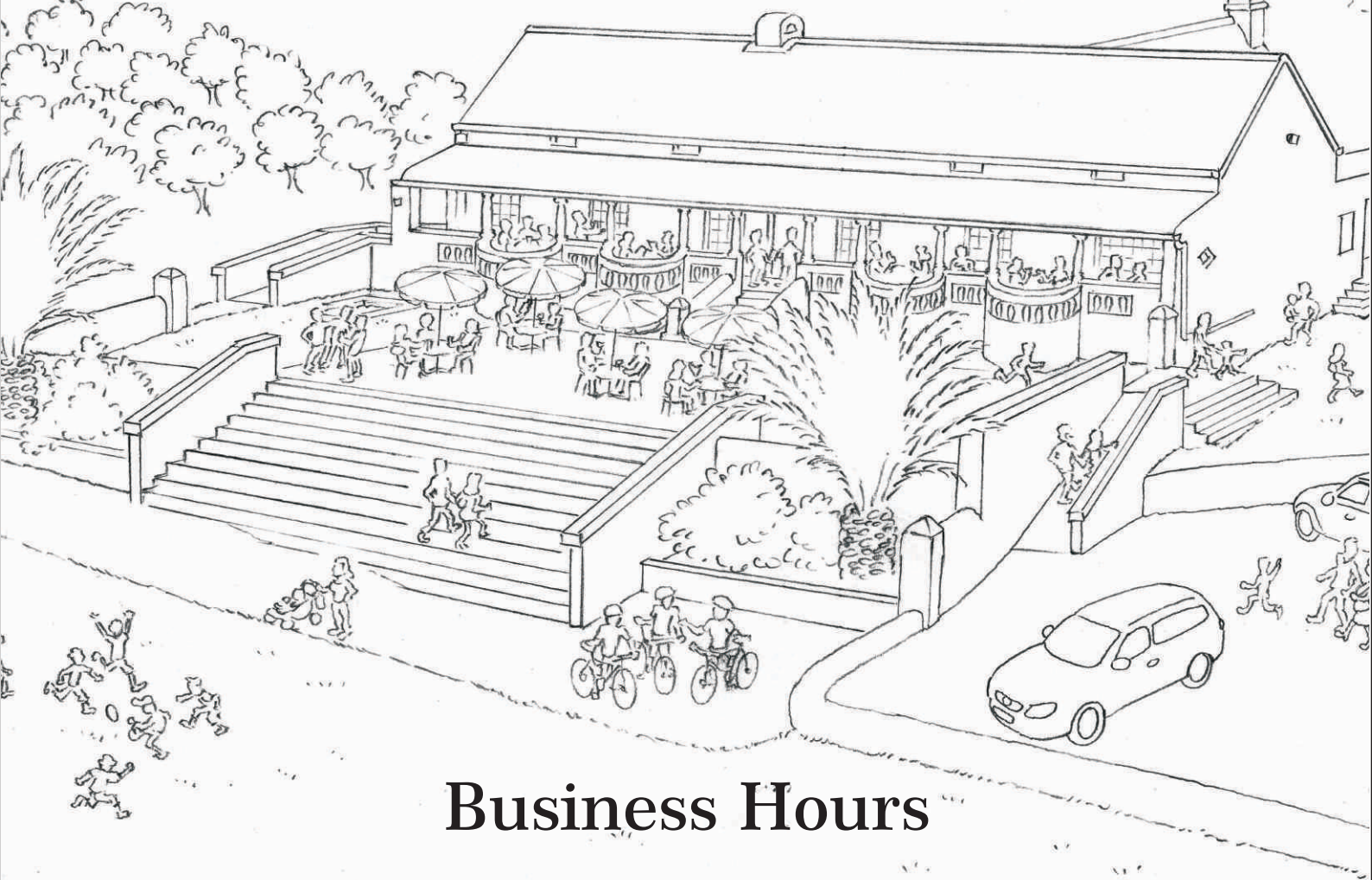


Mariella's



Business Hours

Tuesdays / Thursdays: 11h00 – 15h00

Wednesdays / Fridays: 11h00 – 22h00

Saturdays: 11h00 – 22h00

Sundays: 11h00 – 17h00

Mondays: Closed

Reservations Required

We cater for all functions

Head Chef: Brendan du Preez

Tel: 021 972 1103

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

R80

Duck Nest

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

R70

Smelly Blue

Blue cheese panna cotta, crispy pancetta, quinoa crisp and preserved figs

R85

Game of the Day

Venison of the day (warm/cold), seasonal fruits and preserves, ciabatta

R95

Tasty Mushroom

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

R75

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

R195

Chalmar Fillet

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

R240

Sticky Duck

Confit duck leg, cherry jus, fresh cherries, Pommes Anna, fresh shoots and soy roasted pumpkin seeds

R140

Perfect Belly

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

R145

Vegetarian Be Grains

Fried exotic mushrooms, tomato risotto, baby spinach with herb yoghurt and harissa sauce

R90

Vegan Log

Chickpea panisse, baby carrots, shallots, butternut puree and spicy coconut sauce

R75



Mariella's

Side Orders

Tempura broccoli

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

R15

Cauliflower popcorn

Crispy coated cauliflower popcorn with pumpkin seeds

R20

Summer baby veg

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

R20

Crispy fries

Salted crispy homemade French fries

R25

Greek

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

R25

Sauces

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

R25

Tasting Board

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

R175

Charcuterie Platter

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

R195

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

R70

The Round Ones

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

R85

Mini-Me

Mini chocolate tart, chilli tuiles, mixed berry sorbet

R85

Ivoire

White chocolate mousse, mixed berries, cucumber ice cream and edible flowers

R110

Fruits and Sorbets

Summer fruits and 3 sorbets of the day

R65

Life is uncertain. Eat dessert first.

Ernestine Ulmer



Mariella's

Kiddies Menu (under 12 years)

Beef It Up

Homemade beef burger served with crispy French fries

R55

Crazy Chicken

Crumbed chicken strips served with crispy French fries

R55

Something Fishy

Lightly battered hake served with crispy French fries

R45

Ice Dungeon

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

R25

There is no sincerer love than the love of food.



Mariella's

Beverages

Cordials

Lime, Cola Tonic, Passion Fruit

R5

Water

Still/Sparkling(500ml)

R15

Still/Sparkling(1L)

R25

200ml Soft Drinks

Lemonade

R15

Liqui Fruit Orange (250ml)

R15

Liqui Fruit Apple (250ml)

R15

Soda Water

R15

Tonic Water

R15

Dry Lemon

R15

300ml Soft Drinks

Coke

R20

Coke Zero

R20

Cream Soda

R20

Fanta Orange

R20

Lipton Peach Ice Tea

R25

Lipton Lemon Ice Tea

R25

Appetizer

R25

Grapetizer Red

R25

Grapetizer White

R25

Beers

Castle Light

R25

Black Label

R25

Windhoek Lager

R25

Amstel Lager

R25

Heineken

R30

Devil's Peak Light

R30

Devil's Peak Lager

R35

Hoogenberg Ystervark

R40

Woodstock Happy Pills

R45



Mariella's

Ciders

Hunters Dry

R25

Savannah Dry

R25

Savannah Light

R25

Spirits (All prices per single)

Richelieu Brandy

R20

Hennessy Cognac

R35

Tokara Potstill Brandy

R45

Bells Blended Scotch Whiskey

R25

Johnny Walker Red Label Old Scotch Whiskey

R25

Smirnoff Vodka

R20

Gilbey's Gin

R20

Frangelico

R30

Kahlua

R30

Grappa

R40

Hot Beverages

Espresso Single

R20

Espresso Double

R25

Americano

R25

Cappuccino

R25

Hot Chocolate

R25

Extra cream for Coffee

R5

Tea

Rooibos

R20

Breakfast Tea

R20

Don Pedro

Jameson

R45

Frangelico

R45

Kahlua

R45

*We strive to serve our customers with high quality coffees,
but can only attend to requests for coffees not on the menu if circumstances allow.*

Age and glasses of wine should never be counted.



Mariella's

White Wine

Capaia Sauvignon Blanc 2019/2020

Tropical fruit notes with prominent white peach flavours on the nose. Light to medium-bodied with fresh acidity, this wine leaves a lingering aftertaste, with a delicious and rich mouthfeel.

R115/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.

R140/Bottle

Capaia Rosé 2019/2020

A refreshing pale salmon colour. Juicy red fruit aromas like strawberries and raspberries with creamy notes on the mid-palate followed by a crisp and dry finish.

R100/Bottle

R30/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.

R125/Bottle
R45/Glass

Villiera Pinotage

A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness on the nose. On the palate it is soft but well-structured with good length.

R150/Bottle

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 2018 (Pre-release)

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

R130/Bottle
R45/Glass

Let us celebrate the occasion with wine and sweet words.



Mariella's

Methode Cap Classique & Sparkling Wine

Cloof CvD MCC Blanc de Blanc

R250/Bottle

This Brut Blanc de Blanc possesses an elegant mouth-coating richness that overlays an intense expression of lemony flavours intertwined with green apple goodness.

The endless string of delicate bubbles in the wine round off the astonishing taste experience.

Villiera Starlight Brut MCC

R200/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 alcohol or non-alcoholic beverages from outside is allowed as our menu offering has a wide variety to choose from.

