



AUTHENTIC CUBAN CUISINE

Celebrate the spirit of Cuba this New Year's Eve at CUBA 1958,
where every dish tells a story and every moment is a fiesta!
¡Feliz Año Nuevo!

New Year's Eve • Special Menu

Choice of one appetizer, entrée and dessert

Appetizers

Tamal Cubano con Masitas

Traditional cuban style tamale made from young corn seasoned and topped with our fried chunk pork.

Montaditos de Tostones

Crispy tostones smeared with guacamole and topped with Ropa Vieja.

Crema de Langosta

Rich and velvety lobster cream soup that promises a luxurious start to your meal. 🌿

Entrées

1958 MAR y TIERRA

1958 NY Steak and shrimp in creamy lemon sauce. 🌿

Rabo Encendido

Oxtail braised slowly in the chefs flavorful slightly spicy red wine sauce. 🌿

Langosta a la Piña

Caribbean lobster enchilado with glazed pineapple. 🌿

Lacón Ahumado

Smoked Lacon (pork shank) served with herb-infused and seasoned potatoes.

Entrée served with your choice of 2 sides: rice pilaf, rice moro (rice and black beans), maduros, vegetables and house salad

Desserts

Flan

Traditional baked custard with a caramel sauce. 🌿

Tres Leches

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

Churros

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