

# Food Menu



**6 DEGREES SOUTH | ZANZIBAR**

[www.6degreessouth.co.tz](http://www.6degreessouth.co.tz)

@6degreessouth\_znz



# Karibu

*You have arrived 6 Degrees South of the Equator!*

We humbly welcome you to the beautiful island of Zanzibar and to our restaurant with rooftop cocktail deck overlooking the Indian Ocean. Zanzibar is rich with culture, vibrant colors and sultry aromas that encompass what it is to be on the Spice Island. We strive to bring this all together through an unforgettable culinary experience. With fresh daily seafood, supreme quality meat procured from South Africa, traditional Swahili cuisine and the most extensive wine and cocktail list in East Africa, truly makes for

## **'A Destination Unparalleled'**

Zanzibar door frames tell stories; ours is intricately carved with pineapples along its frame to illustrate a sign of our hospitality following Zanzibar tradition. We hope to bring forth an everlasting experience that exceeds your expectations from the moment you enter into 6 Degrees South.

Quirky, imaginative and breezy, this culinary hot spot is all degrees of cool. Our team is here to ensure that you feel warmly welcomed, whether it be for a quick bite or when you find yourself lingering long into the evening! There is no better place to appreciate the setting of the African sun than on our rooftop cocktail deck.

Open 10:00 – Late

*Happy Hour*

From 17:00 – 19:00

#upnorthat6degrees

## **RESERVATIONS**

info@6degreessouth.co.tz / +255 (0) 620 644 611

Please note that for tables of 8+ persons, as per your discretion, will add on 10% gratuity

## *Open Sandwiches*

All served on our own home-baked Ciabatta bread with your choice of french or masala fries

### **Zanzibar Spiced Chicken**

17,000

Grilled chicken cooked in a blend of island spices with sliced seasonal fruit drizzled with vanilla yoghurt dressing

### **Philadelphia Cheese Steak**

19,500

Slicers of sirloin marinated in BBQ sauce, sautéed green peppers and onion, loaded with cheddar cheese

### **Catch of the Day Melt**

22,000

Pan-fried Catch of the Day topped with cheddar cheese and served with mango salsa

## *Wraps*

All served with your choice of french or masala fries

### **Fresh Fish Tacos**

18,000

Homemade flour tortillas with our grilled king fish, salsa, avocado and cheese, served with rice and beans

### **Coconut Chicken Wrap**

17,000

Succulent chicken breast cooked in coconut sauce topped with grilled pineapple, served on a bed of romaine lettuce with basil purée

### **Bahari Prawn Wrap**

21,000

Juicy prawns served with fresh mixed greens, romaine lettuce, served with our creamy house dressing

### **Hummus and Halloumi Wrap**

25,000

Homemade hummus, fresh seasonal vegetables and lightly fried halloumi

# SALADS

## **Greek Salad**

Cucumber ribbons, romaine lettuce, green peppers, plum tomatoes, feta cheese, capers & olives tossed in our house vinaigrette

16,000

## **Waldorf Salad**

A refreshingly sweet salad featuring apples, chicken, grapes and walnuts, on a bed of romaine lettuce

18,500

## **Crispy Calamari Salad**

Shredded romaine lettuce, cucumber and carrot ribbons, diced tomatoes topped with crispy fried calamari, served with a chili-lime dressing

17,000

## **The 6° Catch Salad**

Mixed greens, basil, plum tomatoes, seasonal fruit and our Catch of the Day, served with a whisky-infused dressing

22,000

## **Seared Tuna Salad Niçoise**

A main course salad featuring pan-seared tuna, romaine lettuce, mixed greens, cubed potato, boiled eggs and croutons, served with a tangy dressing

19,500



# STARTERS / LEARNING THE BASICS OF KISWAHILI

<b>Soup of the Day</b> (Please refer to our Specials Board)	7,000
<b>Fish Cakes</b> Crisp & golden fish cakes served with madafu chutney sauce	15,000
<b>The Island Platter - perfect for sharing!</b> Beef carpaccio, lime & chili prawns, chicken mishkaki, served with fresh seasonal fruit relish and toasted chapatti	25,000
<b>Prawns Tempura</b> Served with sweet chili sauce and spicy cucumber salad	16,000
<b>Duo of Pâtés</b> Chicken liver & fish pâté, served with lightly toasted crostini	12,500
<b>Zesty Chicken Wings</b> Glazed in homemade hot sauce	13,500
<b>Vegetable of the Day Samosas</b> Served with sweet soy-sauce	10,000
<b>Mishkaki</b> Your choice of: BBQ Beef / Marinated Garlic Chicken / Lime & Chili Glazed Prawns	11,500
<b>Indian Ocean Slipper Lobster</b> Pan-fried slipper lobster tail with coriander pesto, layered with fresh seasonal fruit salsa	21,000
<b>Mediterranean Crostini</b> Open faced, grilled ciabatta, topped with grilled artichokes and olives, tossed in a basil pesto, then drizzled with balsamic vinegar	9,500
<b>Crispy Calamari</b> Freshly caught calamari, deep fried till golden, served with both tartare and lime-chili sauce	11,500
<b>Crispy Salted Whitebait</b> Local small fish, lightly deep fried and served with a chili-lime dipping sauce	5,000

# LEARNING THE BASICS OF KISWAHILI

## Swahili

Asante sana!

Karibu!

Samahani

Kachori

Ndizi

Nyama

Samaki

Nazi

Kuchoma

Bringani

Kachumbari

Mboga

## Greetings

Mambo! (Hi!)

Hujambo? (Hello)

Habari gani? (How are you?)

## English

Thank you very much!

Welcome!

Excuse me

Mash Potato rolled in a ball and deep-fried

Banana

Meat

Fish

Coconut

Roasted

Brinjal/ Eggplant

Salad of onion, tomato and cucumber

Vegetables

## Response

Pod! (Cool!)

Sijambo (Hello)

Nzuri sana (Very good)



## *Main Courses*

<b>Fisherman's Catch of the Day</b>	23,000
Pan fried and showered with lemon and garlic cream sauce with your choice of side dish	
<b>Coconut - Dusted Octopus</b>	23,000
Fresh and tender octopus marinated in lime and chili, served over a bed of greens and dusted with fresh coconut! A fabulous healthy option!	
<b>Mediterranean Grilled Octopus</b>	22,000
Freshly braised octopus marinated in white wine and balsamic vinegar	
<b>THE Burger</b>	23,000
Two juicy 100g pure beef patties stuffed with cheddar cheese on a toasted sesame bun, topped with chipotle aioli sauce and french fries	
<b>King Fish Ceviche with Guacamole and Chips</b>	25,000
Slices of king fish marinated in lime-chili juice, served with guacamole and pita chips	
<b>Peri-Peri Half Chicken</b>	25,000
Infused with garlic, ginger, lemongrass and lime; chargrilled to perfection, served with your choice of side dish	
<b>6° Prawns</b>	35,000
Peel and eat our succulent signature prawns, sautéed in lemon butter sauce and served with your choice of side dish	
<b>Beer Battered Fish &amp; Chips</b>	23,000
Served with a side garden salad and tartare sauce	
<b>Signature 6° Fillet</b>	45,000
Tender and juicy 300g Fillet stuffed with gorgonzola, chargrilled and served with a red wine jus, with your choice of side dish	
<b>Grilled Squid with a Tamarind Sauce</b>	18,500
Served with french fries	

# MAIN COURSES

## **Zanzibar Seafood Assembly**

32,000

Grilled king fish, tiger prawns and octopus, sautéed with lemon butter sauce and side salad

## **Slow Roasted Aubergine Lasagne**

19,000

Roasted aubergine, zucchini and tomato, layered with homemade pasta, topped with cheese and served with pesto sauce

## **Seafood Linguine**

23,000

Linguine with sautéed kingfish, calamari and prawns tossed in an extra creamy parmesan sauce

## **Freshly Grilled Zanzibar Lobster**

75,000

Brushed with garlic and herb butter, served with your choice of side dish and side salad



# PRIME CUT STEAKS/ZANZIBAR FAVOURITES

## *Prime Cut Steaks*

Try one of our juicy South African prime-aged steaks served with your choice of side dish:

<b>200g Fillet</b>	25,000
<b>200g Rump</b>	30,000
<b>200/300g Sirloin</b>	30,000 / 40,000
<b>Sauces:</b> Peppercorn / Red Wine Jus / Mushroom	5,500

## *Side Dishes*

French Fries	4,000
Masala Fries	4,500
Plantain Chips	4,000
Mashed Potatoes	5,000
Basmati Rice	4,000
Coconut Rice	4,500
Garden Salad	4,500
Kachumbari Salad	4,000
Vegetables of the Day	4,000



# ZANZIBAR FAVOURITES

<b>Samaki wa Nazi</b>	22,000
A traditional favorite of pan-seared king fish in a coconut and tomato sauce served with coriander rice	
<b>Zanzibar Vanilla Chicken</b>	18,500
Chicken marinated in garlic and lime; chargrilled and served with pilau	
<b>Trio of Curries</b>	20,000
Chicken pan-fried in a coconut & coriander curry sauce, curried prawn and Ndizi na Nyama*, served with basmati rice and chapati	
<b>'A Taste of Africa'</b>	21,500
Chicken breast stuffed with fruit couscous served on a chickpea purée with grilled okra, topped with madafu chutney, served with Mbeya rice	
<b>Mpishi Mkuu Selection - Chef Favorite!</b>	22,500
Fresh fish galore! - Samaki wa Nazi*, crispy whitebait topped with mango salsa, served with coriander infused rice	
<b>Vegetarian Swahili Sampler</b>	13,000
Bajia (lightly fried lentils), vegetable katlasi (lightly battered potato cakes) and samosas served with coconut chutney sauce	
<b>Zanzibar Pilau</b>	18,500
Zanzibar spiced rice served with kachumbari salad, with your choice of chicken or beef	
<b>Vegetable Curry with Rice</b>	16,000
Flavorful and spicy! Zanzibar spiced rice and vegetable curry	



## *Kids Menu*

<b>Burger &amp; Chips</b>	11,000
<b>Chicken Nuggets &amp; Chips</b>	11,500
<b>Mac &amp; Cheese</b>	10,000
<b>Vienna Sausages &amp; Chips</b>	8,500
<b>Calamari &amp; Prawns with Rice</b>	10,500
<b>Grilled Chicken &amp; Mashed Potatoes</b>	9,500
<b>Grilled King Fish with Vegetables &amp; Rice</b>	13,000
<b>Ice Cream &amp; Chocolate Sauce</b>	6,000

## *Desserts*

<b>6° Cheesecake – A house favorite!</b> (please check our Specials Board)	11,000
<b>Passion Fruit Crème Brûlée</b>	11,000
<b>Kaimati with Ice Cream</b> Lightly fried dough balls soaked in Zanzibar spiced sugar syrup	9,000
<b>Chocolate Pot de Crème</b>	10,500
<b>Fruit Platter with Sorbet</b>	9,000
<b>Zanzibar Spiced Coffee with Halua &amp; Dates</b> Fine blended aromatic coffee from the mainland, infused with Zanzibar spices, served with a traditional halua sweet and dates	9,500



# COFFEES, JUICES & SMOOTHIES

## *Coffee*

<b>Café Americano</b>	3,000
<b>Espresso</b>	3,000
<b>Cappuccino</b>	4,000
<b>Latte</b>	4,000
<b>Macchiato</b>	3,500
<b>Your Choice of Tea</b>	3,000
Black / Chamomile / Earl Grey / English / Vanilla / Hibiscus / Peppermint	

## *Tropical Juices*

<b>Fresh Juice of the Day</b>	3,500
<b>Specialty 6° Juice</b>	4,000
Blending the flavors of watermelon, pineapple and ginger	
<b>Madafu</b>	3,500
Fresh coconut water (as Mother Nature intended!)	
<b>Madafu Matumu</b>	6,500
Fresh coconut water with a hint of flavor! Choose from our selection of: Grenadine / Passion Fruit / Strawberry / Wild Mint	

## *Slushies*

<b>Mango &amp; Passion</b>	5,000
<b>Vodka Hibiscus</b>	7,000

## *Smoothies*

<b>Banana &amp; Coconut</b>	6,000
<b>Mango &amp; Passion Fruit</b>	7,000
<b>Lime &amp; Ginger</b>	5,500
Fresh lime juice and ginger juice, blended with honey and yogurt	
<b>Vanilla &amp; Peanut Butter</b>	6,000

## *Soft Drinks*

<b>Sodas</b>	2,500
Coke / Diet Coke / Sprite / Fanta / Bitter Lemon / Stoney Tangawizi / Soda Water / Tonic	
<b>Red Bull</b>	6,500
<b>Small Water (500ml)</b>	2,500
<b>Large Water (1.5 L)</b>	4,000
<b>Safari Sparkling Water</b>	3,500
<b>Salty Lime Soda</b>	3,000
Soda water and lime juice with a hint of sugar	

## *Non-Alcoholic Cocktails*

<b>Goodness of Green</b>	5,000
Fresh cucumber juice with pineapple, pepper and chilli syrup, topped with soda water	
<b>(Optional shot of Henkes Gin)</b>	5,000
<b>Agua de Zara</b>	5,000
Homemade hibiscus, orange peel and cinnamon syrup, fresh orange juice, topped with soda water – sweet and refreshing!	
<b>Mint &amp; Ginger Limeade</b>	5,000
Fresh mint and ginger muddled with sweet lime juice, topped with soda water	
<b>Italian Soda</b>	6,500
Your choice of monin syrup, served with soda water and crushed ice	
Grenadine / Passion Fruit / Strawberry / Wild Mint	



# BEER

## *Local Beer & Cider*

Kilimanjaro / Safari / Ndovu / Serengeti 6,000  
Tusker / Castle Lager / Castle Light

Swala Mango Cider 7,500

## *Imported Beer & Cider*

San Miguel Pale Pilsner 6,500

San Miguel Light 6,500

Windhoek Lager 6,500

Heineken 7,000

Windhoek Draught 8,000

Savannah Dry / Smirnoff Ice 7,500

# HOUSE COCKTAILS / G&TS & MOJITOS

<b>6 Degrees South Side</b> Rosemary infused Henkes Gin, shaken with mint and lime, topped with soda	10,000
<b>Sundowner Spritz</b> Stellenrust Sparkling Chenin Blanc and Aperol topped with soda	16,000
<b>Patriota</b> Coconut fat-washed Russian Standard Vodka, Bols Crème de Cacao White, Jägermeister, espresso, and splash of sugar syrup – wake up and relax!	16,000
<b>Tropi-Colada</b> Macerated pineapple rum with an exquisite selection of tropical flavors - makes this creamy tropical favorite a must try! Also served in a coconut!	15,000
<b>Jungle Bird</b> Rum, Campari and pineapple juice with a touch of lime - a beautiful balance of fruity and bitter flavors!	14,000
<b>Tiki Style</b> Jack Daniels, J Wray Silver Rum, Bols Crème de Cacao White and a homemade cinnamon mango syrup - sweet and flavor-sum cocktail inspire by the tropics	16,000
<b>Passionista</b> Coconut rum with fresh passion fruit juice – sweet and sour tropical goodness	10,000
<b>Mango Jack Martini</b> Fresh mango purée, Jack Daniels and Stoney Tangawizi (local ginger beer), with a sugar rim	12,500
<b>Basil Watermelon Cooler</b> Russian Standard Vodka, fresh ginger, basil and watermelon topped with Stoney Tangawizi (local ginger beer)	13,500
<b>Spiced Island Iced Tea</b> Vodka, gin, tequila, rum and Triple Sec topped with sweetened and spiced iced tea	13,500
<b>Madafu Colada</b> Fresh coconut water, J Wray Silver Rum, coconut milk and fresh pineapple juice	14,000
<b>Zanzibar Daiquiri</b> J Wray Silver and Gold Rum, shaken with Zanzibar spiced sugar, apple juice and fresh lime juice	10,500

# HOUSE COCKTAILS / G&TS & MOJITOS

<b>6 Degrees Dawa</b>	12,000
An East African classic - Zanzibar style! Pemba honey, Zanzibar spiced sugar, Konyagi Gin, lime, muddled with a stick of sugarcane	
<b>Margarita</b>	11,000
Frozen or on the rocks - tequila, Triple Sec and lime juice	
<b>Caipirinha</b>	11,000
Cachaça and lime wedges muddled with sugar	
<b>Moscow Mule</b>	10,500
Russian Standard Vodka and Stoney Tangawizi (local ginger beer), served in a copper mug – extra chilled	
<b>The Godfather</b>	17,000
Jameson Whiskey and Amaretto Liqueur - a classic	
<i>Gin &amp; Tonics</i>	
<b>Balungi G&amp;T</b>	10,500
Zanzibar grapefruit and fresh rosemary with gin and tonic	
<b>Cucumber and Black Pepper G&amp;T</b>	10,500
Swirls of cucumber, a pinch of black pepper, with gin and tonic	
<b>Vanilla Ginger G&amp;T</b>	10,500
Scraped vanilla pod, ginger beer and lime juice with gin and tonic	
<b>Tango Star G&amp;T</b>	10,500
Cucumber and star anise infused gin, topped with tonic	
<i>Mojitos</i>	
<b>Classic Mojito</b>	10,500
Made with J Wray Silver Rum	
<b>Passion Mojito</b>	12,500
Passion pulp and juice – keep that passion flowing!	

*Vodka*

Russian Standard Original	4,500
Belvedere	9,500
Grey Goose	15,000
Russian Standard Imperial	15,000

*Gin*

Konyagi	3,000
Henkes	3,500
Grenalls	4,000
Bombay Sapphire	5,500
Tanqueray	6,500
Bloom	14,000

*Rum*

4 Palms Coconut Rum	3,000
Cachaça 51	3,500
J Wray Silver & Gold	3,500
Captain Morgan	4,000
Bacardi Superior	4,500
Appleton Estate VX Jamaican	5,000
Appleton Estate 12 YO	9,500
Havana Club 7 YO	10,500
Pyrat XO	13,000

*Tequila*

Dos Mexicanos White or Gold	3,500
Conquistador White	4,000
Patrón XO Café	6,000
Patrón Silver	9,000
Patrón Reposado	17,000
Patrón Añejo	19,000

*Brandy*

Klipdrift	3,500
Torres 10	5,000
Calvados Boulard pays D'Auge	15,000

*Cognac*

Hennessy VS	7,000
Hennessy VSOP	14,500
Hennessy XO	35,000

# Wine Menu



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## **'A Destination Unparalleled'**

Open 10:00 – Late

# *Happy Hour*

From 17:00 – 19:00

#upnorthat6degrees

## Icons Legend



Seafood



Meat



Fish



Spicy



Poultry



Sweet



Vegetarian

## **RESERVATIONS**

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Please note that for tables of 8+ persons, as per your discretion, will add on 10% gratuity

# CHAMPAGNE & SPARKLING WINE

## Sparkling Wine



### Stellenrust Sparkling Chenin Blanc

7,500

41,000

South Africa – Western Cape

A dry and fruity sparkling wine ready for any celebratory occasion!

### Yellow Tail Bubbles Rosé

11,000

63,000

Australia – South Eastern Australia

With a tinge of blush in its color, this wine highlights soft aromas of wild strawberries and cream with a citrusy clean finish

### Durbanville Hills Sparkling Sauvignon Blanc

75,000

South Africa – Durbanville

A fresh and invigorating wine that showcases ripe tropical elements sure to awaken your palate during the first sip!

### Pongrácz NV Méthode Cap Classique Brut

110,000

South Africa – Stellenbosch

Matching citrus and green apple flavors with toasty brioche undertones, this elegant sparkling harbours a fine rich taste that oozes quality

### Col De Salici Prosecco Valdobbiadene Spumante

130,000

Italy – Veneto

Fragrant with summer fruit aromas with an intense crisp and extra dry finish – this sparkling is perfect as an apéritif and harmonious with almost everything on our menu

# CHAMPAGNE & SPARKLING WINES

## Champagne



### Moët & Chandon Impérial Brut

185,000

France – Champagne

Full bodied and seductive on the palate, with radiant fruity aromas, floral blossom blond notes and a brioche subtle finish

### Moët & Chandon Nectar Impérial

260,000

France – Champagne

Bold and complex flavors including all three champagne grapes harbouring the best from the world's most loved vineyards

### Veuve Clicquot Yellow Label Brut NV

270,000

France – Champagne

A stunning non-vintage with great body and roundness, explore the full flavor experience of initial white fruits, then a vanilla and brioche finish

### Moët & Chandon Rosé Impérial

290,000

France – Champagne



Fabulously fruity aromas and flavoring dominated by a bouquet of redcurrants and wild strawberries

### Dom Pérignon

900,000

France - Champagne

A world class vintage, immediate floral and fruity aromas that quickly develop into candied fruit, ripe hay and toast notes with an intense spicy finish



*Rosé***False Bay Rosé**  

11,000

51,000

South Africa – Somerset West

A delicate and fruity cinsault and mourvèdre blended Rosé with delicious summer fruits balanced with a hint of spice

**Cuvée Sabourin Blush**  

France – Southern France

A delightful coral pink packed with red berry flavors and just a hint of sweetness – perfect for a hot day!

56,000

**Boschendal Blanc de Noir**

South Africa - Stellenbosch

Combination of Pinot Noir and Merlot, with ripe cherry and strawberry notes on the nose, crispy and dry with a pleasant hint of sweetness

78,000

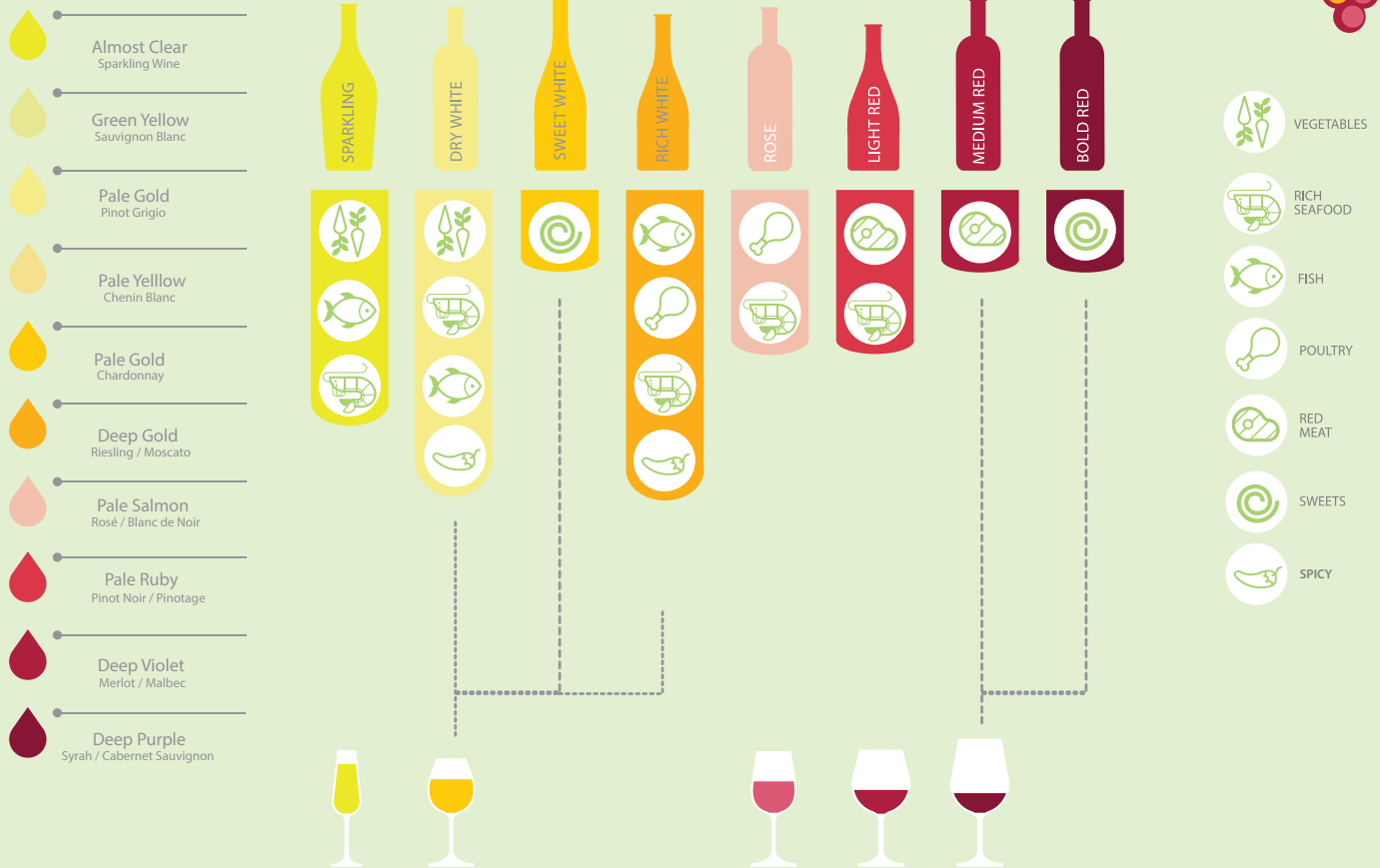
**Mirabeau Rosé**

France – Provence

A vibrant Rosé with a beautiful concentration of strawberry, raspberry and cherry flavors, leaving your palate with a strong lingering finish

120,000

# WINE TASTING GUIDE



\*Please be advised that this wine tasting guide is only a general introduction to wine and food pairings.

# WHITE WINE

## Sauvignon Blanc



### **Frontera Sauvignon Blanc**

8,500

38,000

Chile - Central Valley

Fruity characters with citric and peach aromas and a light flavoring - fresh and well balanced

### **False Bay Sauvignon Blanc**

11,000

51,000

South Africa – Somerset West

An intense cool climate Sauvignon Blanc displaying green bell pepper and fruity aromas - sunshine in a bottle

### **Kapuka Sauvignon Blanc**

18,500

84,000

New Zealand – Marlborough

A crisp, refreshingly dry white wine with vibrant fresh green aromas and a burst of green apple and citrusy flavors

### **Waterkloof Circumstance Sauvignon Blanc**

106,000

South Africa – Somerset West

Rich and textured mineral palate with nuances of residual seaside salt on the nose – truly feel at home next to the seashore

### **Pascal Jolivet Pouilly-Fume Sauvignon Blanc**

180,000

France – Loire

A wine with dazzling characters of crispy, citrus and mineral flavors - elegant and full of finesse

## Chardonnay

### **Frontera Chardonnay**

8,500

38,000

Chile – Central Valley

Fruity character, with apple and papaya aromas, refreshingly well balanced with a hint of sweetness

### **Fleur du Cap Chardonnay**

14,000

65,000

South Africa – Western Cape

Medium bodied, zesty palate packed with apricot and citrus flavors supported by lovely nut, butterscotch and vanilla nuances



## Neethlingshof Unwooded Chardonnay

South Africa - Stellenbosch

Fresh and vibrant flavors of pear and citrus with a crisp and lingering aftertaste

87,000

## Oyster Bay Chardonnay

New Zealand – Marlborough

Fragrant aromas and flavors of ripe citrus and juicy white peach, balanced with a subtle oak and a creamy texture finish

114,000

## J.Moreau et Fils 'Petit Chablis' Chardonnay

France – Auxerre

A classic - this wine shows hints of fresh green apples, melon almond aromas, with a clean and well-rounded finish

124,000

## La Cave de Lugny Pouilly-Fuissé 'Les Pierres Blanches' Chardonnay

France – Maconnais

Balanced roundness and sweetness, with citrus and peach aromas on the nose making for an overwhelming freshness on the palate

210,000

## *Chenin Blanc*

### Ken Forrester 'Petit' Chenin Blanc

South Africa – Stellenbosch

A youthful fresh, wine with a honeysuckle fruit palate and an appetizingly tangy finish

11,500

53,000

### Waterkloof 'Peacock Ridge' Chenin Blanc

South Africa - Somerset West

With rich flavors of stone fruit and lime, enhanced with a subtle perfumed lift, this Chenin makes for a very drinkable wine that can be paired with a variety of dishes

76,000

### Ken Forrester – The FMC Chenin Blanc

South Africa – Stellenbosch

A world class of the Chenin Blanc grape seen through its freshness and depth, biscuity and toasty flavors with a touch of sweetness

350,000

# WHITE BLENDS & A FEW MORE

## *White Blends*



### **Apothic White**

USA - California

A medium bold blend of Riesling, Chardonnay and Pinot Grigio that is vibrant with layers of fruity flavors, floral aromas with a flawless crisp finish

98,000

### **Torres Viña Esmeralda**

Spain – Catalonia

An intriguing blend of Muscat and Gewürztraminer with incredibly perfumed floral aromas. Burst of juicy melon and pineapple, then streaks of citrus – absolutely lush

99,000

### **Haute Cabriere Chardonnay-Pinot Noir**

South Africa – Franschhoek

This perfected blend highlights flavors of elegant red berry fruit underlined by a firm acidity - making for a delectable full bodied experience that everyone will love

110,000

## *... A Few More*

### **Frontera Moscato**

Chile - Central Valley

A bit on the sweet side with a palate made from an assortment of soft white fruits, honey and floral notes towards a subtle fizziness to awaken your senses

8,500

38,000

### **Arcadian Pinot Grigio**

Australia – South Eastern

Crisp and clean like the sea breeze - a touch of minerality that retains the focus of red pear and autumn fruits

9,000

41,000

### **Emotivo Pinot Grigio**

Italy – Lombardy

A light refreshing wine, with notes of apple and white fruits

63,000

### **Villa Antinori Bianco Toscana IGT**

Italy – Tuscany

Soft and refined on the palate with aromatic notes of yellow rose

120,000

### **Peter Lehmann Eden Valley Riesling**

Australia – Eden Valley

A classic Eden Valley Riesling, zesty and clean, with a mouth watering minerality that leaves your palate feeling ice-cold and revitalized

140,000



@chakozanzibar

CHAKO (YOURS in Swahili) is a social enterprise based in Mwanakwarekwe, Zanzibar. It aims to increase the economic opportunity of local artisans by recycling waste to create truly beautiful and unique products.

By collecting empty bottles, paper and dhow sails from around the island, CHAKO raises awareness about the waste problem among the tourist and local communities in Zanzibar.

What began in 2010 from a small workplace in Stone Town, CHAKO is now a proud member of the World Fair Trade Organisation – allowing local artisans to sell their product range to craft markets all over the globe.

Six Degrees South is a proud partner of CHAKO in helping keep this paradise island clean.

Please check out more at [www.chakozanzibar.com](http://www.chakozanzibar.com)

*Bordeaux Varietals***Frontera Cabernet Sauvignon**

8,500

38,000

Chile – Central Valley

Deep red aromas of cherries and blackberries – concentrated and rich in flavor

**Arcadian Merlot**

9,000

41,000

Australia – South Eastern

This easy drinker is meant for its youthful drinking on its own or as an easy partner to food with its bold plummy offering

**Waterkloof 'Peacock Ridge Merlot'**

76,000

South Africa – Stellenbosch

Ripe juicy flavors from plums and red berries with subtle notes of pencil shavings and cedar – creating a balanced definition that's inviting to the tongue

**Leopard's Leap Cabernet Sauvignon**

83,000

South Africa – Swartland

Full bodied, aromas of dark fruit with mocha undertones and a bold lingering finish

**Vergelegen Cabernet-Merlot**

110,000

South Africa - Stellenbosch

Medium bodied teeming with berry flavors and a good tannic backbone

**Terrazas Reserva Malbec**

140,000

Argentina – Mendoza

With intense aromas of dark fruits, toast, vanilla and violets, this full bodied Malbec remains soft and vibrant on the tongue delivering an elegant and juicy finish

**Neethlingshof Caracal**

140,000

South Africa – Stellenbosch

A full-bodied, muscular and smooth wine with prune and blackcurrant flavors, firm but supple tannins

# RED WINE

## *Pinot Noir, Pinotage & Shiraz*



### **False Bay Syrah**

South Africa – Somerset West

Full bodied yet subtle, packed with rich and juicy dark fruit flavors, followed with a spicy elegant finish

11,000

51,000

### **Ken Forrester Petit Pinotage**

South Africa - Stellenbosch

Dollops of ripe mulberry and cherry on the nose – juicy and soft for every casual occasion

11,500

52,000

### **Casillero del Diablo Reserva Pinot Noir**

Chile – Casablanca Valley

Packed with summer fruits flavors, this Pinot Noir is medium bodied with subtle hints of coffee, chocolate, French oak and a persistent finish

14,500

66,000

### **Brampton Shiraz**

South Africa – Stellenbosch

Rich, savoury and earthy, with aromas of pepper-spice and chocolate on the nose, supported by dark rich fruits – this wine compliments a variety of dishes on the menu

107,000

### **Ken Forrester Renegade Shiraz - Grenache**

South Africa – Stellenbosch

An expressive, spicy wine with lovely savouriness – combining hints of Grenache rustic earthy pepperiness, nutmeg and a black olive finish

145,000

### **Cloudy Bay Pinot Noir**

New Zealand – Marlborough

Light to medium bodied – a powerful bouquet of aromas of floral, dark fruit, leather and spicy oak notes – supported by an intense earthy and red berry palate with a long finish

260,000

## Red Blends



18,500

84,000

### **Apothic Red**

USA – California

Masterful blend of Merlot and Syrah - coffee, chocolate with black cherry notes, with a dry palate of black fruits and dense mocha characters – simply delicious!

### **Waterkloof 'Circle of Life'**

South Africa – Somerset West

Classically styled Bordeaux/Rhone blend, notes of cassis and cedar, with a seamless, elegant palate encased by fine tannins - this wine will increase in complexity with age

130,000

### **Clos de L'Oratoire - Châteauneuf-du-Papes**

France – Rhône Valley

An exquisite blend of Grenache, Syrah and Mourvèdre make Châteauneuf a big wine. Black fruit, liquorice, herby and floral notes all emerge from its full bodied and beautifully textured flavoring

380,000

## ... A Few More

### **Emotivo Montepulciano d'Abruzzo DOC**

Italy – Abruzzo

This Montepulciano is richly colored and supple, with simply fruity flavors of black cherry and spiced with earthy hints – smooth and velvety texture

67,000

### **Beaujolais-Villages, Chateau Gaillard**

France - Beaujolais

Elegant, fresh cherry fruit nose with spicy, earthy notes in the background beautifully expressed on the palate with smooth subtle spices and pure fruit flavors

97,000

### **Ruffino Chianti DOCG**

Italy – Tuscany

Featuring a deliciously vinous bouquet of floral and fruity notes, slightly spicy scents of wild cherry and a hazelnut finish - this medium-bodied wine combines Sangiovese, Canaiolo and Colourino grapes to make an exceptional, traditional Italian Chianti

103,000

### **Torres Ibericos Rioja**

Spain – Rioja

A modern style Rioja that combines sweet flavors of black berry and cream with spicy oak and savoury pepperiness – making for a silky feel on the tongue

105,000



*Karibu tena*  
*Six Degrees South!*

Please check out more at:

 [www.6degreessouth.co.tz](http://www.6degreessouth.co.tz)

 @6degreessouth\_znz / #upnorthat6degrees

 6 Degrees South Grill and Wine Bar



# Bar Menu



**6 DEGREES SOUTH | ZANZIBAR**

[www.6degreessouth.co.tz](http://www.6degreessouth.co.tz)

@6degreessouth\_znz



*Karibu*

*You have arrived 6 Degrees  
South of the Equator!*

We humbly welcome you to the beautiful island of Zanzibar and to our restaurant with rooftop cocktail deck overlooking the Indian Ocean. Quirky, imaginative and breezy, this culinary hot spot is all degrees of cool. Our team is here to ensure that you feel warmly welcomed, whether it be for a quick bite or when you find yourself lingering long into the evening! There is no better place to appreciate the setting of the African sun than on our rooftop cocktail deck!

Open 10:00 – Late

*Happy Hour*

From 17:00 – 19:00

#upnorthat6degrees

**RESERVATIONS**

info@6degreesouth.co.tz / +255 (0) 620 644 611

Please note that for tables of 8+ persons, as per your discretion, will add on 10% gratuity

## *Happy Hour Cocktails*

9,500

### **Mojito**

Made with J Wray Silver Rum

### **Caipirinha**

Cachaça and lime wedges muddled with sugar

### **Moscow Mule**

Russian Standard Vodka and Stoney Tangawizi (local ginger beer), served in a copper mug – extra chilled!

### **Goodness of Green G&T**

Fresh cucumber juice with pineapple, pepper and chilli syrup topped with soda water and Henkes Gin

### **Cucumber and Black Pepper G&T**

Swirls of cucumber and a pinch of black pepper, with gin and tonic

### **6 Degrees Dawa**

An East African classic - Zanzibar style! Pemba honey, Zanzibar spiced sugar, Konyagi Gin, lime, muddled with a stick of sugarcane

### **Classic Margarita**

Frozen or on the rocks - tequila, Triple Sec and lime juice



# HAPPY HOUR

## *Wine by the Glass*

Stellenrust Sparkling Chenin Blanc	7,000
Frontera Sauvignon Blanc	7,500
Frontera Cabernet Sauvignon	7,500
False Bay Rosé	10,000
Ken Forrester Petit Chenin	10,500
Ken Forrester Petit Pinotage	10,500

## **Double of our House Spirits** 7,000

Russian Standard Vodka / Henkes Gin /  
J Wray Silver or Gold Rums / Bols Brandy /  
Hanky Bannister Whiskey

## **Beer Bucket – Buy 5 get 1 free!** 32,500

San Miguel Pale Pilsner / San Miguel Light /  
Windhoek Lager

## **Moët & Chandon Impérial Brut Bottle** 180,000

## *Shooters*

Chilled Patrón XO Café	5,000
Dos Mexicanos Gold or Silver	2,500
Sambuca Valentino	2,500



## *House Cocktails*

- 6 Degrees South Side** 10,000  
Rosemary infused Henkes Gin, shaken with mint and lime, topped with soda water
- Sundowner Spritz** 16,000  
Stellenrust Sparkling Chenin Blanc and Aperol topped with soda water
- Patriota** 16,000  
Coconut fat-washed Russian Standard Vodka, Bols Crème de Cacao White, Jägermeister, espresso and splash of sugar syrup – wake up and relax!
- Tropi-Colada** 15,000  
Macerated pineapple rum with an exquisite selection of tropical flavors - makes this creamy tropical favorite a must try! Also served in a coconut!
- Jungle Bird** 14,000  
Rum, Campari and pineapple juice with a touch of lime – beautiful balance of fruity and bitter flavors!



# HOUSE COCKTAILS

## **Tiki Style**

16,000

Jack Daniels, J Wray Silver, Bols Crème de Cacao White and a homemade cinnamon mango syrup - a sweet and flavor-sum cocktail inspired by the tropics

## **Passionista**

10,000

Coconut rum with fresh passion fruit juice – sweet and sour tropical goodness

## **Mango Jack Martini**

12,500

Fresh mango purée, Jack Daniels and Stoney Tangawizi (local ginger beer), with a sugar rim

## **Basil Watermelon Cooler**

13,500

Russian Standard Vodka, fresh ginger, basil and watermelon topped with Stoney Tangawizi (local ginger beer)

## **Spiced Island Iced Tea**

13,500

Vodka, gin, tequila, rum and Triple Sec topped with sweetened and spiced iced tea

## **Madafu Colada**

14,000

Fresh coconut water, J Wray Silver Rum, coconut milk and fresh pineapple juice

# HOUSE COCKTAILS / G&TS & MOJITOS

<b>Zanzibar Daiquiri</b>	10,500
J Wray Silver and Gold Rums, shaken with Zanzibar spiced sugar, apple juice and fresh lime juice	
<b>6 Degrees Dawa</b>	12,000
An East African classic - Zanzibar style! Pemba honey, Zanzibar spiced sugar, Konyagi Gin and lime, muddled with a stick of sugarcane	
<b>Margarita</b>	11,000
Frozen or on the rocks - tequila, Triple Sec and lime juice	
<b>Caipirinha</b>	11,000
Cachaça and lime wedges muddled with sugar	
<b>Moscow Mule</b>	10,500
Russian Standard Vodka and Stoney Tangawizi (local ginger beer), served in a copper mug – extra chilled!	
<b>The Godfather</b>	17,000
Jameson Whiskey and Amaretto Liqueur - a classic	

## HOUSE COCKTAILS / G&TS & MOJITOS

### *6 Degrees Gin & Tonics*

**Balungi G&T** 10,500

Zanzibar grapefruit and fresh rosemary with gin and tonic

**Cucumber and Black Pepper G&T** 10,500

Swirls of cucumber and a pinch of black pepper, with gin and tonic

**Vanilla and Ginger G&T** 10,500

Scraped vanilla pod, ginger beer and lime juice with gin and tonic

**Tango Star G&T** 10,500

Cucumber and star anise infused gin, topped with tonic

### *Mojitos*

**Classic Mojito** 10,500

Made with J Wray Silver Rum

**Passion Mojito** 12,500

Made with J Wray Silver Rum, passion pulp and juice – keep that passion flowing!

## *Non-Alcoholic Cocktails*

<b>Goodness of Green</b>	5,000
Fresh cucumber juice with pineapple, pepper and chilli syrup topped with soda water	
<b>(Optional shot of Henkes Gin)</b>	5,000
<b>Agua de Zara</b>	5,000
Homemade hibiscus, orange peel and cinnamon syrup, fresh orange juice, topped with soda water – sweet and refreshing!	
<b>Tangawizi Spritzer</b>	6,000
Tangawizi (local ginger beer), pineapple and lime juice, infused with basil and ginger syrup, topped with lemongrass tea	
<b>Mint &amp; Ginger Limeade</b>	5,000
Mint and ginger muddled with sweet lime juice, topped with soda water	
<b>Italian Soda</b>	6,500
Your choice of monin syrup, served with soda water and crushed ice Grenadine / Passion Fruit / Strawberry / Wild Mint	

## *Shooters*

Springbok	5,000
Limedrop	5,000
Jägerbomb	10,000
Flaming Sambuca	3,500
Tequila	3,500

## BY THE BOTTLE

### *By the Bottle*

Russian Standard Vodka	155,000
Jack Daniels 1L	180,000
Patrón XO Café	130,000
Patrón Silver	210,000
Hennessey VS 1L	220,000
Red Label	180,000
Glenmorangie 'Original'	265,000



### *Local Beer & Cider*

Kilimanjaro / Safari / Ndovu / Serengeti	6,000
Tusker / Castle Lager / Castle Light	
Swala Mango Cider	7,500

### *Imported Beer & Cider*

San Miguel Pale Pilsner	6,500
San Miguel Light	6,500
Windhoek Lager	6,500
Heineken	7,000
Windhoek Draught	8,000
Savannah Dry / Smirnoff Ice	7,500

## *Bar Food Menu*

<b>Slider Burgers</b>	17,000
You can't go wrong! Platter of a beef slider with vanilla relish, pan-fried chicken with lime and chili dressing and fish slider with fresh seasonal coconut salsa	
<b>Crispy Chicken Tenders</b>	7,500
Served with sweet chili and tartare sauce	
<b>Mediterranean Grilled Octopus Bites</b>	7,000
Local braised octopus marinated in white wine and balsamic vinegar	
<b>Crispy Fried Calamari</b>	11,500
Freshly caught calamari mixed in a blend of local spices, deep fried still golden brown and served with tartare and lemon sauce	
<b>Zesty Chicken Wings</b>	13,500
Glazed in our homemade hot sauce	
<b>Fish Cakes</b>	15,000
Crisp and golden fish cakes, served with madafu chutney sauce	
<b>Biltong Cashew Caramel Corn</b>	10,000
Freshly made gourmet popcorn covered in buttery caramel and a biltong twist!	
<b>Biltong</b>	15,000

# BAR FOOD MENU

**Vegetable of the Day Samosas** 10,000

Served with sweet soy-sauce

**Potato Skins** 8,000

Loaded with cheese, with your choice of avocado or mushroom sauce

**Mishkaki** 11,500

Your choice of:

BBQ Beef / Marinated Garlic Chicken /

Lime & Chili Glazed Prawns

**Crispy Salted White Bait** 5,000

Local small fish, lightly deep fried and served with a chili-lime dipping sauce

**Kachori** 5,000

Light and fluffy savoury potato balls infused with Zanzibar spices, served with coconut chutney sauce



*Vodka*

Russian Standard Original	4,500
Belvedere	9,500
Grey Goose	15,000
Russian Standard Imperial	15,000

*Gin*

Konyagi	3,000
Henkes	3,500
Greenalls	4,000
Bombay Sapphire	5,500
Tanqueray	6,500
Bloom	14,000

*Rum*

4 Palms Coconut Rum	3,000
Cachaça 51	3,500
J Wray Silver & Gold	3,500
Captain Morgan	4,000
Bacardi Superior	4,500
Appleton Estate VX Jamaican	5,000
Appleton Estate 12 YO	9,500
Havana Club 7 YO	10,500
Pyrat XO	13,000

*Tequila*

Dos Mexicanos White or Gold	3,500
Conquistador White	4,000
Patrón XO Café	6,000
Patrón Silver	9,000
Patrón Reposado	17,000
Patrón Añejo	19,000

# SPIRITS

## *Brandy*

Klipdrift	3,500
Torres 10	5,000
Calvados Boulard pays D'Auge	15,000

## *Cognac*

Hennessy VS	7,000
Hennessy VSOP	14,500
Hennessy XO	35,000

## *Whiskey*

Famous Grouse	4,500
Southern Comfort	4,500
Jameson	7,500
Jack Daniel's	7,500
Gentleman Jack	9,500
Jack Daniel's Single Barrel	11,000
J.W Red Label	6,000
J.W Black Label	10,000
J.W Blue Label	40,000

## *Single Malt Whiskey*

Glenmorangie 'Original'	9,500
Glenmorangie 'Quinta Ruban'	15,000
Glenmorangie 'Nectar D'Or'	18,000
Glenmorangie 18YO	28,000
Macallan Fine Oak 12 YO	21,000

*Cream Schappes & Liqueur*

Amarula	5,000
Goldschläger	14,500

*Apéritif & Digestif*

Campari	5,000
Pimm's	5,500
Limoncello Benalunga Argiolas	6,000
Aperol	6,500
Jägermeister	7,500
Fernet Branca	9,000

*'Heavy-Weights'*

Sambuca Valentino	3,500
Hapsburg Absinthe 72.5%	12,000



# SPIRITS

## *Whiskey*

Famous Grouse	4,500
Southern Comfort	4,500
Jameson	7,500
Jack Daniel's	7,500
Gentleman Jack	9,500
Jack Daniel's Single Barrel	11,000
J.W Red Label	6,000
J.W Black Label	10,000
J.W Blue Label	40,000

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Amarula	5,000
Goldschläger	14,500

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Campari	5,000
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Limoncello Benalonga Argiolas	6,000
Aperol	6,500
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Fernet Branca	9,000

## *'Heavy-Weights'*

Sambuca Valentino	3,500
Hapsburg Absinthe 72.5%	12,000





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6 Degrees South Grill and Wine Bar

