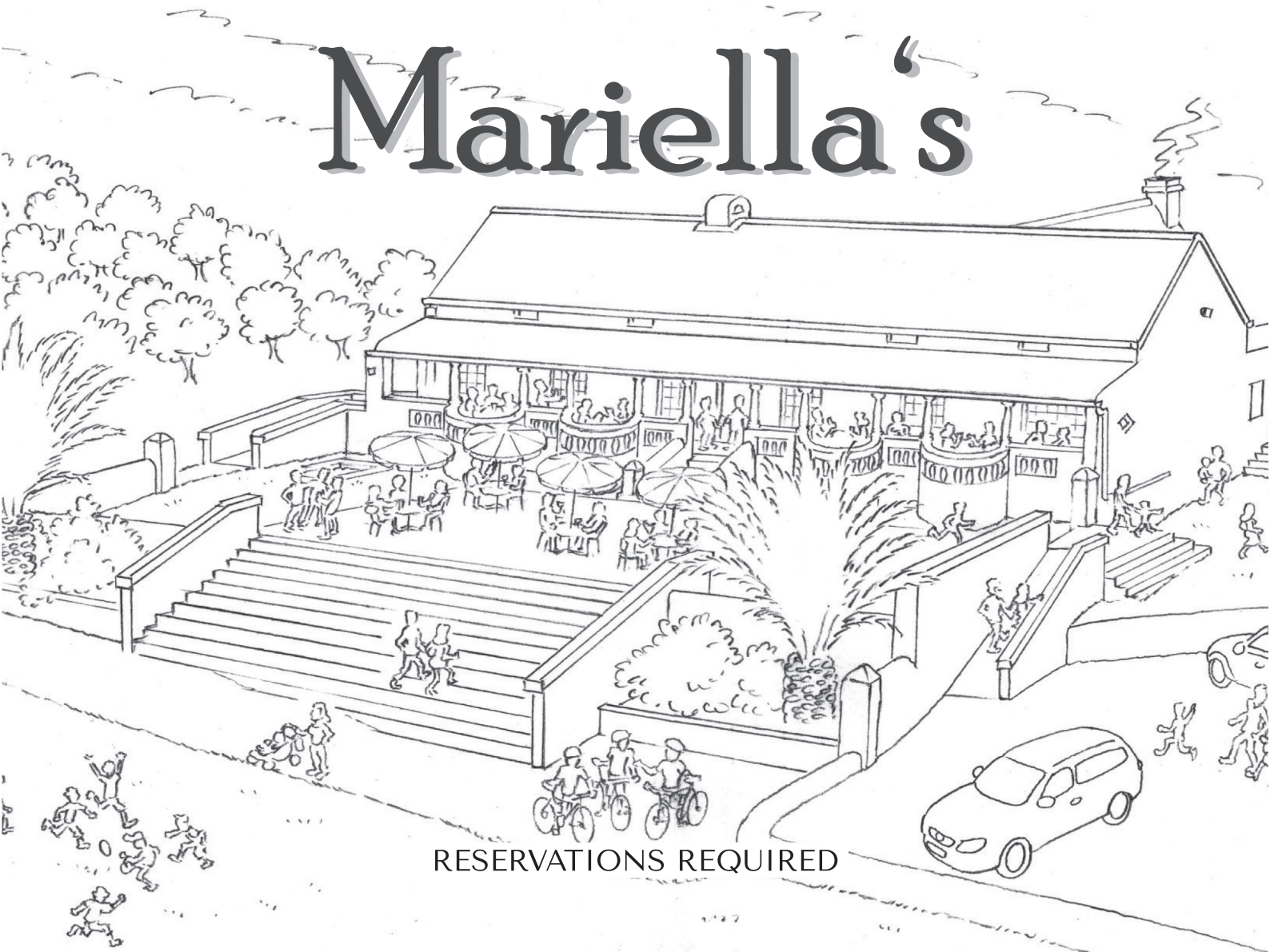


Mariella's



RESERVATIONS REQUIRED

Tel: 072 770 9695

BUSINESS HOURS

Mon: Closed

Tue, Wed & Thurs: 11h00 – 15h00

Fri & Sat: 11h00 – 17h00

Sun: 11h00 – 17h00 (Kitchen closes at 15h00)

Public Holidays: 11h00 – 15h00

Mariella's is a non-smoking restaurant, including E-Cigarettes.

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh and subject to change, we will not be able to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, eggs and dairy.

Please notify your server about any dietary requirements.

Regrettably no split bills.

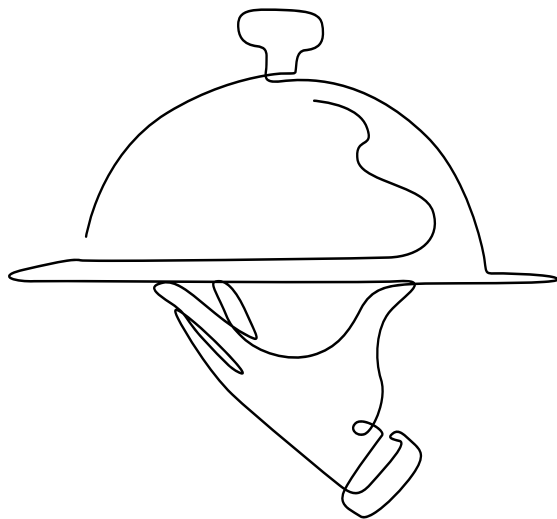
A GEM FOR AFICIONADOS

» 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. «

INGRID BARONESS VON ESSEN

TABLE OF CONTENTS

STARTERS	5
MAIN COURSES	6-7
SIDES	8
DESSERTS	9
KIDDIES MENU	10
BEVERAGES	12-13
WINES	14-17



STARTERS

TUBES AND TENTACLES 135

Fried calamari and baby squid served with homemade squid ink aioli
and a fresh microgreen salad

STUFFED CHEESE 125

Creamy, melted Camembert stuffed with honeyed pancetta and onions,
served with homemade toasted bread

ASIAN PORK PANCAKES 110

Mini pancakes stacked with sweet-savory pork, drizzled with a tangy
dressing, Japanese mayo, toasted sesame seeds and fresh arugula

ARANCINI OF THE DAY (Vegetarian) 95

Flavoured risotto arancini served with paprika aioli
and soy-roasted pumpkin seeds

» IF MUSIC BE THE FOOD OF LOVE, PLAY ON. «

- WILLIAM SHAKESPEARE

MAIN COURSES

PERFECT BELLY	240
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Slow roasted pork belly with a crisp, tangy coleslaw served alongside roasted cauliflower purée, apple cider jus and crispy crackling

BEEF FILLET	310
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Tender fillet accompanied by carrot purée, glazed pearl onions, crispy baby potatoes, and finished with a red wine jus

CHICKEN ROULADE	220
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Chicken breast stuffed with spinach and feta, wrapped in pancetta, served on red pepper sauce with broccoli and parmesan

ROLLED LAMB SHOULDER	240
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Braised rolled lamb shoulder with pea mint purée, pan-fried vegetables, and homemade lamb jus.

CAPE FARMS CATCH 255

Local, fresh fish served with roasted rainbow cherry tomatoes,
crushed new potatoes and beurre blanc sauce

GREEN ORZO PASTA (Vegetarian) 170

Pea, feta and lemon orzo served with a crusty ciabatta
and fresh peashoot garnish

TASTING BOARDS

Small 2 – 3 people 480

Large 4 - 6 people 735

A sharing platter featuring assorted bite-sized dishes that change regularly.

CHARCUTERIE BOARD (2-3 people) 380

A selection of creamy cheeses and savoury cold meats,
accompanied by homemade pickled veg, jam and baked bread,
fresh fruit and crackers

» FOOD MAY BE ESSENTIAL AS FUEL FOR THE
BODY, BUT GOOD FOOD IS FUEL FOR THE SOUL. «

- MALCOM FORBES

SIDES

CRISPY FRIES	60
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Crispy fries topped with parmesan and fresh parsley

SALAD OF THE DAY	75
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Please ask your server about today's fresh salad

TEMPURA VEG BOWL	75
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A mixture of broccoli, cauliflower, zucchini and green beans
in a light, crispy coating served with a tangy tartare sauce

ROASTED VEG	85
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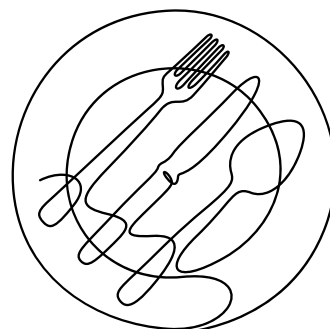
A mixture of seasonal veg, oven roasted with butter and herbs

SAUCES	65
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Brandied pepper sauce

Truffled mushroom sauce

Creamy blue cheese and cheddar sauce



DESSERTS

PASSIONFRUIT CHEESECAKE 110

Chilled cheesecake with a sweet biscuit bottom-crust topped with passionfruit curd and fresh, seasonal berries.

BROWNIE S'MORE 80

A rich dark chocolate brownie finished with toasted marshmallow and garnished with fresh, seasonal berries

APPLE CRUMBLE 95

Warm, sweet apple filling with a crumbly top served with vanilla ice cream and fresh, seasonal berries

CHOCOLATE POT PLANT (VEGAN) 120

Rich dark chocolate mousse with crumbly chocolate soil, edible flowers, and fresh berries

» LIFE IS UNCERTAIN. EAT DESSERT FIRST. «

- ERNESTINE ULMER

KIDDIES MENU

(under 12 years)

KIDDIES BURGER 115

Homemade bun with a choice of grilled chicken or beef patty, cheese, tomato and lettuce served with a side of crispy fries

MINI PIZZA 115

Homemade tomato pizza base topped with cheddar cheese and gypsy ham

CHICKEN RUN 95

Panko crumbed chicken strips served with crispy fries

RAINBOW VANILLA BURST 75

Vanilla ice cream with chocolate sauce and fruit jellies





BEVERAGES

WATER

Still/Sparkling (500ml)	25
Sparkling Water (1L)	40
Still Water (1.5L)	40

SOFT DRINKS

Coke	35
Coke Zero	35
Fanta Orange	35
Creme Soda	35
Lipton Lemon Ice Tea	35
Lipton Peach Ice Tea	35
Appletizer	50
Grapetizer Red	50
Lemonade	25
Soda Water	25
Tonic Water	25
Dry Lemon	25
Liqui Fruit Orange	40
Liqui Fruit Apple	40

HOT BEVERAGES

Americano	35
Cappuccino	40
Espresso Single	30
Espresso Double	35
Hot Chocolate	55
Extra cream for coffee	5
Rooibos Tea	30
Five Roses Ceylon Blend Tea	30

CORDIALS

Lime, Cola Tonic, Passion Fruit	10
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CIDERS:

Savannah Dry	50
Savannah Lite	50

DON PEDRO

Bells Blended Scotch Whiskey	85
Kahlua	90

BEERS

Black Label	45
Castle Lite	45
Devil's Peak Lager	45
Devil's Peak Light	45
Heineken	50
Heineken 0%	50
Windhoek Lager	55
Stella Artois	55
Woodstock Happy Pills - On Tap (500ml)	75

SPIRITS (per single shot):

Bells Blended Scotch Whiskey	30
Grappa	75
Hennessy Cognac	70
Johnny Walker Red Label Old Scotch Whiskey	40
Kahlua	35
Richelieu Brandy	25
Smirnoff Vodka	25
The Donkey Citrus Gin (Distilled on premises)	35

WINES

WHITE WINES

CAPAIA SAUVIGNON BLANC

170 Bottle

Pale straw colour with a glint of green, shimmering in the glass like early morning sunlight. Fragrant tropical aromas leap out-ripe gooseberry, litchi, and hints of passion fruit. A steely minerality underpins the bouquet, adding elegance and freshness.

60 Glass

DIEMERSDAL UNWOODED CHARDONNAY

190 Bottle

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.

ALTONA CHENIN BLANC

160 Bottle

This wine has beautiful tropical aromas of guava and white pear with flinty finish. On the entry of the palate a distinctive guava character is perceived, followed by a juicy burst of grapefruit.

CAPAIA ROSÉ

165 Bottle

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.

55 Glass

RED WINES

CAPAIA CABERNET SAUVIGNON/MERLOT 185 Bottle

The bouquet opens with deep, brooding aromas of blackcurrant, 70 Glass
ripe plum, and crushed blackberry, underscored by hints of graphite
and cedar. Subtle floral notes and a whisper of peppery spice make this
blend both powerful and polished with a velvety texture.

CAPAIA SHIRAZ 200 Bottle

Forthcoming nose of prunes, black cherries, forest floor 80 Glass
and bacon, with peppery, tangy red fruit and smoky flavours
tantalising the palate.

CAPAIA ONE 260 Bottle

Elegant layers of youthful fruit and vibrant freshness. Silky 85 Glass
tannins on the finish. A wine reflecting the true character
and qualities of Capaia's terroir passion and commitment
in producing world-class wines.

WINES

MÉTHODE CAP CLASSIQUE & SPARKLING WINE

NITIDA THE GRANDE MATRIARCH MCC 390 Bottle

Bursts of ripe raspberry and delectable cherry fuse, to create a mouthful 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 295 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 220 Bottle

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

WINES

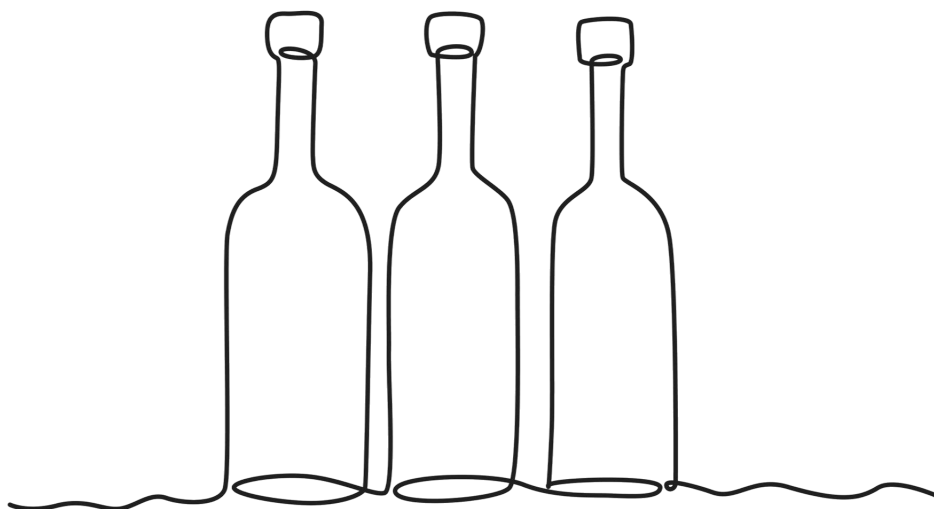
DESSERT WINE

DE GRENDEL NOBLE LATE HARVEST

360 Bottle

90 Glass

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.



WE REGRET NO OUTSIDE ALCOHOLIC OR NON-ALCOHOLIC
BEVERAGES ARE PERMITTED