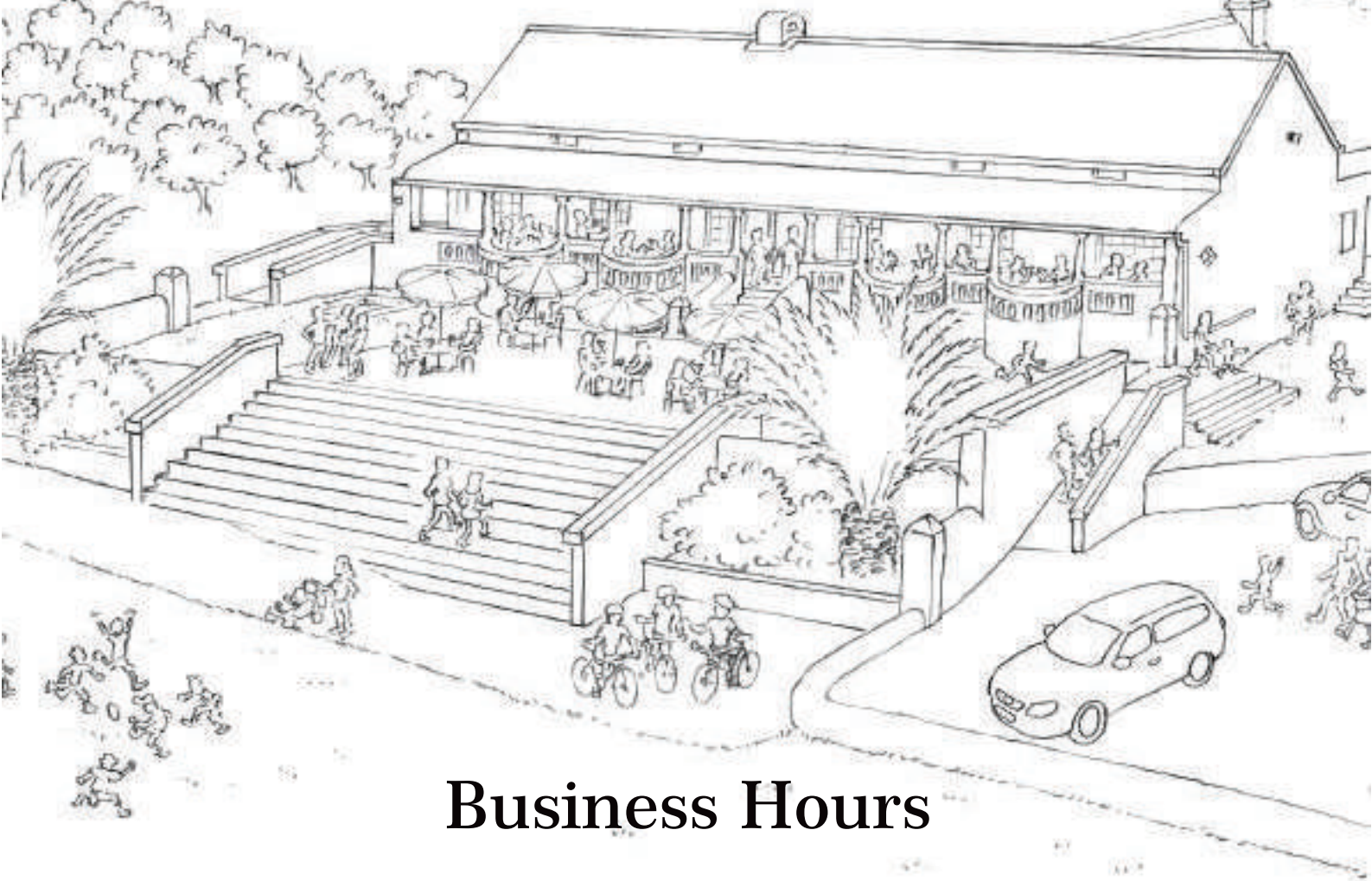


Mariella's



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

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.

Regrettably no split bills.

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

Wine recommendation: Capaia Sauvignon Blanc

R130

Salmon Flower

Hand-made rice paper shell, fresh salmon tartar, salsa verde, Kewpie mayo and spring onions

Wine recommendation: Capaia Rosé or Diemersdal Chardonnay

R95

Healthy Chicken

Grilled and basted chicken salad, goat's cheese rolled in toasted sesame seeds, black Kalamata olives and avocado

R100

Jiggly Blue's

Creamy blue cheese panna cotta served with parmesan crisp and fresh sprinklers

Wine recommendation: Capaia Cabernet Sauvignon / Merlot

R90

Cured Beauty

Cured Gemsbok loin, pan-seared with herbs and butter, arugula tossed in soy dressing, served with garlic and chilli bruschetta

Chef's Note: Served medium-rare

Wine recommendation: Capaia ONE

R120

Arancini of the day

Flavoured risotto arancini served with paprika aioli, home-grown sprinklers and soy-roasted pumpkin seeds

R90

If music be the food of love, play on.

William Shakespeare



Mariella's

Main Courses

Chalmar Beef

R250

Chalmar beef fillet, pan-fried potato gnocchi, cauliflower puree, mushroom dust, exotic mushrooms and beef jus

Chef's Note: Served medium or medium-rare

Wine recommendation: Capaia ONE

Perfect Belly

R190

3-hour slow roasted pork belly, butter polenta, pan-fried green beans, crispy pork crackling, apple cider jus and sweet potato puree

Wine recommendation: Capaia Cabernet Sauvignon / Merlot

Salt or Fresh

R250

Line fish of the day, with parsley tomatoes, crushed new potatoes, wilted spinach, herb oil and bouillabaisse

Chef's Note: Served seared

Wine recommendation: Capaia Rosé or Diemersdal Chardonnay

Big Bird

R195

200g Fan fillet ostrich, cashew nut crust, pommes puree, baby vegetables and home-grown pea shoots

Chef's Note: Served medium

Wine recommendation: Capaia Shiraz



Mariella's

Main Courses

Pasta of the day

Ask your waitron regarding a non-vegan or vegan option available

Wine recommendation: Capaia Sauvignon Blanc

R150 / R95(V)

Vegan Cubes

Garlic pan-fried chickpea panisse served with baby carrots, shallots, roasted cashew nuts and harissa sauce

Wine recommendation: Capaia Sauvignon Blanc

R125

Charcuterie Platter

Delectable cheeses and cold meats with home-made preserves to share at the table

R295

Tasting Board

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

R240 (2-4 people)

R400 (4-6 people)

*Food may be essential as fuel for the body,
but good food is fuel for the soul.*

Malcolm Forbes



Mariella's

Side Orders

Tempura Veg

Option between cauliflower (R55) or tender stem broccoli (R75) or green beans (R70) served with garlic aioli and soy-roasted pumpkin seeds

Greek

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

R70

Crispy Fries

Salted crispy home-made French fries

R30

Summer Baby Veg

Summer pan-fried baby carrots, baby beetroot, shallots and baby leeks

R70

Sauces

Brandied pepper sauce / Decadent truffled mushroom sauce / Creamy blue cheese and cheddar sauce

R50

Regrettably - No split bills!

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



Mariella's

Desserts

The Round Ones

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

R125

American Pie

Warm apple crumble served with cinnamon ice cream

R65

Strawberry Love

Set strawberry mousse, lemon biscuit crumble, edible flowers and fresh berries

R70

Yellow Goodness (Vegan)

Cold mango pudding, edible flowers and fresh seasonal fruit

R90

Tiny Platter

A small cheese platter consisting of selected cheeses and preserves with home-made bread and crackers

R135

Life is uncertain. Eat dessert first.

Ernestine Ulmer



Mariella's

Kiddies Menu (under 12 years)

Beef It Up

Home-made beef burger with crispy French fries

R90

Bolognaise

Spaghetti bolognaise with melted cheddar cheese on top

R75

Crazy Chicken

Crumbed chicken strips served with crispy French fries

R80

Ice Dungeon

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

R50

There is no sincerer love than the love of food.



Mariella's

Beverages

Cordials

Lime, Cola Tonic, Passion Fruit

R7

Water

Still/Sparkling(500ml)

R20

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 Born Slippy Lager

R35

Woodstock Happy Pills - On Tap (500ml)

R60



Mariella's

Ciders

Savannah Dry

R35

Savannah Light

R35

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

R25

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.

R130/Bottle

R40/Glass

Diemersdal Unwooded Chardonnay

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas.

Nuances of lime on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.

R160/Bottle

Capaia Rosé 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.

R130/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 2018 / 2019

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

R140/Bottle
R50/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.

R190/Bottle
R60/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.

R170/Bottle
R55/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

R230/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

R175/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

R295/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.

R60/Single

We regret no outside alcohol or non-alcoholic beverages permitted

