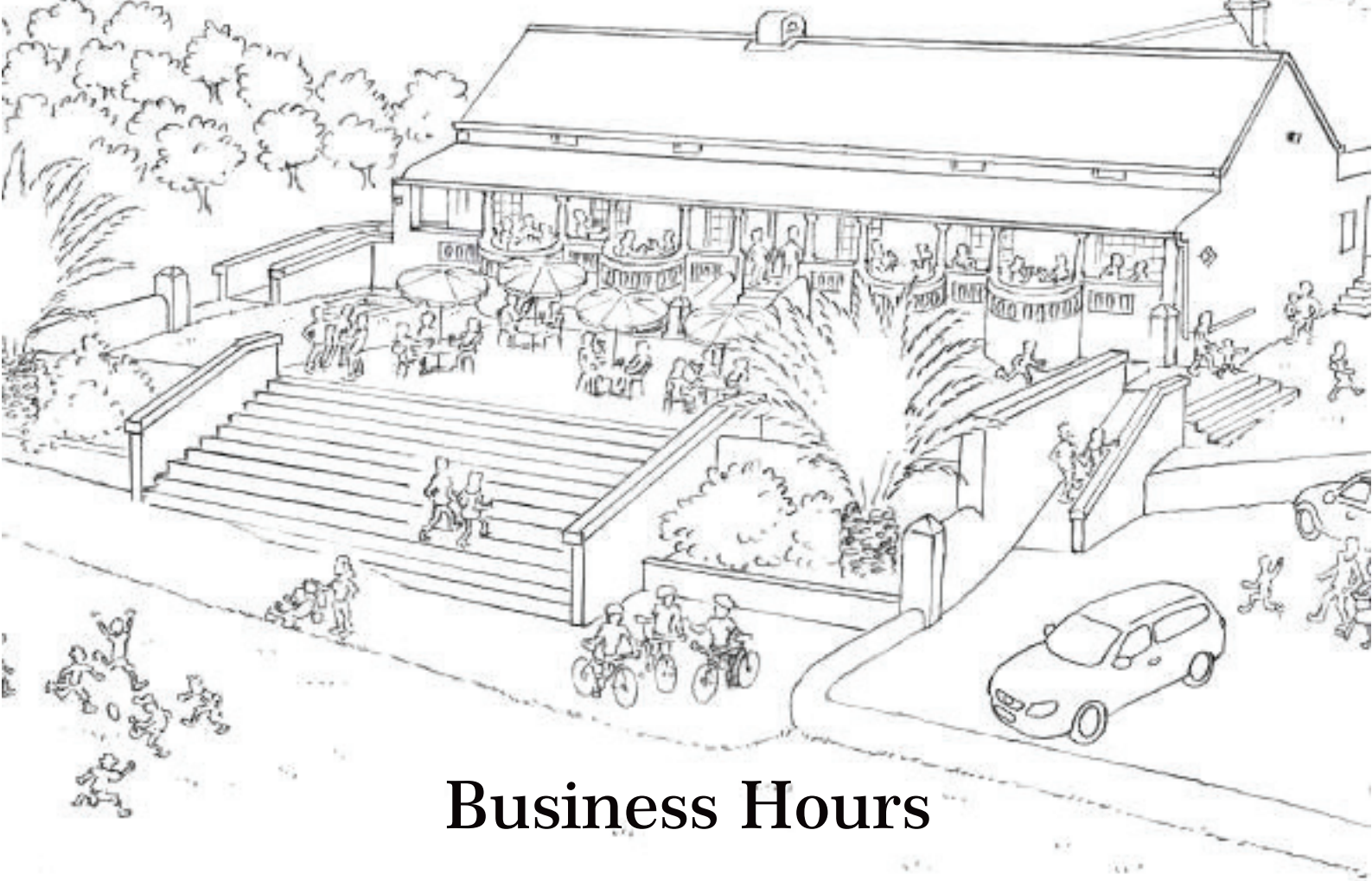


Mariella's



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

R140

Ocean snack of the day

Ask your waitron what the chef has created for today

R110

Healthy Chicken

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

R110

Stuffed Cheese

Baked Camembert stuffed with honey glazed pancetta and onion, served with home-made ciabatta bread

Wine recommendation: Capaia Cabernet Sauvignon / Merlot

R95

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

R280

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

Fred's Tomahawk (when available)

R425

600g Chalmar beef tomahawk steak cooked to your liking. (Kindly choose any side to go with your steak)

Chef's Note: Served medium or medium-rare

Wine recommendation: Capaia ONE

Perfect Belly

R210

3 hour roasted pork belly, pommes puree, crispy apple. pan-fried broccoli, crispy crackling and citrus pork jus

Wine recommendation: Capaia Cabernet Sauvignon / Merlot

Salt or Fresh

R280

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

Chicken Cordon Bleu

R210

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



Mariella's

Main Courses

Karoo Rack

R290

Herb crusted lamb rack cooked medium, honied beetroot puree, glazed rainbow baby carrots, potato dauphinoise and lamb jus

Wine recommendation: Capaia Shiraz

Veggie Noodles (V)

R165

Stir-fried noodles with sweet soy dressing and tossed with sesame seeds

Wine recommendation: Capaia Sauvignon Blanc

Charcuterie Platter

R375

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

Tasting Board

R290 (2-4 people)

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

R450 (4-6 people)

Vegetarian Board

R120

Steamed broccoli and cauliflower dressed with soy dressing and parmesan, roasted onion salad and red pepper and tomato tartlet

*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 (R60) or tender stem broccoli (R80) or green beans (R75) 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

R80

Crispy Fries

Salted crispy home-made French fries

R40

Summer Baby Veg

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

R80

Sauces

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

R60

Regrettably - No split bills!

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



Mariella's

Desserts

Dark Chocolate Log

Dark chocolate log, filled with sweet vanilla cream cheese, edible flowers and home-made honeycomb

R130

American Pie

Warm apple crumble served with cinnamon ice cream

R70

A, B, C - Pudding

Dark chocolate vegan mousse, fresh seasonal berries, lemon biscuit crumble and edible flowers

R90

Layers of Fruit

Layers of fresh fruit and crème pat, tennis biscuit crumble and edible flowers

R100

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

R95

Fish Cakes

Fish cake of the day served with chips and aioli

R95

Crazy Chicken

Crumbed chicken strips served with crispy French fries

R90

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)

R25

Still/Sparkling(1L)

R35

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

R35

Grapetizer Red

R35

Beers

Castle Light

R30

Black Label

R30

Windhoek Lager

R35

Heineken

R40

Devil's Peak Light

R35

Devil's Peak Lager

R40

Woodstock Born Slippy Lager

R40

Woodstock Happy Pills - On Tap (500ml)

R60



Mariella's

Ciders

Savannah Dry

R45

Savannah Light

R45

Spirits (All prices per single)

Richelieu Brandy

R25

Hennessy Cognac

R60

Bells Blended Scotch Whiskey

R30

Johnny Walker Red Label Old Scotch Whiskey

R40

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

R35

Extra cream for Coffee

R5

Tea

Rooibos

R25

Breakfast Tea

R25

Don Pedro

Bells Blended Scotch Whiskey

R65

Kahlua

R75

Age and glasses of wine should never be counted.



Mariella's

White Wine

Capaia Sauvignon Blanc 2022/2023

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

R140/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.

R170/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.

R140/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.

R150/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.

R170/Bottle
R55/Glass

Capaia ONE 2020

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.

R200/Bottle
R60/Glass

Let us celebrate the occasion with wine and sweet words.



Mariella's

Méthode Cap Classique & Sparkling Wine

Nitida The Grande Matriarch MCC

R390/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

R260/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

R185/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

R330/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.

R70/Single

We regret no outside alcohol or non-alcoholic beverages permitted



C W A I P N A E I S A



Capaia Sauvignon Blanc 2022

A cool season and moderate weather conditions during the growing season slowed down ripening, which resulted in a delay of harvest on average by 10 to 14 days. Thanks to the cooler season, we had striking colour and flavour extraction from the grapes in the cellar, which promises a treat from the 2022 vintage wines.

The grapes were destemmed and crushed with skin contact overnight before being pressed. The wine was then cold fermented for about 20 days, using different yeast strains. Following fermentation, the wine spent another 4 months on fine lees, before bottled.

Pale yellow. Capsicum and green peas on the nose. A fragrant and full palate with canned peas and litchi following on the lengthy aftertaste. Crisp and refreshing. Drink through to 2026.

Bin-No	296160 22 (6 bot. of 750ml)
Vintage	2022
Ward	Philadelphia, South Africa
Producer	Capaia
Grape Variety	100% Sauvignon Blanc
Alcohol	14 % vol
Residual Sugar	1.7 g/l
Total Acid	6.4 g/l
Total SO ²	103 mg/l
pH	3.48
Recommended Temperature	5 - 10 °C
Ageing Potential	Enjoy within 3 - 4 years

C W A I P N A E I S A



Capaia Sauvignon Blanc 2023

A cool season and moderate weather conditions during the growing season slowed down ripening, which resulted in a delay of harvest on average by 10 to 14 days. Thanks to the cooler season, we had striking colour and flavour extraction from the grapes in the cellar, which promises a treat from the 2023 vintage wines.

The grapes were destemmed and crushed with skin contact overnight before being pressed. The wine was then cold fermented for about 20 days, using different yeast strains. Following fermentation, the wine spent another 4 months on fine lees, before bottled.

Pale yellow. Capsicum and green peas on the nose. A fragrant and full palate with canned peas and litchi following on the lengthy aftertaste. Crisp and refreshing. Drink through to 2026.

Bin-No	296160 23 (6 bot. of 750ml)
Vintage	2023
Ward	Philadelphia, South Africa
Producer	Capaia
Grape Variety	100% Sauvignon Blanc
Alcohol	14 % vol
Residual Sugar	1.3 g/l
Total Acid	6.5 g/l
Free SO ²	30 mg/l
Total SO ²	96 mg/l
pH	3.33
Recommended Temperature	5 - 10 °C
Ageing Potential	Enjoy within 2-3 years

C W A I P N A E I S A

Capaia Rosé 2022



A cool season and moderate weather conditions during the growing season slowed down ripening, which resulted in a delay of harvest on average by 10 to 14 days. Thanks to the cooler season, we had striking colour and flavour extraction from the grapes in the cellar, which promises a treat from the 2022 vintage wines.

Bunches were destemmed and whole berries went directly into the press. Kept constantly under carbon dioxide gas to ensure minimum oxidation, the grapes only underwent the softest pressing stage. The soft and short pressing ensured that only the free run juice as well as the outer pulp juice was extracted, which result in a vibrant, lively wine with an appealing colour.

Refreshing and light bodied, with fresh acidity and hints of red fruit on the palate.

Bin-No 298400 22 (6 bot. of 750ml)
 298440 22 (1 bot. of 1500ml)

Vintage 2022

Ward Philadelphia, South Africa

Producer Capaia

Blend 68% Shiraz
 25% Petit Verdot
 7% Sauvignon Blanc

Alcohol 12.5 % vol
Residual Sugar 1.6 g/l
Total Acid 6.2 g/l
Total SO² 99 mg/l
pH 3.37

Recommended
Temperature 5 - 10°C

Ageing Potential Drink within 2-3 years

Capaia Cabernet Sauvignon / Merlot 2018



The 2018 harvest season was really challenging, due to a prolonged drought, accompanied by water restrictions. The dry weather throughout the season had its advantages as vines were healthy with limited incidences of pests, diseases or rot. The dry, warm weather resulted in healthy grapes and small berries with good intensity. Greater variation between night and day temperatures during the ripening stage gave the colour and flavour formation a further boost, which are indicative of remarkable quality wines.

This wine displays aromas of sweet red cherries and cranberries. The palate is rich in texture with flavours of ripe berries and herbs. The tannins are firm in structure and in balance with the fruity finish to give the wine a smooth texture. Ready to be enjoyed now, but can be aged for another 2 – 3 years.

Bin-No	296150 18 (6 bot. of 750ml)
	296180 18 (1 bot. of 1500ml)
	296153 18 (1 bot. of 3000ml)
	296156 18 (1 bot. of 5000ml)
	296159 18 (1bot. of 9000ml)
	296158 18 (1bot. of 18000ml)

Vintage	2018
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Ward	Philadelphia, South Africa
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Producer	Capaia
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Blend	59% Cabernet Sauvignon
	21% Merlot
	15% Shiraz
	3% Petit Verdot
	2% Cabernet Franc

Alcohol	13.5 % vol
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Residual Sugar	2.8 g/l
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Total Acid	5.5 g/l
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pH	3.61
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Maturation	15 months in 2 nd and 3 rd fill French Oak Barriques
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Recommended Temperature	Drink at room temperature 17-20 °C
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Ageing Potential	5 – 7 years from vintage
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C W A I P N A E I S A



Capaia Cabernet Sauvignon / Merlot 2019

With a late start to the winter season preceding the 2019 harvest, good rainfall was very much welcomed after a three year drought. Spring was characterised by big weather fluctuations, but conditions improved with the onset of summer. Temperatures were moderate in December and January, followed by a hot February. Harvesting kicked off a little later than normal. A larger crop than 2018, with promising quality.

Deep garnet with browning rim. Smoky and toasty on the nose with a slight hint of dark berry fruit. Palate is medium to full with a leathery note on the grainy aftertaste. Showing some maturity. Ready to be enjoyed now or within the next 5 years.

Bin-No	296150 19 (6 bot. of 750ml) 296180 19 (1 bot. of 1500ml) 296153 19 (1 bot. of 3000ml) 296156 19 (1 bot. of 5000ml) 296159 19 (1bot. of 9000ml) 296158 19 (1bot. of 18000ml)
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Vintage	2019
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Ward	Philadelphia, South Africa
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Producer	Capaia
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Blend	60% Cabernet Sauvignon 22% Merlot 11% Cabernet Franc 4% Petit Verdot 3% Shiraz
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Alcohol	13.5 % vol
Residual Sugar	3.5 g/l
Total Acid	5.3 g/l
Total SO ²	109 mg/l
pH	3.62

Maturation	12 months in 2 nd and 3 rd fill French Oak Barriques
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Recommended Temperature	Drink at room temperature 17-20 °C
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Ageing Potential	5 – 7 years from vintage
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CAPAIA



Capaia Shiraz 2019

With a late start to the winter season preceding the 2019 harvest, good rainfall was very much welcomed after a three year drought. Spring was characterised by big weather fluctuations, but conditions improved with the onset of summer. Temperatures were moderate in December and January, followed by a hot February. Harvesting kicked off a little later than normal. A larger crop than 2018, with promising quality.

From time to time, depending on the vintage and grapes available, Capaia releases a special edition of Shiraz as a single variety. This Shiraz underwent natural fermentation in large French Oak fermenters. Maturation took place in 2nd fill French Oak barrels for a total of 12 months.

Opaque ruby-purple in hue. Abundant aromas of berries with hints of pepper and herbs. The palate is rich, soft and succulent, packed with ripe dark berry flavours. Elegant oaking presents a well-balanced, round wine with soft tannins, making it an accessible and enjoyable wine that lingers on the palate.

Bin-No	298200 19 (6 bot. of 750ml)
Vintage	2019
Origin	Philadelphia, South Africa
Producer	Capaia
Variety	100% Shiraz
Alcohol	14.5 % vol
Residual Sugar	3.1 g/l
Total Acid	5.3 g/l
Total SO ²	90 mg/l
pH	3.6
Maturation	12 months in 2nd fill French Oak Barriques
Recommended Temperature	17 – 18 °C
Ageing Potential	Up to 10 years from vintage

C W A I P N A E I S A



Capaia ONE 2020

Following a normal Cape winter season preceding the 2020 harvest, good rainfall was very much welcomed after a three year drought. Temperatures were moderate in December and January, followed by a less hot February. Harvesting kicked off a little later than normal.

Picked at optimum ripeness, grapes underwent natural fermentation in large French oak fermenters. Following malolactic fermentation, individual vineyards were kept separate for eight months. Using only the free running juice of the individual vineyards, this blend was carefully created and matured for a further 12 months in French oak barriques.

Deep garnet. Toasty nose with dark fruit and leather. Palate is dry and layered with dried prune and plum on the aftertaste. Grainy tannins on the dry and rich finish. Complex and finessed. Drink through 2028. This powerful wine match well with substantial dishes, like braised short ribs, grilled steak and roast venison.

Bin-No	296100 20 (6 bot. of 750ml) 296104 20 (1 bot. of 1500ml) 296103 20 (1 bot. of 3000ml) 296115 20 (1 bot. of 5000ml)
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Vintage	2020
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Ward	Philadelphia, South Africa
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Producer	Capaia
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Blend	43% Cabernet Sauvignon 21% Shiraz 19% Merlot 10% Cabernet Franc 7% Petit Verdot
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Alcohol	14.9 % vol
Residual Sugar	2.3 g/l
Total Acid	5.2 g/l
Free SO ²	26 mg/l
Total SO ²	87 mg/l
pH	3.67

Maturation 18 - 20 months in 60% new French Oak Barriques

Recommended Temperature	Drink at room temperature 17 – 18 °C
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Ageing Potential	Up to 10 years from vintage
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