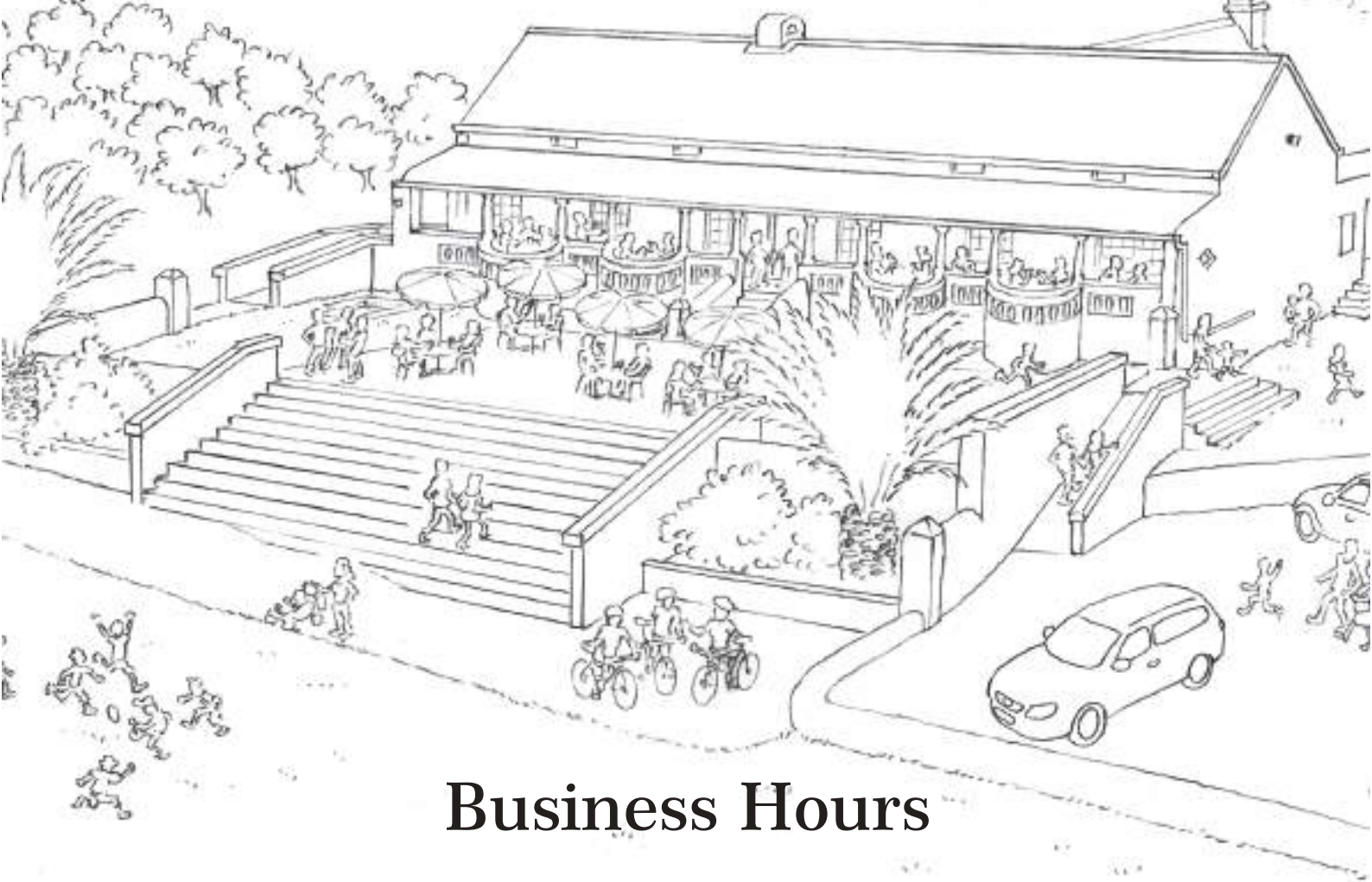


# Mariella's



## Business Hours

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Tue & Thurs: 11h00 – 15h00

Wed, Fri & Sat: 11h00 – 15h00 (dinner by reservation)

Sun: 11h00 – 16h00

Public Holidays: 11h00 – 15h00

Mon: Closed

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Reservations Required

We cater for all functions

Head Chef: Brendan du Preez

Tel: 021 972 1103 | 072 770 9695

[mariellas@capaia.co.za](mailto:mariellas@capaia.co.za)

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We do not accept Diners or American Express Cards.  
We are willing to accommodate your choices of side orders,  
please note this is not always possible.

# Mariella's

*“Once upon a time, in 1997, shortly after I discovered my love for Africa, my enthusiasm for the continent developed into a steady relationship at the Cape of Good Hope where I found the farm of my dreams. It was the former De Hoop wheat farm which stole my heart - we planted vines on well rested soil, where vines had never grown before, and my vision had become a reality. Capaia Wine estate was finally my own. My wish was to restore the old farmhouse to its original style, which had fallen into a state of dilapidation. A gem of Victorian architecture whose predecessor on that site dates back to the year 1725 was restored. We then decided at the beginning of 2013 that a restaurant named after the dearest person in my life, my one and only daughter Mariella, would be opened. The beautiful building, which has kept its original Victorian features, has been transformed into an elegant restaurant with state of the art kitchen equipment where we strive to produce food that is of the highest quality along with our wines, which truly represent our believe of “Wine Above All” and only producing wine of excellence. Mariella’s brings you only the very best in what I strive for and it is with great pride that my dream is alive and on its way to new beginnings.”*



# Mariella's

## Starters

### *Tubes and Tentacles*

R90

*Black pepper dusted Patagonian calamari, squid ink aioli and pea shoots*

### *Duck Nest*

R80

*Duck rillettes, pan fried breast, parsnip nest, baby beets, fresh sprinklers and orange glaze*

### *Sweet Goat*

R90

*Melon, goat's cheese and Parma ham, served with lime, honey and olive oil dressing*

### *Pink Rose*

R110

*Smoked salmon rose, with herb cream cheese, salty capers, olive oil and shoots*

### *Tasty Mushroom*

R80

*Marinated mushrooms, dried figs, yoghurt, seeds and broccoli with honey mustard dressing*

*If music be the food of love, play on.*

*William Shakespeare*





# Mariella's

## Main Courses

### *Catch of the Day*

R210

*Line fish of the day, bouillabaisse, charred leek, garlic new potatoes, watercress*

### *Chalmar Fillet*

R250

*Chalmar beef fillet, shallots, beef jus, mushroom dust, celeriac puree, sweet potato gnocchi and wild mushrooms*

### *On the Bone*

R250

*400g Chalmar beef sirloin on the bone cooked to your liking.  
Served with salt baked potatoes, pan-fried tender-stem broccoli, herb butter and red wine demi glaze*

### *Be Chicken*

R140

*Chicken Cordon Bleu, filled with smoked kudu and mozzarella cheese, served with baby vegetables and a decadent creamy truffled mushroom sauce*

### *Perfect Belly*

R160

*3-hour slow roasted pork belly, crispy pork crackling, apple cider jus, crispy green beans, sweet potato puree and grilled pineapple*

### *Chef's Pasta*

R130 / R95(v)

*Pasta of the day, ask your waitron regarding available pasta/s of the day.  
(Vegetarian option is also available)*

### *Moussaka Me*

R85

*Eggplant moussaka, served with freshly baked ciabatta (Vegan)*



# Mariella's

## Side Orders

### Tempura broccoli

R55

*Tender stem broccoli deep fried in a spiced tempura batter with homemade aioli*

### Cauliflower popcorn

R55

*Crispy coated cauliflower popcorn with pumpkin seeds*

### Summer baby veg

R65

*Pan-fried baby carrots, baby beetroot, shallots and baby leeks*

### Greek

R55

*Greek salad that contains baby tomatoes, sliced onions, cucumber, Danish feta and black Kalamata olives*

### Crispy fries

R30

*Salted crispy homemade French fries*

### Sauces

R30

*Brandied pepper sauce / Decadent truffled mushroom sauce /  
White cheddar & blue cheese sauce / Smoked garlic sauce*

### Tasting Board

2-4 people

R200

*Tasting dish to share, consisting of several bite-sized meals, which  
change on a regular basis*

4-6 people

R360

### Charcuterie Platter

R250

*Delectable cheeses and cold meats with homemade preserves to share at the table*

*We all eat, and it would be a sad waste of opportunity to eat badly.*





# Mariella's

## *Desserts*

### *Passion*

**R80**

*Passion fruit panna cotta, lemon biscuit crumble and honey with fresh berries*

### *The Round Ones*

**R95**

*Dark chocolate mousse balls and fresh berries with honeycomb and salted caramel*

### *Vegan Mousse*

**R115**

*Dark chocolate vegan mousse with fresh berries, edible flowers, and cashew nuts*

### *Summer Parfait*

**R85**

*Refreshing frozen parfait of the day served with seasonal summer berries and mixed berry coulis*

### *Fruits and Sorbets*

**R70**

*Summer fruits and 3 sorbets of the day*

*Life is uncertain. Eat dessert first.*

*Ernestine Ulmer*



# Mariella's

## *Kiddies Menu (under 12 years)*

### *Beef It Up*

*Homemade beef burger with crispy French fries*

**R70**

### *Crazy Chicken*

*Crumbed chicken strips served with crispy French fries*

**R70**

### *Mac & Cheese*

*Homemade creamy macaroni and cheese*

**R70**

### *Ice Dungeon*

*Finest quality dark chocolate dungeon with vanilla ice cream and jelly tots*

**R40**

*There is no sincerer love than the love of food.*



# Mariella's

## *Beverages*

### ***Cordials***

*Lime, Cola Tonic, Passion Fruit*

*R7*

### ***Water***

*Still/Sparkling(500ml)*

*R18*

*Still/Sparkling(1L)*

*R30*

### ***200ml Soft Drinks***

*Lemonade*

*R20*

*Liqui Fruit Orange (250ml)*

*R20*

*Liqui Fruit Apple (250ml)*

*R20*

*Soda Water*

*R20*

*Tonic Water*

*R20*

*Dry Lemon*

*R20*

### ***300/330ml Soft Drinks***

*Coke*

*R25*

*Coke Zero*

*R25*

*Cream Soda*

*R25*

*Fanta Orange*

*R25*

*Lipton Peach Ice Tea*

*R30*

*Lipton Lemon Ice Tea*

*R30*

*Appletizer*

*R30*

*Grapetizer Red*

*R30*

### ***Beers***

*Castle Light*

*R30*

*Black Label*

*R30*

*Windhoek Lager*

*R30*

*Heineken*

*R35*

*Devil's Peak Light*

*R35*

*Devil's Peak Lager*

*R40*

*Woodstock Happy Pills*

*R50*





# Mariella's

## **Ciders**

Savannah Dry

R30

Savannah Light

R30

## **Spirits (All prices per single)**

Richelieu Brandy

R20

Hennessy Cognac

R60

Bells Blended Scotch Whiskey

R25

Johnny Walker Red Label Old Scotch Whiskey

R30

Smirnoff Vodka

R20

The Donkey Citrus Gin (Distilled on premises)

R35

Kahlua

R35

Grappa

R60

## **Hot Beverages**

Espresso Single

R25

Espresso Double

R30

Americano

R30

Cappuccino

R30

Hot Chocolate

R30

Extra cream for Coffee

R5

## **Tea**

Rooibos

R25

Breakfast Tea

R25

## **Don Pedro**

Bells Blended Scotch Whiskey

R55

Kahlua

R65

*Age and glasses of wine should never be counted.*



# Mariella's

## White Wine

### **Capaia Sauvignon Blanc 2021/2022**

*A dry and smooth entry with flavours of ripe pineapple, guava and melon. Well balanced crisp acidity adds to the lingering aftertaste.*

R120/Bottle

R40/Glass

### **Canto Chardonnay**

*This unwooded Chardonnay has a natural acidity and with harvesting at full ripeness, this wine is the perfect combination between fullness, long mouth feel and a crisp finish. Beautiful notes of gooseberries on the nose, with a refreshing citrus minerality on the finish.*

R160/Bottle

### **Capaia Rosé 2021/2022**

*A vibrant, lively wine with a salmon pink colour.*

*This Rosé is made into a lean, dry style that bursts with aromas of raspberries, strawberries and a pinch of spice, but tends to be more delicate on the taste.*

R120/Bottle

R40/Glass

*I love everything that's old, - old friends, old times, old manners, old books, old wine. Oliver Goldsmith*





# Mariella's

## Red Wine

### **Capaia Cabernet Sauvignon/Merlot 2017**

*This Cabernet-led blend is uncomplicated – yet refined. The nose soft and alluring with the pallet following – yielding tannins with a velvet finish.*

R130/Bottle  
R45/Glass

### **Capaia ONE**

*Elegant layers of youthful fruit and vibrant freshness. Silky tannins on the finish. A wine reflecting the true character and qualities of Capaia's terroir, passion and commitment in producing world-class wines.*

R170/Bottle  
R50/Glass

### **Capaia Shiraz 2019**

*Forthcoming nose of prunes, black cherries, forest floor and bacon, with peppery, tangy red fruit and smoky flavours tantalising the palate*

R150/Bottle  
R45/Glass

*Let us celebrate the occasion with wine and sweet words.*



# Mariella's

## *Méthode Cap Classique & Sparkling Wine*

### ***Nitida The Grande Matriarch MCC***

R320/Bottle

*Bursts of ripe raspberry and delectable cherry fuse, to create a mouth full of delicious bubbles. Enticing and elegant, smooth and subtle, each sip brings back memories of long summer nights and a picnic basket filled with marmalade tarts and smoked salmon quiche.*

### ***Villiera Starlight Brut MCC***

R220/Bottle

*This light Méthode Cap Classique displaying balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.*

### ***Bon Courage Blush Vin Doux***

R165/Bottle

*A delightful carbonated sparkling wine with a slight hint of Muscat on the nose. Clean, fruity and refreshing finish.*

### ***De Grendel Noble Late Harvest***

R285/Bottle

*Beautiful citrine gold in the glass with rich aromas of ripe yellow-fleshed peaches and spiced apricots, our De Grendel Sauvignon Blanc Late Harvest has a soft palate of fruit, fynbos and honey with flavours of golden sultanas.*

R50/Single

*We regret no outside alcohol or non-alcoholic beverages permitted*

