

JALAPEÑO DINNER MENU

ENTRÉE...

SOUP OF THE DAY

Soups are made fresh in house and served with garlic bread, check blackboard on Chef's Special

\$12.50

THAI SPRING ROLLS

Spring Roll with julienne carrot, fresh herbs and dipping sauce

\$12.00

GOOEY GARLIC CHEESY PIZZA BREAD

Topped with cheese and garlic butter

\$10.50

BREADS & DIPS

Served with side dipping of homemade pesto, balsamic and hummus

\$14.50

HOMEMADE VEGETABLE SAMOSA (2 PIECES)

Curried vegetables, spiced pastry with tamarind chutney and avocado purée

\$12.00

CRISPY BUFFALO WINGS (6 PIECES)

Served with sweet chilli sauce

\$16.50

JALAPEÑO CHEESE BALLS

Served with sweet chilli sauce

\$14.00

SALAD...

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 and crispy bacon

\$18.50

WITH CHICKEN

\$19.50

WITH PRAWN

\$22.00

MAINS...

ROAST CHICKEN

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

\$29.50

HOMEMADE CHICKEN CURRY

With curry and coriander, roti, papadum, rice and condiments

\$26.50

JALAPEÑO PUTTANESCA PASTA

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

\$23.00

CHICKEN AND MUSHROOM PASTA ALFREDO

Chicken and mushroom with creamy parmesan cheese, basil pesto.

\$26.50

FROM THE OCEAN...

RAROTONGA FUSION TASTING RAW FISH (Ika Mata)

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

\$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 SEAFOOD PASTA

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

\$26.50

SIZZLING GARLIC PRAWN

Marinated garlic prawns in coconut cream served with garlic bread

\$22.50

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

Tender flaky grilled fish served a top fresh tasty greek salad

\$22.50

JALAPEÑO SHRIMP PASTA

Peeled prawn cooked in spicy fresh tomato base, linguine, garlic, jalapeño with parmesan cheese

\$23.50

PAN SEARED STEAK

With sauteed potatoes and vegetables and beef jus

\$32.50

LAMB SHANK

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

\$33.50

STICKY PORK RIBS

With coleslaw, roasted potatoes, sour cream & BBQ sauce

\$34.50

ISLAND BBQ PLATE

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

\$32.50

JALAPEÑO BEEF TACOS

Flavored 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

\$25.50

VEGETARIAN...

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum and condiments

\$22.50

VEGETABLE BURGER

Vegetable Pattie, cheese, tomato chutney, fresh lettuce, mint yoghurt and fries

\$21.50

WITH CHICKEN

\$24.50

JALAPEÑO PIZZA...

CLASSIC MARGARITA

Tomato, mozzarella and basil

\$23.00

JALAPEÑO PIZZA

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, chillies, onion, mozzarella, tomato

\$25.50

SEAFOOD PIZZA

Seafood marinara mix, onion, capsicum, jalapeño and cheese

\$26.50

CHARGRILLED VEGETABLE PIZZA

Local grown chargrilled vegetables. tomato base and mozzarella

\$22.00

SIDES...

Bowl rice -\$5, Green salad - \$7.50, Fries -\$7.50, Wedges -\$10.50, Roasted potato - \$7.50, Mash potato -\$9.00

DESSERT...

BANANA FRITTERS

With vanilla ice cream

\$12.50

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with ice cream

\$14.50

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce with ice cream

\$14.50

FRUIT CRUMBLE OF THE DAY

Chopped fruits with baked oatmeal with ice cream

\$14.50

HOMEMADE CHOCOLATE MOUSSE

\$14.50

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream

\$12.50

With liqueur of your choice

\$18.00