



# Lunch & Dinner



## Starters and Light Meals

### **Cheesy Garlic Bread (V)**

9.00

Oven baked focaccia smothered with garlic butter and cheese.

Add a twist... Cheesy Garlic Bread with an extra boost **add 1.00**  
Choose from barbecue sauce, coriander pesto or Cajun seasoning

### **Muchos Nachos (V)**

**Small 13.00**

**Large 18.00**

Warm corn chips with a choice of spicy chicken, chilli con carne or Mexican beans, served with cheese and grilled. Topped with guacamole, salsa, sour cream and red onion escabèche.

### **Arizona Gumbo Deluxe**

15.00

Beef, chicken, chorizo and seafood soup, cooked through with basmati rice, vegetables and mild spices, topped with crispy tortilla strips.

### **Picante Suave Vegetable Soup (V)**

13.00

Seasonal chunky vegetables in a traditional clear soup with kidney beans and mild spices. Accompanied by an oversized coriander pesto crouton.

### **Cajun Spiced Calamari**

14.50

Tender pieces of calamari breaded in Arizona's Cajun spice mix and fried. Served with salad greens, grilled lemon and southwest sauce.

### **Tex-Mex Potato Salad (V)**

12.50

Steamed gourmet potatoes tossed together with capsicum, kidney beans, red onion and some mild jalapenos, served on a bed of mesclun. Sprinkled with toasted sesame seeds and finished with a Dijon mayonnaise. Served in a crispy herbed tortilla

### **Arizona BBQ Rubbed Lamb Salad**

18.50

Tender strips of marinated lamb with mesclun leaves and toasted Cajun cashews, glazed with coriander pesto.

### **Ensalada de Marisco**

18.50

Cajun marinated prawns and calamari, fried and served with salad greens, dressed with our house made orange mint mojo and served with a sweet corn cake.

### **Chicken Cranberry Wrap**

18.50

Smoked chicken pieces mixed through mesclun leaves with bacon, parmesan cheese, pesto croutons, sundried cranberries and garlic mayo. Wrapped in a lightly grilled spinach flour tortilla and accompanied by fresh salad greens

### **Tuna Wrap**

17.50

Shredded tuna mixed through mesclun leaves with spring onion, tomato, sweet corn, red onion, capers, pesto croutons and garlic mayo. All wrapped in a lightly grilled spinach flour tortilla and accompanied by chunky fries.

## Side Dishes

Chunky Fries (with one dip)

6.50

Bacon & Cheese Fries (with one dip)

10.00

Arizona Spicy Wedges (with one dip)

8.00

Bacon & Cheese Wedges (with one dip)

11.50

Seasonal Stir Fried Vegetables

7.50

Corn Chips with cheese sauce

6.50

Tortilla (x3)

3.50

Small Tex-Mex Potato Salad

9.00

### DIPS

Guacamole

2.50

Garlic Mayo

2.00

Tomato Salsa

2.00

Sour Cream

2.00

Homemade BBQ Sauce

2.00

Tex-Mex Cheese Sauce

2.50

## Main Meals

- Fajita (fah-hee-ta) Platters – Our House Specialty. 29.00**  
Tender meat or seafood marinated in Arizona's special fajita recipe, served on a sizzling bed of onion and peppers, accompanied by a selection of dips and warm tortillas. Your choice of chicken, beef or seafood (prawn and calamari)
- Triple Combo Fajitas add 4.00**
- Cajun Pan-fried Terakihi 24.00**  
Pan fried market fresh terakihi rested on a homemade sweet corn cake served with salad greens, grilled lemon and our house made orange mint mojo dressing.
- Burrito Deluxe (V) 18.00**  
Your choice of spicy chicken, chilli con carne or Mexican beans wrapped in a flour tortilla with frijole con queso and then grilled. Topped with sour cream, salsa and red onion escabèche. Served with a small green salad.
- Creamy Cajun Pasta (V) Small 15.00 Large 19.00**  
Your choice of chicken, seafood, beef, tuna or vegetables sautéed with onion, mushrooms, paprika and cream, spiced up with Arizona's Cajun spice mix.
- Arizona Beef Burger 17.50**  
220 gram grilled mild spiced beef patty with bacon, cheese, mesclun salad, tomato, onion relish and garlic mayonnaise in an oversized sesame seed bun. Served with chunky fries.
- Cajun Chicken Burger 17.50**  
Cajun marinated chicken thighs with mesclun salad, tomato, onion relish and guacamole in an oversized sesame seed bun. Served with chunky fries.
- Arizona's Sol Battered Fish and Chips 19.50**  
Market fresh Sol battered Warehou served with fries, salad greens, grilled lemon and tartare sauce
- Philadelphia Style Cheese Steak Sandwich 21.50**  
Sliced marinated beef, with sautéed onions, paprika and mushrooms, smothered with melted Monterey Jack cheese stuffed into a sage roll with southwest sauce. Served with fries.
- Triple cooked Pork Ribs 25.00**  
Grilled, smoked and then slow roasted pork spare ribs served with fried gourmet potato, char grilled courgettes, aubergine, onion and paprika and a grilled Cajun sweet corn cob.

## Arizona's Flame Grill

All our grilled meats are served with fried gourmet potato, char grilled courgettes, aubergine, onion and paprika and a grilled Cajun sweet corn cob.  
*(Please allow 30 mins for Medium Well and Well Done steaks)*

- New York Steak - 300g 29.00**
- Rib Steak - 400g 34.00**
- Tenderloin - 250g 32.50**
- Lamb cutlets crusted with cashew nuts – 200g 32.00**
- Cajun marmalade Chicken Breast 26.00**

All our meats come cooked to your liking with a choice of peppercorn sauce, creamy mushroom sauce, Tex-Mex cheese sauce or homemade BBQ sauce.