

Starters

Calamari

Lettuce, fried calamari, spicy mayonnaise

85

Guacamole

Avocado salad, pico de gallo, plantain chips

50

Grilled Chicken wings

Parmesan and cream

75

Salads & Ceviche

Prawn Ceviche

Coriander tiger milk, avocado purée, chilli oil and plantain chips

95

Caesar salad

Romaine lettuce, Caesar anchovies dressing, Parmesan and tomato confit

80

Chicken & avocado salad

Quail eggs and onion soubise

120

Desserts

Chocolate Churros

Churros, chocolate sauce, pistachio ice cream

45

Banana split

Deep fried banana, digestive crumble and sorbets

40

Mango Cheesecake

Palm wine reduction and cookie crumble

40

Grilled Banana Bread

Coffee Ice Cream

50

Mains

Twisted burrito

Chicken fajita, waakye (rice & beans), melted cheese, guacamole

75

Grilled Grouper

Spicy pomodoro sauce and grilled vegetables

120

Tomahawk Steak

Dried chilli salt, grilled vegetables
(recommended for 2)

600

Tiger prawns

Grilled vegetables and relish

180

Grilled octopus

Cucumber spaghetti and chilli vinaigrette

180

Char grilled chicken

Grilled vegetables and spicy marinade

120

Lamb cutlet

Plantain croquets, grilled vegetables

250

Ribeye Steak

Potato wedges, grilled tomato, sauce

250

Tacos

Prawn taco

Infused prawn, yellow tortilla, chipotle mayonnaise, pico de gallo, mango

80

Mushroom Taco

Red tortilla, herbal rice, bourbon sauteed mushrooms

40

Garden Taco

Blue tortilla, garden eggs, parmesan and tomato

50

Pork belly taco

Slow cooked pork belly, red tortilla, pastor sauce and grilled pineapple

80

Sides

Truffle Kelewele

Spicy fried plantain bites with a truffle touch

20

Herb rice

Jasmine rice with refreshing herbs

15

Yam chips

Crispy yam, green sauce

20

Grilled Veggies

Grilled seasonal vegetables, chimichurri

18



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Mains

Vine Breakfast

Spicy eggs, baked beans, sausage, sautéed mushrooms and potatoes

90

Vine Platter

Waffles, French toast, bacon, fried chicken, sausage and seasonal fruit

195

Breakfast Taco

Scrambled eggs, black beans, chorizo, avocado and onions

45

Steak & Eggs

Steak, coffee salt, chilaquiles, fried egg

195

Half Grilled Chicken

Grilled vegetables, Pineapple Slaw

120

Rib-eye Steak

Potato wedges, Grilled Tomato, balsamic onions

250

Avocado Toast

Whole grain bread, avocado, tomato confit and fresh salad

65

Fried Chicken

Golden crispy fried chicken strips, waffle, syrup

100

Buttermilk Pancakes

Fresh seasonal fruit, mango compote and local honey

58

French Toast

Fresh berries, local honey and crème fraiche

75

Grilled Lamb cutlets

Plantain croquets, grilled vegetables

250

Grilled Grouper

Spicy pomodoro sauce and grilled vegetables, cucumber salad

120

Surf and Turf

Rib eye steak, king prawns, grilled vegetables, truffle kelewele

350

Sides

Sauteed Mushrooms

30

Pork Bacon

30

Seasonal Fruits

25

Sausage

30

Yogurt & Fresh Granola

25

Twisted Patatas Bravas

20

Truffle Kelewele

20

Jambalaya Rice

40

Desserts

Mango and palm wine cheesecake

45

Ice cream or sorbet

25

Grilled banana bread and coffee ice cream

50

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Champagne and Sparkling Wine

	Country	Glass	Bottle
Freixenet Cordon Negro	Spain	35	180
Freixenet Rosado	Spain	38	195
Prosecco Icy Bubbles	Italy		295
Brachetto Dolce Rose	Italy		295
Cattier Brut NV	France		825
Veuve Clicquot NV	France		1200
Möet et Chandon Nectar Rose NV	France		1300

White Wine

Sauvignon Blanc, Viña Maipo	Chile	48	195
Chardonnay, Stellenzicht	S. Africa	62	250
Pinot Grigio, Fantinell	Italy		295
Sancerre, Les Fondettes	France		450
Chablis, Louis Jadot	France		510

Rose Wine

Zinfandel Blossom Hill	USA	48	195
Claudia Papayianni Rosé	Greece	60	240
Santa Cristina Rosato	Italy		295
Bellingham Rosé	S. Africa		335
Château Beaulieu Rosé	France		430
Whispering Angel	France		450

Red Wine

Pinotage, Zonnebloem	S. Africa	48	195
Pinot Noire, Gerard Bertrand	France	65	260
Golden Malbec, Trivento	Argentina		310
Chianti, Castaldo	Italy		365
Merlot, Marques Casa	Chile		400
Cabernet, Penfolds Max	Australia		535



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Vine Signatures

Orange Blossom 60

An artisanal concoction of Tequila, homemade red pepper syrup, and orange with local spices.

Jasmin 50

Inspired by the freshness of the morning, this Gin drink is enhanced by mint, pineapple, and cucumber.

Tiki Geranium 52

In true Polynesian spirit, this Rum based cocktail is made with fresh mango, passion fruit, and almond syrup.

Gladioli 45

The Spirit of this drink is extracted from the freshest local watermelons, Tequila, and home infusion of spicy tones.

El Francés 85

An extremely elegant and refined mixture of finest Cognac, coffee-infused Tequila and local Cacao.

Vine Mule 80

A delightfully fizzy drink made with fiery Ginger Beer, Anejo Tequila, and fresh lemon juice. This mule can certainly kick.

African Daisy 45

A Ghanaian affair of Apet Dry Gin, pineapple juice, lemon juice, house syrup, and egg white. As local as you can get.

Something Blue 60

Dreams of distant travels in a glass. A perfect blend of Vodka, Amaretto, Blue Curacao, and citrus



Mocktails

No Jasmin	35	No Gladioli	35
Pineapple, Mint, Cucumber, Soda		Watermelon, Ginger Beer, Mint	
No Tiki Geranium		35	
Mango, Passion Fruit, Almond Syrup, Lemonade			

Margaritas

One story claims that the drink was created in 1938, as Mexican restaurant owner Carlos (Danny) Herrera mixed it for gorgeous Ziegfeld showgirl Marjorie King. Supposedly, Tequila was the only alcohol that King would abide by, so Herrera added lime juice and salt.

Other claims include that Texas socialite Margaret Sames (aka Margarita) mixed the first drink at a house party in Mexico during 1948. Or maybe it was named for actress Rita Hayworth (whose real name was Margarita Casino) during a gig in Tijuana in the 1940s.

Certain truth is that Margarita is now one of the most popular drinks in the world and has seen many variations throughout the years

Classic Margarita	62	Pineapple Margarita	50
Tequila, Triple Sec, Lemon Juice, Salt Rim		Tequila, Cointreau, Lemon Juice, Pineapple Sugar Rim	
Sobolo Margarita	40	Blueberry Margarita	70
Tequila, Sobolo, Lemon Juice, Hibiscus Salt Rim		Tequila, Blueberry, Cointreau, Orange Sugar Rim	
Passion Fruit Margarita		60	
Tequila, Passion Fruit Syrup, Lemon Sugar Rim			



Spritz

In 1919, Luigi and Silvio Barbieri created Padua's famous Aperol, and as this bitter aperitif rose to fame, so did experimentation. During the 1950s, Veneto was at the peak of chic fashion and gastronomic delicacies, allowing the optimum moment for the Aperol Spritz to enter society.

If you find yourself at one of the luxury villas near Venice and Verona, a quintessential element of your visit is to indulge in Veneto's finest drinking experiences.

Aperol Spritz 45
Aperol, Prosecco, Soda

Ginger Spritz 65
Vodka, Ginger, Prosecco

Passion Spritz 60
Tequila, Passion Fruit,
Prosecco

Watermelon Spritz 55
Martini Bianco, Watermelon,
Prosecco

Campari Spritz 50
Campari, Prosecco, Pineapple

Ice Coffee

Banana 50
Baileys, Banana Syrup, Coffee,
Whipped Cream

Caramel Blast 57
Dark Rum, Caramel Syrup,
Condensed Milk, Coffee,
Whipped Cream

Misty 55
Tequila, Kahlua, Almond
Syrup, Coffee, Whipped
Cream

Fairground 65
Vodka, Popcorn Syrup,
Coffee, Whipped Cream

All ice coffees can be ordered without alcohol



Classics

Old Fashioned 60

An Old Fashioned is a true classic. Made with Bourbon, sugar, Angostura bitters, and an orange peel (or cherry) for garnish, it's a cocktail made for whiskey lovers!

Zombie 65

This classic tropical cocktail will have you feeling like its namesake with three types of Rum, pineapple, passion fruit, citrus juice, and a touch of grenadine.

Mojito 45

The classic Rum smash and everyone's favorite minty cocktail, the Mojito is made from fresh mint, muddled limes, sugar syrup, and white Rum, which is combined and mixed using crushed ice to form a long, refreshing, summery cocktail.

Daquiri 40

Simple and sublime, a delicate blend of Rum's sweetness with the raw freshness of sugar and lime juice.

Espresso Martini 50

Now ubiquitous across the world. Combining Coffee Liqueur, Vodka, and Espresso with a touch of sugar, It has a deep, unctuous coffee flavor.

Cosmopolitan 50

Lip smackingly sweet and sour, the Cosmopolitan cocktail of Vodka, Cranberry, Orange Liqueur, and citrus is a good time in a glass. Perfect for a party.

Negroni 45

Composed of Gin, Sweet Vermouth, and Campari, the Negroni is the classic three-ingredient cocktail you should absolutely master.

French Connection 80

This cocktail pairs Cognac with one Amaretto, yielding a delicious albeit fairly sweet cocktail named after a classic 70's film of the same name



Japanese Whisky

	25ml	Bottle
Hibiki Harmony	215	4000
Nikka Blended	60	1450
Togouchi	70	1890
Yamazakura	75	2100

Single Malt Whisky

Auchentoshan Springwood	45	1500
Ardbeg 10 y	80	2000
Balvenie 14 y	105	2500
Aberfeldy 12 y	65	2030
Tomatin 15 y	65	1759
Isle of Jura 12y	90	1800

Scotch Whisky

Johnnie Walker Black Label	30	700
Johnnie Walker Gold Label	40	875
Chivas 12 y	42	840
Ballantines 12 y	20	512
Dimple 15 y	60	1400

Bourbon Whisky

Jack Daniels	30	595
Makers Mark	35	700
Evan Williams	20	500
Wild Turkey	30	560



Irish Whisky

Jameson	15	350
Jameson Black Barrel	30	595

Cognac

D'Usse VSOP	60	950
Hennessy VS	40	1085
Hennessy VSOP	70	1300
Hennessy XO	255	3290
Remy Martin VSOP	45	1170

Rum

Appleton Signature	30	720
Appleton 8 y	30	1050
Appleton 12 y	65	1950
Havana Club 3 y	15	300
Havana Club 7 y	30	470
Havana Club 15 y	40	1100
Ron Zacapa 23	85	1330
Saint James Amber	25	500
Bacardi White	15	300
Captain Morgan Spiced	20	350
Captain Morgan Dark	20	350
Malibu	10	250
Pitu Cachaca	20	350
Wray & Nephew Over proof	37	550



Vodka

Smirnoff	15	315
Grey Goose	30	790
Belvedere	30	790
Ciroc	35	900
Tito's	35	900
Crystal Head	45	990

Tequila

Don Julio Blanco	50	1300
Don Julio Añejo	70	1500
Don Julio 1942	242	4500
Patron Citronge	30	790
Patron Silver	60	1500
Patron Reposado	80	1600
Patron Añejo	80	1600
Patron Grand Piedra Añejo		7800
Patron Burdeos Añejo		13690
Avion Reposado	42	1190
Avion Añejo	50	1400
Olmecca Blanco	15	250
Casamigos	120	2200
Clase Azul Reposado	300	5600

Vermouth

Martini Rosso	10	195
Martini Extra Dry	10	195



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Gin

Bombay Sapphire	15	390
Tanqueray 10	35	700
Hendricks	40	1050
Monkey 47	55	1050
Beefeater	15	250
Beefeater Pink	15	250
Botanist	65	1720

Liquors

Amaretto Disaronno	25	550
Amarula	20	570
Aphro	25	550
Cointreau	25	550
Grand Marnier	30	700
Aperol	20	420
Campari	10	270
Baileys	15	350
Kahlua	15	350
Sambuca di Amore	20	420



Beers

Corona	35
Guinness	30
Club	25

Soft Drinks

Coca Cola	18
Diet Coca Cola	18
Fanta	18
Sprite	18
Soda Water	18
Tonic	18
Red Bull	36
Fresh Juice	30
Still Water	40
Sparkling Water	40

Tea and Coffee

Twining's English	
Breakfast Tea	18
Twining's English	
Breakfast Tea Decaf	18
Twining's Peppermint	
Tea	18
Twining's Camomile	
Tea	18
Lipton Yellow Label	18
Espresso	18
Double Espresso	36

Shisha

Berry custard	160
Love 66	160
Mint	160
Strawberry	160
Vine	160
Watermelon	160

