

JALAPEÑO LUNCH MENU

SALAD AND STARTER...

SOUP OF THE DAY

Soups are made fresh in-house and served with garlic bread.

Check blackboard on Chef's Special **\$12.50**

BEEF SALAD

Lean cut of beef, local raw vegetables and homemade dressing **\$21.50**

CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and homemade dressing **\$19.50**

CLUB CAESAR SALAD

With cos, parmesan, croutons, anchovies, egg **\$18.50**

WITH CHICKEN

\$19.50

SANDWICH AND BURGERS...

RARO CLUB SANDWICH

Toasted sandwich with ham, chicken, egg, tomatoes, cheese, lettuce, mayo and fries **\$24.50**

ANGUS BEEF BURGER

Beef patty, mustard, aioli, tomato, lettuce, red onion jam, crispy bacon, cheddar cheese and fries **\$26.50**

WITH FISH **\$25.00**

WITH CHICKEN **\$24.50**

HAM & CHEESE TOASTED SANDWICH **\$14.50**

VEGETARIAN...

THAI SPRING ROLL

Homemade spring in green curry cabbage, mushroom glass noodles, fresh herbs and dipping sauce **\$12.00**

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum and condiments **\$22.50**

WITH CHICKEN **\$26.50**

VEGETABLE SAMOSA (2 PIECES)

Curried vegetables, spiced pastry with tamarind chutney **\$12.00**

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

Marinated Tuna in lemon and coconut milk, raw vegetables and steamed taro **\$18.50**

FISH THREE WAYS

Served with fries, garden tossed salad, tartare sauce. Choose either battered, crumbed or pan seared **\$23.00**

RARO SEAFOOD MEDLEY

Golden battered fish, crumbed prawns, calamari, fries, salad and aioli sauce **\$26.50**

JALAPEÑO SHRIMP PASTA

Peeled prawn cooked in spicy fresh tomato base, linguine, garlic, Jalapeño with parmesan cheese **\$24.00**

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop this fresh tasty Greek Salad. **\$23.50**

FROM THE GRILL..

STICKY PORK RIBS

Coleslaw, roasted potatoes, sour cream & bbq sauce **\$34.50**

ISLAND BBQ PLATE

BBQ lamb, sausage, fried egg, coleslaw, wedge, BBQ sauce **\$32.50**

SIZZLING GARLIC PRAWN

Marinated garlic prawns in coconut cream served with garlic bread **\$22.50**

JALAPEÑO BEEF TACOS

Spiced ground beef in tacos shells with sour cream, cheese, guacamole with side of shredded lettuce **\$26.50**

CHICKEN FAJITA QUESADILLAS

Sauteed chicken cooked to perfection with spices and bell pepper filled in tortilla with cheese **\$26.50**

JALAPEÑO PIZZA...

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Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, Jalapeño, chilli and cheese **\$24.50**

CAJUN CHICKEN

Cajun spiced chicken, roasted capsicum, mushroom, tomato sauce and mozzarella **\$24.50**

HAWAIIAN

Ham, pineapple, tomato base and mozzarella **\$24.50**

MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo, habanero chillies, onion, mozzarella and tomato **\$25.50**

CLASSIC MARGARITA

Fresh tomato, mozzarella and basil **\$23.00**

SEAFOOD PIZZA

Seafood Marinara mix, onion, capsicum, Jalapeño and cheese **\$26.50**

SIDES...

BOWL OF RICE **\$5.00**

GREEN SALAD **\$7.50**

GRILLED VEGETABLES **\$7.50**

ROASTED POTATOES

HAPPY ENDING...

BANANA FRITTERS

With vanilla ice cream **\$12.50**

FRUIT CRUMBLE OF THE DAY

Chopped fruits with baked oatmeal and ice cream **\$14.50**

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with a scoop of ice cream **\$14.50**

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream **\$12.50**

With liqueur of your choice **\$18.00**

HOMEMADE CHOCOLATE MOUSSE **\$14.50**