



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.



## Daytime Menu

11.30am – 7pm Daily

### Garlic Bread

Jalapeño's pizza bread topped with garlic butter.

\$9.50

### Bruschetta

Grilled French bread topped with tomato & onion pesto salsa with a drizzle of balsamic vinegar.

\$14.50

### Creamy Soup

Soup of the day served with garlic bread.

\$11.00

### Seafood Chowder

Served with garlic bread.

\$12.00

### Caesar Salad

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

\$15.50

### Cajun Tuna Tacos

Seared tuna served with slaw, fresh herbs from our garden finished with a pawpaw mint sauce.

\$14.00

## Pizza

### Margarita

Fresh tomato, mozzarella & basil.

\$18.00

### Jalapeño

Pepperoni, Chorizo, sausage, mushroom, red onion, capsicum, chili, tomato sauce & pizza cheese.

\$21.00

### Cajun Chicken

Cajun spiced chicken, roasted capsicum, mushroom, tomato sauce & pizza cheese.  
\$20.00

### Hawaiian

Ham, pineapple, tomato sauce & pizza cheese.  
\$19.00

### Chargrilled Vegetable

Consisting of locally grown charred vegetables with tomato sauce & pizza sauce.  
\$18.00

## Sides

Fries	\$6.00
Chili Fries	\$6.50
Tossed local salad	\$6.00

## Dessert

### Tropical Fruit Ice Cream Sundae

Layered with chocolate or caramel sauce.  
\$10.00

### Coconut Flan

Served with local fruit.  
\$14.00

### Ice Cream

Layered with chocolate or caramel sauce.  
\$9.00



## Dinner Menu

### Starters

#### Garlic Bread

Jalapeño's pizza bread topped with garlic butter.

\$9.50

#### Bruschetta

Grilled French bread topped with tomato & onion pesto salsa with a drizzle of balsamic vinegar.

\$14.50

#### Creamy Soup

Soup of the day served with garlic bread.

\$11.00

#### Seafood Chowder

Served with garlic bread.

\$12.00

#### Caesar Salad

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

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#### Cajun Tuna Tacos

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\$14.00



## Mains

### Blackened Game Fish

Locally caught game fish, blackened, coated in chefs seasoned herbs, chargrilled. \$25.00

### Slow Cooked Braised Lamb Shank

Served on a bed of potato mash & braised in red wine jus. \$29.00

### Rib Eye Steak

Chargrilled Rib Eye, cooked to perfection, served with fries and a choice of sauces. \$29.00

### Fish & Chips

Tempura battered fish, served with fries and salad. \$21.00

### Chicken Tikka Masala

Marinated boneless chicken in spiced curry sauce, served with rice, pappadums, and chutney. \$16.50

### Haloumi Salad

Chargrilled Haloumi with rocket, salad leaves, beetroot, tomato, cucumber, and grilled eggplant finished with a cashew and honey mustard dressing. \$14.50

## Sides

Fries	\$6.00
Chili Fries	\$6.50
Tossed local salad	\$6.00



## Dessert

### Deep Fried Local Banana Fritter

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

### Tropical Fruit Ice Cream Sundae

Layered with chocolate or caramel sauce. \$10.00

### Coconut Flan

Served with local fruit. \$14.00

### Ice Cream

Layered with chocolate or caramel sauce. \$9.00