



AUTHENTIC CUBAN CUISINE

Dinner Menu

Appetizers:

Camarones al Ajillo con Menta: Sautéed jumbo shrimps in our mint garlic-butter sauce. 15 🌿

Chorizo al Vino: Spanish sausage sautéed in white wine with sliced cuban bread. 15 🌿

Croquetas de la Casa: Choice of ham or cod homemade croquettes with our house cachucha sauce. 12

Cuba to Sarasota: Sample platter of empanada, croquette, chorizo, pork chunks, fried yuca and our cachucha sauce. 29 *sharable**

Tamal Cubano con lechón: Traditional cuban style tamale made from young corn seasoned and topped with our roasted pork. 20 *sharable**

Maduros Envueltos en Bacon: Sweet plantains wrapped in bacon caramelized in honey and topped with crumbled fresh cheese. 17

Masitas de Puerco: Pork chunks fried to perfect tenderness bathed in our house mojo and grilled onions on top. 17

Mariquitas con Guacamole: Plantain chips with homemade guacamole and pico de gallo. 13

Montaditos de Tostones: Crispy tostones smeared with guacamole and topped with boneless oxtail. 18

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 empanar, meaning to wrap.

Empanadas de Pollo: Chicken empanadas 12

Empanadas de Espinaca: Spinach, onions, manchego cheese 12 🌿

Empanadas de Ropa Vieja: Shredded flank steak empanadas seasoned with sweet peppers, garlic and onions 14



All served with cachucha sauce




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Acompañantes/Sides

Arroz Blanco/White rice: The ultimate staple in Cuban Cuisine. 5  

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. 6  

Frijoles Negros/Black Beans: A Cuban specialty every recipe is a secret; a family heirloom. 6  

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

Yuca Con 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  

Tostones: Fried green plantains with mojo. 6 

Maduros: Sweet ripe plantains fried to a golden color. 6 

Yuca Frita: Fried Cassava. 5 

Vegetales Mixtos: Sautéed vegetables. 7  

Ensaladas/Salads

Add your choice:

Chicken 8 • Steak 14 • Shrimp 10 • Avocado 6

Ensalada Tropical: Leaf lettuce, mango, pineapple, cucumber and tomato. 12  

Ensalada de Aguacate: Avocado over bed of leaf lettuce and onions. 12  

Ensalada de la Casa: Leaf lettuce, cucumber, radish, tomato, and onions. 11  

All served with 1958's vinaigrette

Sopas/Soups

Sopa De Frijoles Negros: Black bean soup cup. 6  

Sopa del chef: *ask your server**

Kids menu

Chicken fingers 10

Palomilla Steak 10 

Kids meal served with choice of yuca fries or white rice

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

Cerdo/Pork

Lechon Asado: Roasted pork, a trademark of the Cuban cuisine, seasoned with a traditional citrus garlic marinade and slow roasted for 12 hours. 27 🌿

Chuleta de cerdo ahumada: Grilled smoked pork chop sauteed in pineapple honey glaze. 28 🌿

Masas de Puerco: Cuban pork chunks fried and bathed in Cuban mojo sauce and topped with grilled onions. 28

Costillas de Cerdo: Baby back ribs cooked to perfection served with barbecue mango sauce. 40 🌿

Carnes/Beef

Bistec de Palomilla: Cuban thin-cut steak cooked to perfection and smothered with sautéed onions 24 🌿

Boliche Mechado: Eye round beef stuffed with chorizo, cooked and served in Cuban style Au Jus sauce. 25 🌿

* **Churrasco:** 1855 Skirt steak (12 oz) charbroiled to tenderness served with chimichurri sauce. 49 🌿

* **Filete de Costilla:** (16oz Bone in Ribeye steak) This cut includes incredible marbling, rich flavor and juicy texture. 51 🌿

Ropa Vieja: Shredded flank steak cooked in a traditional wine creole sauce. 28 🌿

Rabo Encendido: Oxtail braised slowly 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 onions on top. 28

Pollo/Chicken

Arroz con Pollo: Flavorful saffron rice, tender chicken and vegetables cooked together. Served with maduros. The ultimate one pot meal. 27 🌿

Churrasco de Pollo: Charbroiled chicken breast marinated with tropical seasonings, topped with caramelized onions and accompanied by our chimichurri sauce. 28 🌿

Milanesa de Pollo: Breaded chicken breast cooked to a golden crisp, topped with chorizo and blend of melted cheeses. 29

Mariscos/Seafood

Camarones al Ajillo: Sauteed shrimp in a white wine garlic-olive oil sauce. 30 🌿

Camarones Enchilados: Sauteed shrimp in a zesty creole sauce. 33 🌿

Filete de Cherna: Grouper fillet sauteed in lemon meunière and capers sauce. 35 🌿

Paella Cubana: Flavoured saffron rice cooked with fish, shrimp, calamari, chicken, chorizo, roasted peppers and scallops. 40 🌿 Additional shrimp. 10 / To keep its authenticity, it may take up to 30Min *

* Unmatched quality. Unparalleled flavor. 1855 Black Angus Beef, a USDA certified program, has built its legacy on producing premium beef. Using strict program specifications and partnering with family ranchers who have a passion for raising high-quality Angus cattle. 1855 delivers beef with a reliable quality and unwavering consistency. Offered in USDA Prime and Upper 2/3 Choice. 1855 Black Angus Beef provides the flavor, tenderness and juiciness that discerning chefs and retailers know they can trust.

Desserts

Arroz con Leche:

Grandma's special rice pudding 10 🌿

Torta Vasca de Queso:

Homemade Spanish style cheesecake with guava or mango jam. 15 🌿

Tentacion de Chocolate:

Dark chocolate cake topped with vanilla ice cream, caramel sauce and Cuban sorbet. 17

Churros:

Sweet spanish fritters rolled in cinnamon sugar, served with chocolate warm sauce. 10

Empanadas de Guayaba:

Guava and cheese. Serve with cream cheese mousse. 1

Flan:

Traditional baked custard with a caramel sauce. 10 🌿

Flan de Calabaza:

Pumpkin flan. Perfect fall dessert. 12 🌿

Tres Leches:

Homemade light sponge cake soaked in a delicious combination of three milks. 12

*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 **