



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, Plain Rice "Red Red"

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, sausage 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)

Silky okra stew with tomato and spice.

90.00

Vine Light Soup

(served with fufu)

Bright tomato-ginger-chili broth.

120.00

Groundnut Soup & Rice Balls

(Nkate Nkwan)

Roasted peanut broth with tomatoes and warm spice.

140.00

Green Soup

(served with fufu)

Herb-forward, leafy, and aromatic.

140.00

Palava Sauce

(choose boiled yam, plain rice, or boiled ripe plantain; add boiled egg +20)

Nkruma leaves and melon seed richness with aromatic palm notes.

180.00

Agushie Stew

(served with eba)

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

Kenkey Platter (serves 4-6)

Served with Shrimps, Fried Fish, Fried Eggs, Gizzards, Tilapia, Avocado

600.00

Proteins to Choose

Wele

40.00

Beef

80.00

Goat

100.00

Chicken

65.00

Smoked Mackerell/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.

520.00

Grilled Ribeye Steak

Thick-cut ribeye with grilled Irish potatoes and peppercorn sauce. (Add fried egg +20)

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.

Coconut-Ginger Fried Chicken

Crisp coconut-ginger marinated chicken with lime and scallion.

200.00

Grilled Chicken & Market Veg

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

250.00

Pepper-Tossed Gizzards

Spicy sautéed gizzards with vibrant veg.

200.00

Braised Goat & Pan Gravy

Slow Braised goat in rich African locust bean gravy (dawadawa) with fresh basil.

250.00

Char-Grilled Beef & Sweet Potato

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

230.00

Chili-Rubbed Grouper

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

270.00

Chef's Signatures

Plantain, Beans, Plain Rice "Red Red"

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

Add-ons:

Coleslaw @ 20.00

Wele @ 40.00

Beef @ 80.00

Boiled Egg @ 20.00

Chicken @ 65.00

Fried Fish @ 85.00

Suya Beef Burger

Suya-spiced beef patty with caramelized onions and tomato ketchup, cheddar cheese served with sweet potato.

180.00

Signature Special Asanka Jollof

Our house jollof, fire-kissed in the asanka rice mixed with braised beef, carrots, cucumber, spring onions, and red onions.

200.00

Spicy Goat and Fried Yam

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

250.00

Sides & Salads

Rice Balls

30.00

Attiéké

60.00

Herb Rice

100.00

Caesar Salad
(Add Chicken +65)

150.00

Banku

40.00

Kelewele

60.00

Vine Fried Rice

100.00

Eba

50.00

Sweet Potato Fries

75.00

Vine Garden Salad

80.00

Yam Chips

50.00

Jollof Rice

100.00

Ghanaian Salad

120.00

Desserts

Tiger Nut Pudding

Silky, nutty comfort served with sugar and evaporated milk.

30.00

Chocolate Bofrot

Fluffy doughnut filled with dark chocolate.

50.00

Seasonal Fruit Bowl

A bright selection of the freshest in-season fruits.

50.00

Grilled Banana Bread

Warm, caramelized slice with nkate cake and ice cream.

70.00

Mango Cheesecake

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

90.00

VINE ICE BAR

Afrô-Soul Slushies

Golden Mango Heat

Fresh Ghanaian mangoes blended into a lush frozen cocktail that feels like sunshine in a glass. Ripe mango, orange juice, and passion fruit, balanced with a dash of lemon juice. Non-Alcoholic

Regular.....60.00
Large.....100.00

Rosé All Day (Frosé Vibes)

A playful frozen twist on the classic rosé (alcoholic). Rosé wine, hibiscus syrup, a splash of palm nectar, fresh strawberry purée, and a hint of lime.

Regular.....75.00
Large.....130.00

Hibiscus Glow (Sobolo Freeze)

Our signature non-alcoholic slushie, inspired by Ghana's iconic sobolo. Hibiscus syrup blend with tangerine, and a spark of ginger

Regular.....60.00
Large.....100.00



Add-Ons:

- Rum @ 25
- Vodka @ 30
- Tequila @ 40

Soft Serve Classics (Ice-cream)

Vanilla Soul

Perfect on its own or with your favourite toppings.

Regular.....50.00
Large.....80.00

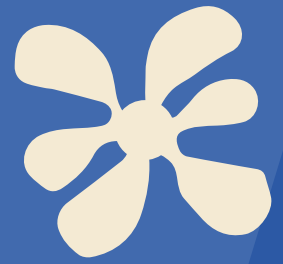
Cocoa Royale

Premium dark chocolate swirl crafted from authentic African cocoa.

Regular.....50.00
Large.....80.00

Toppings to Choose:

- Nkatie Crunch



Drinks Menu

Champagne and Sparkling Wine

	Country	Glass	Bottle
Provetto Rosé	Italy	80	300
Freixenet Cordon Negro	Spain	110	400
Annabelle Cuvee Blanche	South Africa		400
1 Heart Prosecco	Italy	90	500
Veuve Clicquot Brut	France		3,000
Möet et Chandon Nectar Rosé	France		3,200
Veuve Clicquot Riche NV	France		3,300

Rosé Wine

Zinfandel Blossom Hill	USA	80	320
B&G Reserve Grenache Syrah Rosé	France		370
Le Veille Ferme	France	90	380
KWV Classic Rosé	South Africa	130	550
Clarendelle Bordeaux Rosé Wine 2021	France		900
Whispering Angels	France		1,000

White Wine

Chateau Tour De Goupin	France	80	350
Chenin Blanc, Van Loveren	South Africa	80	350
B&G Reserve Sauvignon Blanc 2024	France		500
KWV Classic	South Africa	130	550
Clarendelle Blanc 2021 Bordeaux	France		650
Fantinel Pinot Grigio	Italy		700
19 Crime Chardonnay	Australia		700
Sancerre, Les Fondettes	France		1,200

Red Wine

Gecko Ridge Pinotage	South Africa	70	300
B&G Reserve Cabernet Sauvignon 2023	France		350
1st Lady Cabernet Sauvignon 2023	South Africa		500
KWV Classic Cabernet Sauvignon	South Africa		550
The Guv'nor	Spain		550
Gerard Bertrand Pinot Noire	France	130	600
Clarendelle Rouge 2016 Bordeaux	France		650
Terrazas Malbec 2023	Argentina		900

Vine Signatures

Palm Sage Palm Spirit (Prekese), Spiced Tampico, Citrus, Sobolo-Beetroot Juice. Herbal, spiced, and soulful. An Afro-fusion in every sip.	100	Water Me Rum, Watermelon, Vanilla, Tangerine, Citrus. Refreshing, fruity, and softly citrusy—hydration with character.	100
Tiki Geranium Spiced Rum, pineapple juice, passion syrup, mango purée & citrus mix.	100	Sobolita Gin, Hibiscus flower syrup, lemon juice, ginger, Prosecco.	100
Mango Groove Rum, Fresh Mango Purée, Tangerine, Vanilla, Citrus. Bright, smooth, and groovy-purely sunshine in a glass.	100	Tropical Vibe Vodka, Triple sec, pineapple juice, tangerine syrup, lemon juice.	100
Passion Spritz Tequila Silver, passion syrup, citrus mix. Top up Prosecco.	100	Shito Smash Tequila, spicy green shito with cooling herbs for an adventurous, modern Ghanaian smash.	100
Pepper Tiger Ginger spice, Aged rum, Tiger nut foam. A bold harmony of warmth and texture fierce yet smooth, like the rhythm of Afrobeat in a glass.	100	Vita Coco Bourbon, Cognac, Prekese bitters, Gomme syrup. Deep, soulful, and layered a luxurious ode to African spice and wisdom.	150

Classics

Negroni Gin, Campari and sweet vermouth.	100	Espresso Martini Espresso, coffee liqueur, vodka.	130
Mojito Rum, fresh mint, limes, homemade syrup.	100	Mimosa Prosecco, orange juice.	100
Pornstar Martini Vanilla vodka, Passion fruit, Lemon juice, Triple sec, Prosecco shot	130	Aperol Spritz Aperol, Prosecco and soda.	120
Old Fashioned Brown sugar, Angostura bitters and Bourbon whiskey.	100	Daiquiri Rum, sweet and sour mix. Strawberry frozen (optional)	130

Innocent Moment

Non-Tiki Geranium Pineapple, mango, passion fruit, and lemonade	75	Non-Mango Groove Bright, smooth, and groovy-purely sunshine in a glass.	75
Non-Water Me Refreshing, fruity, and softly citrusy-hydration with character.	75	Non-Sobolita Hibiscus flower syrup, lemon juice, ginger	75
Non-Tropical Vibe Pineapple, lemon juice, tangerine syrup	75		

Whisky

	25ml	Bottle
Famous Grouse Original	40	500
Famous Grouse Smoky	40	800
Wild Turkey	40	
Naked Grouse	40	980
Glenrothes	50	
Jameson	70	1,400
Chivas 12y	80	2,200
Johnnie Walker Black Label	80	2,200
Jack Daniels	80	2,200
Jameson Black Barrel	80	2,200
Glenmorangie Original	80	2,200
Glenfiddich 12y	120	2,800
Johnnie Walker Gold Label	120	2,800
Glenlivet 12y		2,900
Macallan 12y	150	4,200
Macallan 15y	250	6,500

Cognac

Hennessy VS	80	2,000
Hennessy VSOP	100	4,000
Hennessy XO	260	9,000

Rum

Captain Morgan Spiced	35	900
Captain Morgan Dark	35	900
Bacardi White	35	900
Malibu	35	900
Bacardi Black	35	900
Havana Club 3y	40	1,000
Havana Club 7y	60	1,550
Bumbu Original	60	

Vodka

	25ml	Bottle
Sky Raspberry	30	800
Sky Vodka	30	800
Absolut Blue	60	1,500
Ciroc	100	2,800
Grey Goose	100	2,800
Belvedere	70	2,900

Tequila

Camino Gold	30	750
Jose Cuervo	40	1,000
Cazadores Blanco	75	1,900
1800 Silver	80	2,000
Volcan Blanco	90	2,200
Cazadores Reposado	90	2,250
Volcan Reposado	100	2,500
Patron Silver	110	2,800
Patron Café	120	2,950
Patron Reposado	130	3,200
Casamigos	150	3,500

Gin

Plymouth	50	250
Hendricks	120	710
Beefeater	40	1,100
Beefeater Pink	45	1,300
Bombay Sapphire	50	1,400
Tanqueray 10	60	1,600

Beers

Club	30
Guinness	35
Heineken	60
Tale Beer (Mango, Lemongrass, Hibiscus)	70

Liquors

	25ml	Bottle
Martini Extra Dry	30	
Martini Rosso	30	
Cointreau	30	
Aperol	30	
Campari	30	850
Sambuca di Amore	40	
Kahlua	40	
Amarula	50	
Baileys	60	1,600
Di Amor Amaretto	70	

Soft Drinks

Soda Water	30
Tonic	30
Coca Cola	30
Fanta	30
Sprite	30
Still Water	55
Sparkling Water	55
Ginger Beer	70
Red Bull	70
Fresh Pineapple Juice	50
Fresh Orange Juice	55
Apple Juice	60
Cranberry Juice	60
Pineapple Ginger Mix	65
Cocoa Juice	80

Tea and Coffee

Breakfast Tea	30
Peppermint Tea	30
Ginger Tea	30
Espresso	40
Americano	50
Latte	60
Cappuccino	60
Double Espresso	70

Premium Selections

	25ml	Bottle
Limonicino	60	
Avion Reposado (70cl)	60	1,300
Chivas 15yrs (75cl)	150	
Yamazakura	200	
Chivas 18yrs (75cl)	250	3,000
Yamazaki 12yrs	300	

Shisha

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