

GLOW

ZANZIBAR

RESTAURANT • TERRACE • BAR

WATER 1.5L 5K

SOFT DRINKS 6K

Diet Cola

Coca Cola

Sprite

Stone Tangawizi

Soda Water

Fanta

Redbull **10K**

BEERS

LOCAL: **8K**

Kilimanjaro Beer

Safari Beer

IMPORTED: **12K**

Savanna

Desperados

Heineken

FRESH JUICES 6K

Mango

Passion Fruit

Pineapple

SMOOTHIES 10K

Banana

Avocado

Mango

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Wines

SPARKLING

DI MIO ESTREMO 38K BY THE GLASS: 13K

A delightful sparkling wine with flavors of fresh fruit, floral notes, and a crisp, clean finish. Pairs well with The Octopus and Mediterranean Salad.

JC LE ROUX LA FLEURETTE 32K

A delightfully sweet and fruity sparkling wine with vibrant flavors of strawberry and plum. Pairs well with All Green Salad.

CA DEL DOGE SPARKLING 44K

A vibrant and refreshing sparkling wine with flavors of green apple, pear, and a touch of citrus. Pairs well with Eggplant Parmigiana and Jozani's Fresh Tomato Carpaccio.

CHAMDOR WHITE NON-ALCOHOLIC 21K

A fruity and refreshing non-alcoholic sparkling wine with flavors of tropical fruit, citrus, and a hint of sweetness. Pairs well with All Green Salad and Mediterranean Salad.

MOËT & CHANDON IMPÉRIAL BRUT 220K

Iconic Champagne is known for its bright fruitiness, seductive palate, and elegant maturity with vibrant notes of green apple and citrus fruit. Pairs well with Risotto di Mare and Fortuna.

ROSÉ

DB ROSÉ 36K BY THE GLASS: 12K

A smooth and fruity rosé with notes of straw-berry, cherry, and a touch of rose petal. Pairs well with Jozani's Fresh Tomato Carpaccio and Prawn Pasta.

FALSE BAY 33K

A delightful and refreshing rosé with flavors of red berries, watermelon, and a hint of citrus. Pairs well with Calamari Curry Twist and Veggie Balsamico.

SEA CHANGE 52K

A refreshing and elegant rosé with notes of red berries, citrus, and subtle floral undertones. Pairs well with Mediterranean Salad and Veggie Balsamico.

M DE MINUTY CÔTES DE PROVENCE 91K

An elegant rosé from the renowned Côtes de Provence region, with delicate flavors of red fruits, citrus, and a touch of minerality. Pairs well with Eggplant Parmigiana and Risotto di Mare.

CAPE ACTION ROSÉ SWEET 30K

A sweet and fruity rosé with flavors of red berries, tropical fruit, and a hint of floral. Pairs well with Fortuna and All Green Salad.

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Wines

WHITE



CULEMBORG CHENIN BLANC

30K

BY THE GLASS: **12K**

A crisp and refreshing Chenin Blanc with flavors of green apple, pear, and a touch of honeydew. Pairs well with All Green Salad and Veggie Balsamico.

FRONTERA MOSCATO 33K

A light, sweet, and fruity Moscato with vibrant notes of peach, apricot, and a touch of floral aroma. Pairs well with Fortuna and Sin Free dessert.

FALSE BAY SAUVIGNON BLANC

33K

A lively Sauvignon Blanc with bright notes of citrus, passion fruit, and green pepper. Pairs well with Mediterranean Salad and Pasta Verde.

STELLENRUST CHENIN BLANC 49K

A vibrant and refreshing Chenin Blanc, featuring tropical fruit flavors, crisp acidity, and a touch of minerality. Pairs well with Veggie Balsamico and Mediterranean Salad.

SCHIEFERKOPF DRY RIESLING

64K

A beautifully balanced dry Riesling, featuring bright citrus flavors, zesty acidity, and a hint of minerality. Pairs well with The Octopus and Risotto di Mare.

RED



FALSE BAY SYRAH 33K

BY THE GLASS: **12K**

A rich and spicy Syrah with flavors of dark fruit, pepper, and a touch of oak. Pairs well with Fortuna and Lamb Shank.

GALLERY 12 MALBEC 40K

A bold and fruity Malbec with flavors of black-berry, plum, and a hint of vanilla. Pairs well with Eggplant Parmigiana and Linguine Beef Ragu.

NEDERBURG PINOTAGE 47K

A robust and full-bodied Pinotage with flavors of dark fruit, spice, and a touch of smokiness. Pairs well with Lamb Shank and Linguine Beef Ragu.

BOSCHENDAL LANOY

CABERNET MERLOT 64K

A well-structured Cabernet Merlot blend with flavors of blackcurrant, plum, and a touch of oak. Pairs well with Meat Skewers and Lamb Shank.

ALTANO ORGANIC BIO RED 74K

A smooth and elegant organic red wine with flavors of red fruit, spice, and a hint of oak. Pairs well with Lamb Shank and Risotto di Mare.

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Cocktails 15K

DAIQUIRI

White rum, simple syrup, lime juice

GLOW REFRESH

Vodka, lime wedge, honey, cinnamon, crushed ice, soda water

WHYSIKEY SOUR

Whiskey, lime juice, sugar

APEROL SPRITZ

Aperol, sparkling wine, soda water

PASSION MOJTO

White rum, lime, passion fruit, sugar, fresh mint

PINK LADY

White rum, pineapple juice, grenadine syrup

CAIPROSCA

Vodka, lime wedge, crushed ice, honey

GLOW SUNSET

Mango juice, passion juice, vodka, grenadine