



Lunch Menu

Monday to Friday only

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.