



Kia Orana & Welcome to Jalapeños @ Club Raro.

At Jalapeños we have designed a menu to bring to you the flavours of the South Pacific. Based on ingredients that are mostly grown within the Cook Islands and available throughout the South Pacific.

You will note that some of our dishes and drinks are infused with the Jalapeño spice to ensure you are blown away with your Island experience.

Whether you are out for an intimate dinner for two, a family gathering or hosting a group of 20 to 60, Jalapeños can take care of your special requests. The only thing we require is that everyone enjoys their evening.

We hope that you enjoy dining with us and enjoy being part of the Jalapeños experience.

Kia Manuia from your Jalapeños and Club Raro Team's.



## Starters

### Garlic Bread

Jalapeños' pizza bread topped with garlic butter & mozzarella cheese. \$7.50

### Soup of the Day

Served with garlic bread. \$9.50

### Jalapeños Crispy Fried Tempura Prawns

Served on locally grown rocket leaves with sweet chili sauce. \$15.00

### Ika Mata

Fresh local game fish marinated in lime juice, coconut cream, diced tomato and coriander, finished with a hint of Jalapeño. \$15.50

### Caesar Salad

Cos leaves, bacon, croutons, anchovies tossed with parmesan aioli & soft poached egg. \$13.50

Add chicken or fish. \$17.50

### Haloumi Salad

Chargrilled Haloumi with rocket, salad leaves, beetroot, tomato, cucumber and grilled eggplant finished with a cashew and honey mustard dressing. \$15.50



## **Pizza**

Medium

\$18.00

Large

\$23.00

### **Margarita**

Fresh tomato, mozzarella & basil.

### **Jalapeño**

Pepperoni, Chorizo sausage, mushroom, red onion, capsicum, cracked pepper, chilli, oregano, tomato sauce & pizza cheese.

### **The Samoan**

Honey cured bacon, roasted tomato, olives, mozzarella, fresh pesto.

### **Cajun Chicken**

Cajun spiced chicken, roasted capsicum, mushroom, tomato sauce & pizza cheese.

### **Seafood**

Assorted medley of seafood, tomato sauce & pizza cheese.

### **Chargrilled vegetable**

Consisting of locally grown charred vegetables and roasted coconut, with tomato sauce, and Brie.

### **Tangaroa**

Meatballs, salami, bacon, Italian sausage, with roasted garlic, pizza cheese & BBQ sauce swirl.

### **Hawaii**

Ham, pineapple, tomato sauce & pizza cheese.



## Mains

### Rib Eye Steak

Chargrilled Rib Eye, cooked to perfection, served with fries and salad. Choose from either mushroom sauce or Jalapeños Hot sauce. \$29.00

### Cook's Beer Battered Fish

Served with gourmet fries and tossed local salad. \$22.00

### Blackened Game Fish or Chicken

Locally caught game fish or chicken, blackened, coated in chefs seasoned herbs, chargrilled. Served on a tossed local salad then drizzled with lemon scented chilli oil. \$25.00

### Jalapeños Burrito

Chef's favourite – a flour tortilla filled with your choice of Protein, refried beans, spiced rice and sour cream served with a tossed local salad. Choose from: Beef, chicken, fish or charred vegetables. \$19.50

### Chargrilled Vegetable Stack

Herb crumbed eggplant slices and various locally grown vegetables, layered with tomato sauce & cream cheese \$23.00

### House Special

Blackened game fish, chilli wings, Beer battered fish, Cajun chicken strip, fries and chargrilled vegetable strips. Served with accompanying dipping sauces \$35.00

### Jalapeños sharing platter



## Sides:

Fries	\$5.00
Chilli Fries	\$5.00
Island Fries	\$6.00
Tossed local salad	\$6.00
Fresh steamed veggies	\$6.00

## Dessert

### Coconut Pie with Ice Cream

Traditional local coconut pie with ice cream. \$10.00

### Deep Fried Local Banana Fritter

Local bananas coated with a coconut crumb, served with ice cream and paw paw coulis. \$10.00

### Tropical Fruit Ice Cream Sundae

Layered with chocolate or caramel sauce \$10.00

### Fresh Fruit Platter to share

If it is local and in season it will be on the Platter. Served with yoghurt \$15.00

*Plus, a selection of desserts available from the daily Dessert Specials Board*



## Drinks Menu

Special Coffee \$15.00  
All coffees can be served Hot or Iced

### Fijian

Brandy, Kahlua, Grand Marnier, Coffee, Whipped Cream

### Hawaiian

Baileys, Malibu, Frangelico, Coffee, runny Cream

### Mexican

Coconut Tequila, Irish Whiskey, Coffee, Whipped Cream

## Always Available

### Espresso Coffees:

Long Black, Flat White, Latte, Mocha, Cappuccino, Chai, Hot Chocolate \$5.00

### Juices:

Orange, Pineapple, Tomato, Cranberry, Apple, Tropical \$5.00

### Soft Drinks:

Coke, Diet Coke, Sprite, Fanta, Tonic, Ginger Ale, Ginger Beer, Soda Water  
600mls Bottles \$8.00

355ml Cans \$6.00

Red Bull \$8.00

### Bottled Water:

Large 1.5 litres \$7.50

Small 350mls \$3.50



## Mocktails and Smoothies

**\$10.00**

### Tropical Smoothie

Fruit cuts, coconut cream, yoghurt, pineapple juice and vanilla ice cream. Blended.

### South Pacific Iced Cooler

A fruit cooler of fresh fruits, island juices with crushed ice. Blended.

### Tangaroa

Fruit cuts, coconut cream, almond milk and rukau (local spinach). Blended.

## Bottled Beers

**\$7.00**

Speights Old Dark	New Zealand
Speights Gold	New Zealand
Lion Red	New Zealand
Steinlager	New Zealand
DB Export Gold	New Zealand
Heineken	New Zealand
DB Export Citrus (Light Beer, 2%)	New Zealand
Tui	New Zealand

## Draught Beer

Cooks Lager, Pint	Cook Islands	\$ 7.00
Cooks Lager, Jug	Cook Islands	\$15.00
Cooks Lager, 3.5 litres	Cook Islands	\$30.00



## Premium Beers

\$8.00

Pure Blonde  
Asahi  
Peroni  
Steinlager Pure  
Corona

Australia  
Japan  
Italy  
New Zealand  
Mexico

## Spirits

Standard  
Premium  
Liquor  
Cognac

\$6.50  
\$7.50  
\$8.00  
\$9.00





## Cocktails

\$19.00

### Margarita

Tequila, Triple Sec and fresh lime juice.  
Choose from lime or strawberry, shaken or frozen.

### Pina Colada

Rum, coconut liquor, coconut cream, pineapple chunks and juice. Blended.

### Jalapeños Iced Tea

All the traditional ingredients of the Long Island Iced Tea (Vodka, Triple Sec, Rum, Tequila & Gin) our twist is it is finished with a little chilli.

### Raro Mojito

Bacardi, Spiced Rum, Local Mint, Fresh Lime and Sugar syrup and soda.  
Choose from strawberry or lime.

### Sangria

Brandy, Red Wine, Orange Juice, Soda Water with fresh fruits and citrus

Tall Glass

\$19.00

Jug

\$35.00

*Look for our Daily Special Board for the Cocktail of the Day*



## Wine Menu

House White	By the Glass	\$ 8.00
	By the Bottle	\$35.00

Chardonnay, Sauvignon Blanc, Pinot Gris, Rose

House Red	By the Glass	\$ 8.00
	By the Bottle	\$35.00

Cabernet Merlot, Pinot Noir

## Sparkling Wine

Lindauer Brut	Piccolo (187 mls)	\$12.00
Lindauer Fraise	Piccolo (187 mls)	\$12.00
Henkell Trocken	Piccolo (187 mls)	\$12.00

## Wine by the Bottle - Sparkling

Prosecco, Italy	\$41.00
Lindauer Brut, New Zealand	\$39.00
Deutz Marlborough Cuvee Brut, New Zealand	\$80.00



## Wine by the Bottle – White

Wither Hills, New Zealand	Pinot Gris	\$39.00
Nautilus, New Zealand	Pinot Gris	\$39.00
Jules Taylor, New Zealand	Sauvignon Blanc	\$35.00
Stoneleigh, New Zealand	Sauvignon Blanc	\$39.00
Roaring Meg, New Zealand	Chardonnay	\$38.00
Mudhouse, New Zealand	Chardonnay	\$38.00

## Wine by the Bottle – Red

Kim Crawford, New Zealand	Rose	\$38.00
Roaring Meg, New Zealand	Pinot Noir	\$41.00
Pepperjack, Australia	Cabernet Sauvignon	\$39.00