



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 butter.

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



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

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

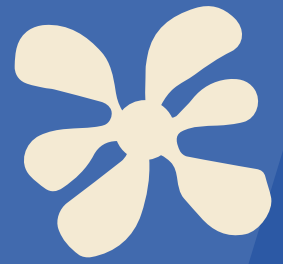
Tropical and silky with mango compote and a whisper of palm wine.

90.00

Seasonal Fruit Bowl

A bright selection of the freshest in-season fruits.

50.00



Drinks Menu

Champagne and Sparkling Wine

	Country	Glass	Bottle
Freixenet Cordon Negro	Spain	80	450
Provetto Rosé	Italy	80	450
Veuve Clicquot NV	France		3000
Möet et Chandon Nectar Rosé	France		3200
Veuve Clicquot Riche NV	France		3300

Rosé Wine

Cloud Chaser	France		350
Zinfandel Blossom Hill	USA	80	380
La Veille Ferme	France	90	410
Whispering Angel	France		1000

White Wine

Chenin Blanc, Van Loveren	S. Africa	80	380
Chateau Tour De Goupin	France	80	380
Chardonnay, 19 Crimes	Australia		700
Pinot Grigio, Fantinell	Italy		700
Sancere, Les Fondettes	France		1300

Red Wine

Gecko Ridge Pinotage	Italy	80	380
Primitivo, Codici	Italy		600
Pinot Noir, Gerrad Bertrand	France	90	800

Vine Signatures

Vine Breeze

100

Vodka, Cucumber Juice, Breeze Nectar, Oat Water, Citrus. Cool and crisp with a silky mouth feel and a zesty finish.

Passion Spritz

100

Tequila Silver, passion syrup, citrus mix. Top up Prosecco.

Water Me

100

Rum, Watermelon, Vanilla, Tangerine, Citrus. Refreshing, fruity, and softly citrusy—hydration with character.

Tiki Geranium

100

Spiced Rum, pineapple juice, almond syrup, passion syrup, mango purée & citrus mix.

Soulfire

100

Whiskey, Sunset Juice, Passion Fruit, Strawberry, Citrus. Bold and vibrant, where tropical sweetness meets smoky soul.

Roots & Revelations

100

Dark Rum, Date, Citrus, Pineapple-Ginger Juice. Rich and earthy with a tropical twist-flavor meets depth.

Tropical Vibe

100

Vodka, Triple sec, pineapple juice, tangerine syrup, lemon juice.

Mango Groove

100

Rum, Fresh Mango Purée, Tangerine, Vanilla, Citrus. Bright, smooth, and groovy-purely sunshine in a glass.

Sobolita

100

Gin, Hibiscus flower syrup, lemon juice, soda, ginger, Prosecco.

Palm Sage

100

Palm Spirit (Prekese), Spiced Tampico, Citrus, Sobolo-Beetroot Juice. Herbal, spiced, and soulful—an Afro-fusion in every sip.

Classics

Old Fashioned

100

Brown sugar, Angostura bitters and Bourbon whiskey.

Espresso Martini

100

Espresso, coffee liqueur, vodka.

Mimosa

100

Prosecco, orange juice.

Pineapple Mimosa

100

Prosecco, pineapple juice.

Daiquiri

100

Rum, sweet and sour mix. Strawberry (Optional)

Aperol Spritz

100

Aperol, Prosecco and soda.

Negroni

100

Gin, Campari and sweet vermouth.

Mojito

100

Rum, fresh mint, limes, homemade syrup.

Innocent Moment

Non-Vine Breeze

75

Cool and crisp with a silky mouthfeel and a zesty finish.

Non-Tiki Geranium

75

Pineapple, mango, passion fruit, almond syrup and lemonade

Non-Water Me

75

Refreshing, fruity, and softly citrusy-hydration with character.

Non-Mango Groove

75

Bright, smooth, and groovy-purely sunshine in a glass.

Non-Tropical Vibe

75

Pineapple, lemon juice, tangerine syrup

Non-Sobolita

75

Hibiscus flower syrup, lemon juice, soda, ginger

Japanese Whisky

	25ml	Bottle
Nikka Blended	100	2500
Togouchi	120	3400

Single Malt Whisky

Naked Grouse	40	1400
Glenrothes 12y	100	2500
Glenlivet 12y	100	2500
Glenfiddich 12y	100	2800
Macallan 12y	180	4800

Scotch Whisky

Famous Grouse Smoky	40	800
Famous Grouse	40	900
Johnnie Walker Black Label	80	1800
Chivas 12y	80	2200
Johnnie Walker Gold Label	80	2800

Bourbon Whisky

Wild Turkey	50	800
Jack Daniels	50	1800

Irish Whisky

Jameson	50	1800
Jameson Black Barrel	80	2100

Cognac

Hennessy VS	90	3000
Hennessy VSOP	150	6000
Hennessy XO	550	16000

Rum

Captain Morgan Spiced	35	850
Captain Morgan Dark	35	850
Malibu	35	1000
Havana Club 3y	50	1000
Havana Club 7y	50	1000
Bumbu Original	80	1500

Vodka

Sky Raspberry	35	800
Absolut Blue	60	1500
Ciroc	60	2300
Grey Goose	100	2800
Belvedere	70	2900

Tequila

Jose Cuervo	50	1100
Volcan Blanco	80	2200
1800 Silver	100	2200
Patron Silver	170	3500
Casamigos	220	3500
Patron Reposado	200	4000
Patron Añejo	220	4300

Liquors

Aperol	35
Campari	35
Sambuca di Amore	35
Amarula	35
Aphro Nubi	40
Aphro Ginger	40
Kahlua	40
Cointreau	40
Baileys	40
Amaretto Disaronno	45

Gin

Beefeater	50	1000
Plymouth	50	1100
Tanqueray 10	50	1400
Bombay Sapphire	55	1500
Monkey 47	100	2000
Hendricks	100	2500

Beers

Club	30
Guinness	35
Heritage Chop Life	75
Heritage Mango	75

Soft Drinks

Coca Cola	35
Fanta	35
Sprite	35
Soda Water	40
Tonic	40
Still Water	55
Sparkling Water	55
Cocoa Juice	55
Fresh Watermelon Juice	55
Fresh Pineapple Juice	55
Fresh Orange Juice	60
Red Bull	75

Tea and Coffee

Black Tea	35
Espresso	45
Americano	45
Cappuccino	65
Latte	65
Double Espresso	65

Shisha

Berry custard	250
Love 66	250
Mint	250
Strawberry	250
Vine	250
Watermelon	250