

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

\$14

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

\$14

BREADS & DIPS

Served with side dipping of homemade pesto, balsamic and hummus

\$16

BEEF SALAD

Seasoned beef strip cuts, local raw vegetables and homemade dressing

\$24

TUNA SASHIMI

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

\$23

CHICKEN PAPAYA SALAD

Shredded chicken served with local greens and homemade dressing

\$22

CLUB CAESAR SALAD

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

\$20

Add chicken \$23

Add Prawns \$25

MAINS...

ROAST CHICKEN

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

\$33

HOMEMADE CHICKEN CURRY

With curry, coriander, roti, rice and condiments \$30 Lamb Curry (With bone) \$32

CHICKEN AND MUSHROOM PASTA ALFREDO

Chicken and mushroom with creamy parmesan cheese and basil pesto

\$30

CHICKEN AND PRAWN STIR FRY

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

\$35

BEEF TACOS

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

\$30

With Chicken - \$30

With Red Bean - \$29

With 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 shells

\$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

\$22

FISH THREE WAYS

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

\$28

RARO SEAFOOD MEDLEY

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

\$32

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

\$26

GRILLED FISH WITH LEMON PARSLEY GREEK SALAD

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

\$26

SURF AND TURF

Sirloin steak served with garlic prawns, potato mash, vegetables and mushroom sauce \$40

LAMB SHANK

Braised lamb shank served with mash potatoes, local vegetables and lamb shank jus \$38

STICKY PORK RIBS

Served with coleslaw, roasted potatoes, sour cream & bbq sauce \$38

ISLAND BBQ PLATE

BBQ lamb, sausage, fried egg, coleslaw, wedges and bbq sauce \$38

CHICKEN FAJITA QUESADILLAS

Sauteed chicken cooked to perfection with spices and bell pepper, filled in tortillas with cheese \$30

VEGETARIAN...

INDIAN VEGETABLE CURRY

Curried vegetables, rice, roti, papadum and condiments \$25

JALAPEÑO PUTTANESCA

With capers, fresh tomatoes, olives, fresh basil and parmesan cheese \$25

JALAPEÑO PIZZAS...

CLASSIC MARGARITA

Tomato, mozzarella and basil \$25

JALAPEÑO

Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese \$28

BBQ CHICKEN

BBQ chicken, roasted capsicum, mushroom, tomato base and mozzarella \$27

HAWAIIAN

Ham, pineapple, tomato base and mozzarella \$25

MEAT LOVERS

Chicken, ham, pepperoni, minced beef, chorizo, chillies, onion, mozzarella, tomato base \$29

SEAFOOD

Seafood marinara mix, onion, capsicum, jalapeno and cheese \$29

CHARGRILLED VEGETABLE

Locally grown chargrilled vegetables, tomato base and mozzarella \$24

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 \$15

LOCAL CITRUS LIME CHEESECAKE

Local citrus cheesecake served with ice cream \$16

CHOCOLATE MUD CAKE

Served with ice cream \$15

STICKY TOFFEE PUDDING

Date pudding with vanilla caramel sauce, served with ice cream \$17

CHOCOLATE SEMIFREDDO

Served with crusted nuts and berry compote \$19

HOMEMADE EGG CHOCOLATE MOUSSE

\$17

AFFOGATO

A shot of espresso with a scoop of vanilla ice cream \$15

Add liqueur of your choice

\$20