

# JALAPEÑOS DINNER MENU 6.00pm - 9.00pm

## ENTRÉES...

### SOUP OF THE DAY

Soup is made fresh in-house and served with garlic bread. Check the blackboard for chef's special

\$13

### THAI SPRING ROLLS

Spring rolls with julienne carrot, fresh herbs and dipping sauce

\$12

### GOOEY GARLIC CHEESY PIZZA BREAD

Topped with cheese and garlic butter

\$12

### BREADS & DIPS

Served with side dipping of homemade pesto, balsamic and hummus

\$15

### BEEF SALAD

Seasoned beef strip cuts, local raw vegetables and homemade dressing

\$23

### TUNA SASHIMI

Thin sliced raw tuna served with wasabi kikkoman mix, tahitian sauce, pickled ginger, rice and salad

\$22

### CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and homemade dressing

\$21

### CLUB CEASAR SALAD

Cos lettuce, parmesan, croutons, anchovies, egg, crispy bacon

\$20

Add chicken \$22

Prawns \$24

## MAINS...

### ROAST CHICKEN

With chef's marinades, roasted potatoes, steamed veggies and chicken gravy

\$32

### HOMEMADE CHICKEN CURRY

With curry, coriander, roti, rice and condiments \$28 Lamb Curry (With bone) \$30

### CHICKEN AND MUSHROOM PASTA ALFREDO

Chicken and mushroom with creamy parmesan cheese and basil pesto

\$28

### CHICKEN AND PRAWN STIR FRY

Sizzling marinated chicken and prawns, sauteed with sliced vegetables in asian style with cashew nuts

\$34

### BEEF TACOS

Plattered with sour cream, cheese, jalapeno mix, avocado puree, tomato mix, shredded lettuce, corn shells

\$28

With Chicken - \$28

Red Bean - \$28

Fish - \$32

### SHARED PLATTERS FOR TWO

**SEAFOOD** (24hrs preorder) Lobster, whole fish, calamari rings, oysters, mussels, ika mata, chowder, taro fries, sauces, mix salad \$150

**TACOS** - Beef mince, sour cream, avocado puree, cheese, jalapeno mix, shredded lettuce, tomato mix, corn shell \$50

**SNACK** - Chicken kebab, lamb satay, jalapeno fritters, prawn skewer, samosa, masala fish, tamarind sauce, peanut satay sauce \$50

## FROM THE OCEAN...

### RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

Marinated tuna in lemon and coconut milk, raw vegetables and local root crop

\$20

### FISH THREE WAYS

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

\$27

### RARO SEAFOOD MEDLEY

Golden battered fish, crumbed prawns, calamari, fries, salad and aioli sauce

\$30

### JALAPEÑO SEAFOOD PASTA

Seafood mix, tomato base, fresh basil, sundried tomato, parmesan cheese and jalapeno

\$32

### SIZZLING GARLIC PRAWNS

Marinated garlic prawns in coconut cream, served with garlic bread

\$25

### GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served atop a fresh, tasty Greek salad

\$25

## **SURF AND TURF**

Sirloin steak served with garlic prawn, potato mash, vegetable and mushroom sauce

**\$38**

## **LAMB SHANK**

Braised lamb shank served with mash potatoes, local vegetables and lamb shank jus

**\$36**

## **STICKY PORK RIBS**

Served with coleslaw, roasted potatoes, sour cream & bbq sauce

**\$36**

## **ISLAND BBQ PLATE**

BBQ lamb, sausage, fried egg, coleslaw, wedges and bbq sauce

**\$36**

## **CHICKEN FAJITA QUESADILLAS**

Sauteed chicken cooked to perfection with spices and bell pepper, filled in tortilla with cheese

**\$28**

## **VEGETARIAN...**

### **INDIAN VEGETABLE CURRY**

Curried vegetables, rice, roti, papadum and condiments

**\$24**

### **JALAPEÑO PUTTANESCA**

With capers, fresh tomatoes, olives, fresh basil and parmesan cheese

**\$25**

## **JALAPENO PIZZAS...**

### **CLASSIC MARGARITA**

Tomato, mozzarella and basil

**\$24**

### **JALAPENO**

Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese

**\$27**

### **BBQ CHICKEN**

BBQ chicken, roasted capsicum, mushroom, tomato base and mozzarella

**\$26**

### **HAWAIIAN**

Ham, pineapple, tomato base and mozzarella

**\$25**

### **MEAT LOVERS**

Chicken, ham, pepperoni, minced beef, chorizo, chillies, onion, mozzarella, tomato

**\$28**

### **SEAFOOD**

Seafood marinara mix, onion, capsicum, jalapeno & cheese

**\$28**

### **CHARGRILLED VEGETABLE**

Locally grown chargrilled vegetables, tomato base and mozzarella

**\$23**

## **SIDES...**

Bowl of rice - \$5, green salad - \$8, fries - \$8, taro fries - \$8, wedges - \$12, roast potatoes - \$8, mashed potato - \$9

## **DESSERTS...**

### **BANANA FRITTERS**

Served with vanilla ice cream

**\$14**

### **LOCAL CITRUS LIME CHEESECAKE**

Local citrus cheesecake served with ice cream

**\$15**

### **STICKY TOFFEE PUDDING**

Date pudding with vanilla caramel sauce, served with ice cream

**\$16**

### **CHOCOLATE SEMIFREDDO**

Served with crusted nuts and berry compote

**\$19**

### **MINI BOMB ALASKA**

Mini cake topped with ice cream and caramelized meringue **\$16**

Served with flammable liqueur **\$20**

### **HOMEMADE CHOCOLATE MOUSSE**

**\$15**

### **AFFOGATO**

A shot of espresso with a scoop of vanilla ice cream

**\$14**

Add liqueur of your choice

**\$20**