaladas

Add your choice:

Chicken 6 • Steak 12 • Shrimp 10 • Avocado 4

Ensalada Tropical: Leaf lettuce, mango, pineapple, cucumber and tomato. Served with 1958's vinaigrette 12 V

Ensalada de Aguacate: Avocado over bed of leaf lettuce and onion 12 V

House Salad: Leaf lettuce, cucumber, radish, tomato, and onions. Served with 1958's vinaigrette 11 V

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

Chef's Soup Choice of the Day:

Check with your server for the soup of the day 10

Kids menu

Chicken fingers with fries 9

Steak with fries 9



Entrées 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: Roasted pork, a trademark of the Cuban cuisine, seasoned with a traditional citrus garlic marinade and slow roasted for 12 hours. 25

Chuleta de cerdo ahumada: Grilled smoke pork chop sautéed in honey glaze and served with Cuban vegetarian fried rice. 26

Masas de Puerco: Cuban pork chunks fried and bathed in Cuban mojo sauce and topped with grilled onion. 27

Beef/Carnes

Bistec de Palomilla: Cuban thin-cut cooked to perfection and smothered with sautéed onions 22

Bolicho Mechado: Roasted beef stuffed with chorizo, cooked and served in Au Jus sauce. 23

Churrasco: Skirt steak (12 oz) charbroiled to tenderness and chimichurri sauce. 47

Filete de Costilla: (Boneless Rib Eye steak) This cut includes incredible fat marbling, rich flavor and juicy texture 48

Rinonada: New York strip steak topped with sautéed onions, has a rich buttery flavor, tender texture and is grilled to perfection. Served with your choice of sides 39

Ropa Vieja: Shredded flank steak cooked in a traditional wine creole sauce. 26

Rabo Encendido: Oxtail stew braised in the chef's flavorful slightly spicy red wine sauce. MP

Vaca Frita: Slow cooked flank steak marinated in garlic and citrus mojo and pan-fried to perfection with grilled onion on top. 26

Chicken/Pollo

Arroz con Pollo: Flavorful saffron rice, tender chicken and vegetables cooked together. Served with maduros. The ultimate one pot meal. 26

Churrasco de Pollo: Charbroiled chicken breast marinated with tropical seasonings, topped with caramelized onions and accompanied by our chimichurri sauce. 24

Milanesa de Pollo: Breaded chicken breast cooked to a golden crisp, topped with chorizo and melted cheese. 25

Seafood/Mariscos

Camarones al Ajillo: Sautéed shrimps in a white wine garlic-olive oil sauce. 28

Camarones Enchilado: Sautéed shrimps in a zesty creole sauce. 31

Filete de Cherna: Grouper fillet sautéed in lemon meniere and capers sauce. 32

Paella Cubana: Flavoured saffron rice cooked with fish, shrimps, calamari, chicken, chorizo and roasted peppers. 32

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



Desserts

Cheesecake Vasco con cascós de guayaba:

Spanish style cheesecake with guava jam. 13

Chocolate Temptation:

Dark chocolate cake topped with vanilla ice cream, caramel sauce and Cuban sorbet. 15

Churros:

Sweet spanish fritters rolled in cinnamon sugar, served with chocolate warm sauce. 11

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our children who now have children of their own. We have
preserved the heritage given to us by our forefathers.

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