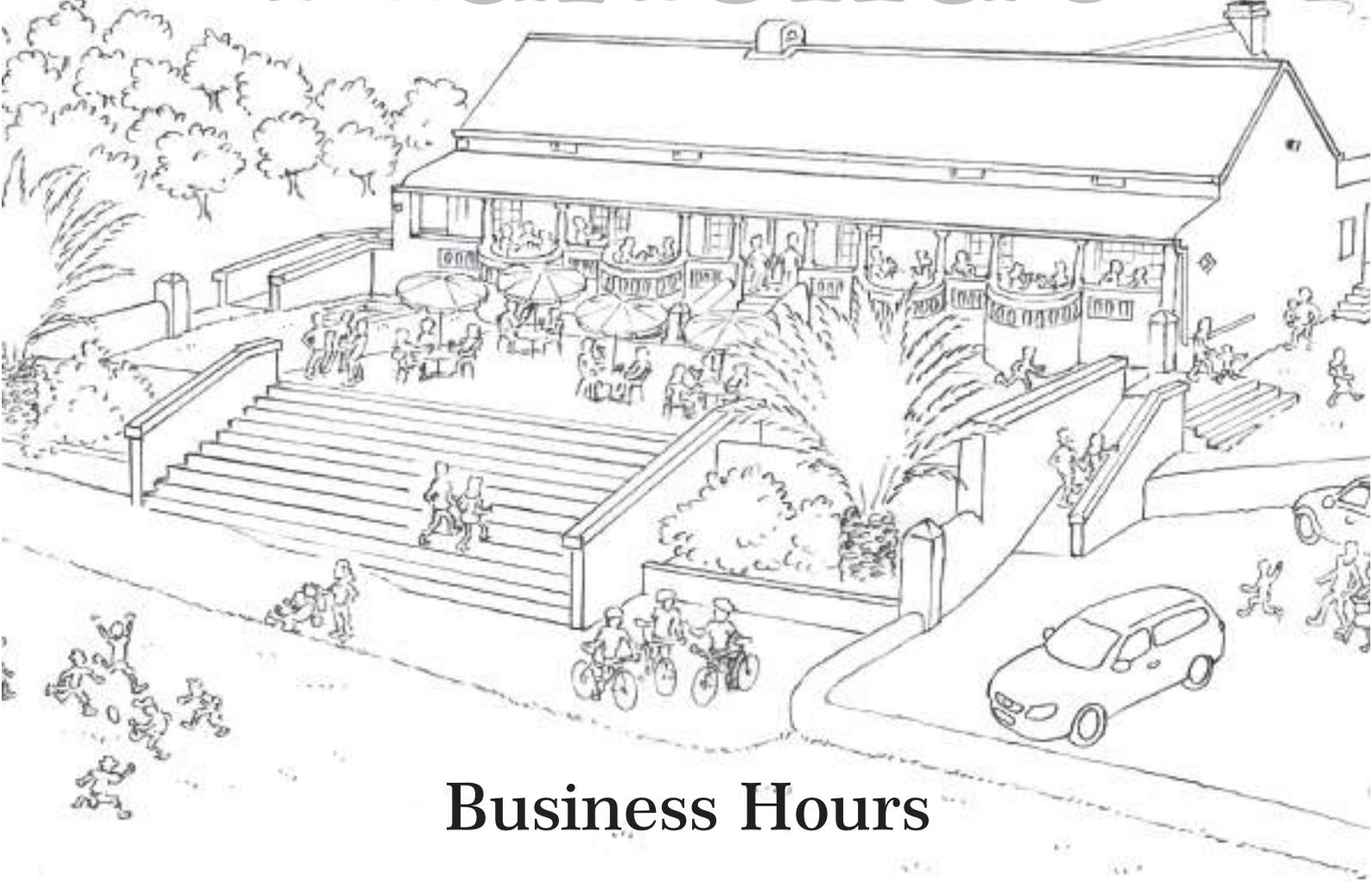


Mariella's



Business Hours

Tue & Thurs: 11h00 – 15h00

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

Sun: 11h00 – 16h00

Public Holidays: 11h00 – 15h00

Mon: Closed

Reservations Required

We cater for all functions

Head Chef: Brendan du Preez

Tel: 021 972 1103 | 072 770 9695

mariellas@capaia.co.za

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

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

R90

Duck Nest

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

R80

Sweet Goat

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

R90

Pink Rose

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

R110

Tasty Mushroom

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

R80

If music be the food of love, play on.

William Shakespeare



Mariella's

Main Courses

Catch of the Day

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

R210

Chalmar Fillet

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

R250

On the Bone

*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*

R250

Be Chicken

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

R140

Perfect Belly

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

R160

Chef's Pasta

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

R130 / R95(v)

Moussaka Me

eggplant moussaka, served with freshly baked ciabatta (Vegan)

R85



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 4-6 people R360
change on a regular basis

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

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

R80

The Round Ones

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

R95

Vegan Mousse

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

R115

Summer Parfait

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

R85

Fruits and Sorbets

Summer fruits and 3 sorbets of the day

R70

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

