



Step into the world of Vine Restaurant, where every dish tells a story. Our new Afro-Soul Food menu is a vibrant homage to the rich flavours of Ghana and the deep roots of our ancestry. Since 2017, we've infused bold spices, soulful traditions, and a modern twist into plates that celebrate community, flavour, and the spirit of home. Join us on this culinary journey and experience the magic of “where the people gather.”

By Ramzi Yamusah

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Owner

Afro-Soul Brunch

A morning feast inspired by West African staples, comfort that rivals grandma's kitchen. Nostalgic dishes, perfected with care, echoing the soulful simplicity of street food crafted for sharing and savoring together

Porridge

(served with Banana Bofrot)

Ice Kenkey

A cool, creamy blend of fermented corn dough, milk, and nutmeg.

30.00

Hausa Koko

Ginger and clove warmed millet porridge.

50.00

Tom Brown

Nutty, roasted maize porridge.

40.00

Oats

Silky, cinnamon-kissed oats.

50.00

Griddle & Eggs

Ghanaian Pancake

Thin, lacy crêpe-style pancakes glazed with lemon butte.

70.00

Egg White Omelette

Four egg whites with peppers, onions, and tomatoes, served with toast.

80.00

Bowls & Sandwiches

Plantain & Beans "Red-Red" Power Bowl

Palm-tomato stewed beans with steamed rice and spicy fried plantain.

100.00

Build Your Vine Waakye

Ghana's rice and beans your way spaghetti, kelewele, tomato stew, gari, shito to build your perfect plate.

100.00

Cedi Sandwich

Soft tea bread stuffed with a fluffy veggie omelette.

100.00

Add-ons:

Coleslaw @ 20.00

Wele @ 40.00

Beef @ 80.00

Boiled Egg @ 20.00

Chicken @ 65.00

Fried Fish @ 85.00

Crispy & Hearty / Platters

Fried Chicken

Crispy chicken strips on a warm plantain pancake with honey and a playful chocolate drizzle.

140.00

Traditional Breakfast Platter

Your choice of Hausa Koko / Oats / Tom Brown with Banana Bofrot, Ghanaian Pancake, and a Cedi Sandwich.

210.00

Loaded Breakfast Wrap

Bacon, soft-scrambled eggs, and sautéed potatoes rolled with house sauce.

170.00

House Breakfast Platter

Waffles, French toast, bacon, pancake, fried chicken, sausage, seasonal fruit, and golden syrup.

260.00

All Our Prices Include Taxation. 10% Service Charge Will Be Added To Your Final Bill.
Please Inform Your Server Of Any Allergies Or Dietary Requirements.



Lunch — Dinner Menu

"Our table is rooted in West African heart with a worldly twist, where chef's signature creations meet timeless comfort food, fit for both everyday cravings and special occasions. Think hearty portions, bold flavors, and dishes made for passing around. In Ghana we say, 'you are invited,' so pull up a chair, share the love, and savor food that feels like home no matter where you're from."

Small Bites

Peppered Egg

Hard-boiled eggs bathed in fiery red pepper sauce.

45.00

Plantain Chips

Crispy, thin-cut plantain served with black-eyed bean hummus.

75.00

Hot & Spicy Gizzard

Tender chicken gizzards tossed in a green pepper chili sauce.

100.00

Plantain Patty

Crispy ripe plantain patty with cheddar, ginger, and garlic, coated in golden breadcrumbs.

100.00

Halloumi Fries

Golden halloumi sticks with minted yogurt and tomato salsa.

100.00

Peri-Peri Chicken Wings

Flame-kissed wings glazed in our house peri-peri.

110.00

Crispy Chili Fish

Lightly battered fish with green peppers, onions, tomatoes, and soya-ginger sauce.

150.00

Afro-Soul Pots (Soups & Stews)

Okro Stew

(served with banku; choose your proteins)

Silky okra stew with tomato and spice.

90.00

Groundnut Soup & Rice Balls (Nkate Nkwan)

(choose your proteins)

Roasted peanut broth with tomatoes and warm spice.

140.00

Palava Sauce

(choose boiled yam, plain rice, or boiled ripe plantain; add boiled egg +25)

Nkruma leaves and melon seed richness with aromatic palm notes.

180.00

Vine Light Soup

(served with fufu; choose your proteins)

Bright tomato-ginger-chili broth.

120.00

Green Soup

(served with fufu; choose your proteins)

Herb-forward, leafy, and aromatic.

140.00

Agushie Stew

(served with eba; choose your proteins)

Ground melon seeds simmered to a creamy, nutty sauce.

200.00

Weekends Only

Palm Nut Soup (Abenkwan)

(served with fufu or rice balls)

Rich palm fruit broth with fragrant spice.

100.00

Tuo Zaafi & Ayoyo

(choose goat or beef)

Northern staple of soft tuo zaafi with silky jute-leaf soup, dawadawa depth, and smoked fish notes.

350.00

Proteins to Choose

Wele

40.00

Beef

80.00

Goat

100.00

Chicken

65.00

Salmon/Tuna/Dry Fish

85.00

Snail

100.00

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From the Charcoal Grill

Grilled Pork Ribs

Slow-grilled, fall-off-the-bone ribs glazed in our sweet-and-spicy "Highlife Heat" sauce.

280.00

Spicy Grilled Chicken

Charred and juicy with sautéed potatoes, tomato salsa, and hot sauce.

280.00

Grilled Tilapia

Whole fish, charcoal-grilled and served with attiéké, red pepper sauce, and green chili.

290.00

Grilled Tiger Prawns

Jumbo prawns, blistered over hot coals with spiced tartar.

390.00

Firewood Whole Grilled Chicken

(to share for 2) Butterflied and firewood-grilled, brushed with paprika dressing.

Choose any two sides:

Jollof rice, French fries, sweet potato fries, Ghanaian salad, yam chips, egg fried rice. (Additional sides extra.)

520.00

Grilled Ribeye Steak

Thick-cut ribeye with grilled Irish potatoes and peppercorn sauce. (Add fried egg +25.)

600.00

Grilled Lamb Chops

Juicy chops over sweet potatoes with bright chimichurri.

670.00

Grilled Tomahawk Steak

Bone-in showstopper served with sweet potato mash, grilled vegetables, and Green Goddess sauce.

1,200.00

Assorted Grilled Platter

A feast of tiger prawns, tilapia, lamb chops, and chicken with green salad, sweet potato fries, and green chili sauce.

1,200.00 (serves 2)

Afro-Soul Asanka Bowls

About the **Asanka** (Ghanaian clay bowl). Hand-moulded from local clay and low-fired, the asanka with its ridged interior and wooden pestle (tapoli), has long anchored Akan kitchens for grinding peppers, tomatoes, and spices. It lends gentle earthiness, keeps food warm, and sits at the center of sharing. As we say here, **"you are invited."**

Served in the timeless asanka

Choose your base: Herb Rice, Jollof Couscous, Classic Jollof Rice, Egg Fried Rice.

Plantain & Beans "Red-Red"

Kelewele, smoky bean stew, and your choice of protein.

100.00

Signature Asanka House Mix

Fire-kissed grains tossed with braised beef, carrots, cucumber, spring onions, and red onions.

200.00

Pepper-Tossed Gizzards

Spicy sautéed gizzards with vibrant veg.

200.00

Signature Special Asanka Jollof

Our house jollof, fire-kissed in the asanka rice mixed with braised beef, carrots, cucumber, spring onions, and red onions; add your choice of protein.

200.00

Coconut-Ginger Fried Chicken

Crisp coconut-ginger marinated chicken with lime and scallion.

200.00

Char-Grilled Beef & Sweet Potato

Char-grilled beef, roasted sweet potato, local veg, smoky pepper gravy, and crispy shallots.

230.00

Grilled Chicken & Market Veg

Tender boneless grilled chicken, sautéed veg, herb oil, and chili relish.

250.00

Braised Goat & Pan Gravy

Slow-braised goat in rich gravy with fresh basil.

250.00

Chili-Rubbed Grouper

Fire-grilled grouper with charred peppers and a squeeze of citrus.

270.00

Chef's Signatures

Build Your Vine Waakye

Ghana's rice and beans your way spaghetti, kelewele, tomato stew, gari, shito to build your perfect plate.

100.00

Suya Beef Burger

Suya-spiced beef patty with caramelized onions and house sauce, served with sweet potato.

180.00

Add-ons:

Coleslaw @ 20.00

Wele @ 40.00

Beef @ 80.00

Boiled Egg @ 20.00

Chicken @ 65.00

Fried Fish @ 85.00

Spicy Goat and Fried Yam

Chili-spiced goat with crisp-fried yam and green chili.

250.00

Sides & Salads

Rice Balls

30.00

Kelewele

60.00

Vine Garden Salad

80.00

Banku

40.00

Sweet Potato Fries

75.00

Ghanaian Salad

120.00

Eba

50.00

Jollof Rice

100.00

Caesar Salad
(Add Chicken +65)

150.00

Yam Chips

50.00

Herb Rice

100.00

Attiéké

60.00

Vine Fried Rice

100.00

Desserts

Tiger Nut Pudding

Silky, nutty comfort served with sugar and evaporated milk.

30.00

Grilled Banana Bread

Warm, caramelized slice with nkate cake and ice cream.

70.00

Chocolate Bofrot

Fluffy doughnut filled with dark chocolate.

50.00

Mango Cheesecake

Tropical and silky with mango compote and a whisper of palm wine.

90.00

Seasonal Fruit Bowl

A bright selection of the freshest in-season fruits.

50.00

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VINE

Where the
people Gather



@vineaccra

