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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



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## 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

### **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 USA 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 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.