

Food Menu

ZUBZZ 12-04-25



@vineaccra

Step into the world of Vine Restaurant, where every dish tells a story—our new Afro-Soul menu is a vibrant homage to the rich flavours of Ghana and the deep roots of our ancestry. Infused with bold spices, soulful traditions, and a modern twist, each plate is a celebration of community, flavour, and the spirit of home. Join us on this culinary journey and experience the magic of “where the people gather.”

Small Bites

Peppered Egg Hard-Boiled Eggs, Fiery Red Pepper Sauce 45	Plantain Chips Served with Black Eyed Bean Hummus 75	Hot & Spicy Gizzard Chicken Gizzards, Green Pepper Sauce 80	Halloumi Fries Chili Jam, Minted Yoghurt, Tomato Salsa 90	Peri-Peri Chicken Wings Homemade Peri-Peri Sauce 110	Crispy Chili Fish Green Peppers, Onions, Tomatoes, Soya Ginger Sauce 110
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Specialities

Black-Eyed Beans and Kelewele Served with Steamed Rice and Spicy Fried Plantain 80	Brown Rice (Waakye) Brown Rice served with Spaghetti, Kelewele, Beef Stew, Boiled Egg, Gari, Spicy Black Sauce 120	Asanka Jollof Rice Rice Mixed with Braised Beef, Carrots, Cucumber, Spring Onions and Red Onions 150	Spicy Goat and Fried Yam Served with Green Chili 180	Suya Beef Burger Suya-Spiced Patty, Caramelized Onions, House Sauce, served with Sweet Potato 180
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Soups & Stews

Okro Stew Smoked Salmon, Tuna, Beef, Wele, served with Banku 180	Palava Sauce Served with a choice of side of Boiled Yam, Plain Rice, Boiled Ripe Plantain (add boiled egg @ 25) 180	Groundnut Soup Slow-Cooked Chicken, served with Fufu 180	Vine Soup Light Soup with Assorted Proteins, served with Fufu 185	Green Soup Snails, Smoked Salmon, Herrings, Goat Offals, Beef, served with Fufu 185
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From the Grill

Grilled Mackerel Mackerel Fillet served with Tomato Sauce 210	Grilled Tilapia Served with Red Pepper Sauce, Green Chili 250	Grilled Tiger Prawns Served with spiced Tartar Sauce 340	Grilled Lamb Chops Garnished with Sweet Potatoes, Chimichurri Sauce 650
Grilled Pork Ribs Served with Sweet & Spicy “Suicide” Sauce 250	Spicy Grilled Chicken Garnished with Sautéed Potatoes, Tomato Salsa, Hot Sauce 280	Grilled Ribeye Steak Garnished with Grilled Irish Potatoes, Peppercorn Sauce (add fried egg @ 25) 380	Assorted Grilled Platter Grilled Tiger Prawns, Mackerel, Lamb Chops, Chicken, served with Green Salad, Sweet Potato Fries & Green Chili Sauce (serves 2) 1200

Sides & Salads

Yam Chips 45	Banku 40	Herb Rice 50	Attieke 50
Kelewele 60	Garden Salad 60	Sweet Potato Fries 75	Ghanaian Salad 80
	Jollof Rice 85	Vine Fried Rice 100	

Desserts

Tiger Nut Pudding Served with Sugar, Evaporated Milk 30	Chocolate Bofrot Filled with Dark Chocolate 30	Seasonal Fruit Bowl Selection of the freshest, in-season Fruits 50
Grilled Banana Bread Served with Nkate Cake Ice Cream 70	Mango Cheesecake Mango Compote, Palm Wine 90	

Extra Proteins

Chicken 60	Beef 70	Snail 70	Salmon, Tuna & Dry Fish 85	Goat 100
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Brunch Menu

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Brunch Menu

Available until 4:00pm

Porridge

Served with Banana Bofrot

Ice Kenkey

30

Tom Brown

40

Oats

50

Hausa Koko

50

Ghanaian Pancake

Served with Lemon Butter Drizzle

50

Egg White Omelette

4 Egg Whites, Green Peppers, Red Onions,
Fresh Tomatoes, served with Toast

70

Black Eyed Beans & Kelewele

Served with Steamed Rice
and Spicy Fried Plantain

80

Cedi Sandwich

Tea Bread Stuffed with a
Mixed Vegetable Omelette

100

Brown Rice (Waakye)

Brown Rice Served with Spaghetti, Kelewele,
Beef Stew, Boiled Egg, Gari, Spicy Black Sauce

120

Fried Chicken

Golden Crispy Fried Chicken Strips,
Plantain Pancake, Honey, Chocolate Sauce

140

Loaded Breakfast Wrap

Bacon, Scrambled Eggs,
Sautéed Potatoes

170

Traditional Breakfast Platter

Hausa Koko/Oats/Tom Brown with
Banana Bofrot, Ghanaian Pancake,
Cedi Sandwich

180

House Breakfast Platter

Waffles, French Toast, Bacon, Pancake,
Fried Chicken, Sausage, Seasonal Fruit,
Golden Syrup

260

Beverages

Coffee

Espresso	45
Americano	45
Double Espresso	65
Cappuccino	65
Latte	65

Tea

English Breakfast Tea	35
Peppermint Tea	35
Camomile Tea	35
Black Tea	35
Ginger Tea	35

Juices

Apple Juice	55
Pineapple Juice	55
Watermelon Juice	55
Cranberry Juice	55
Cocoa Juice	55
Orange Juice	60

Cocktails

Tropical Vibe	100
Jasmine	100

Non-Alcoholic Cocktail

Non-Tropical Vibe	75
Non-Jasmine	75

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Drinks Menu

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Champagne and Sparkling Wine

	Country	Glass	Bottle
Freixenet Cordon Negro	Spain	80	450
Provetto Rosé	Italy	80	450
Veuve Clicquot NV	France		3500
Möet et Chandon Nectar Rosé	France		3500
Veuve Clicquot Riche NV	France		3500

Rosé Wine

Cloud Chaser	France		350
Zinfandel Blossom Hill	USA	80	380
La Veille Ferme	France	85	410
Whispering Angel	France		1000



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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		800



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Vine Signatures

Jasmin 100

Gin, Suze liquor, pineapple juice, sugar syrup, fresh mint & cucumber.

Something Blue 100

Citrus Vodka, pineapple juice, sweet & sour mix, blue Curacao lychee liquor.

Misty Morning 100

Tequila silver, homemade bay leave syrup, pineapple juice, lemon juice.

Tropical Vibe 100

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

Passion Spritz 100

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

Sobolita 100

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

Tiki Geranium 100

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



Classics

Old Fashioned 100
Brown sugar, Angostura bitters
and Bourbon whiskey

Aperol Spritz 100
Aperol, Prosecco and soda

Espresso Martini 100
Espresso, coffee liqueur, vodka

Negroni 100
Gin, Campari and sweet vermouth

Mimosa 100
Prosecco, orange juice

Daiquiri 100
Rum, sweet and sour mix.
Strawberry (Optional)

Pineapple Mimosa 100
Prosecco, pineapple juice

Mojito 100
Rum, fresh mint, limes, homemade
syrup.

Innocent Moment

Non-Jasmin 75
Pineapple, mint, cucumber, soda
water

Non-Tropical Vibe 75
Pineapple, lemon juice, tangerine
syrup

Non-Tiki Geranium 75
Pineapple, mango, passion fruit,
almond syrup and lemonade

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



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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	35	1000
Volcan Blanco	80	2200
1800 Silver	80	2200
Patron Silver	170	4500
Casamigos	170	4500
Patron Añejo	200	5800
Patron Reposado	200	5800

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	40

Gin

London Dry Gin	35	200
Beefeater	50	1000
Plymouth	50	1100
Tanqueray 10	50	1400
Bombay Sapphire	55	1500
Monkey 47	100	2000
Hendricks	100	2500



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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
Fresh Watermelon Juice	55
Fresh Pineapple Juice	55
Fresh Orange Juice	60
Red Bull	75

Tea and Coffee

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



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Shisha Menu

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

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