

STELLA

CAFÉ | BAR

Stella – for the love of stars.


A beautiful Parisian-inspired space to relax and unwind while enjoying delicious food and the finest drinks Cape Town has to offer, including a splendid wine selection. Beautiful to look at and a delight to taste – that is Stella Café & Bar


M **Michelangelo International Wine & Spirit Awards 2023 –
Prize Winners & Our Recommendations**


Stella Sessions
Live music every Friday,
between 17H00 and 19H00

#StellaSessions

SALADS

 **BUTTERNUT AND CANNELLINI BEAN** R125
Roast butternut salad | cannellini bean puree |
toasted cashew | creamy feta | baby leaves |
pomegranate vinaigrette

 **TOMATO AND FIOR DI LATTE SALAD** R195
Heirloom tomato and Fior di latte salad | grapes |
red onion | basil pesto | ciabatta croutons

 **CURED BEEF CARPACCIO** R115
Dhukka spiced beef carpaccio | grilled zucchini |
green beans | mangetout | rooibos, orange and
aniseed vinaigrette

 **CHICKEN AND CORN SALAD** R140
Grilled chicken breast | charred corn | avocado |
lemon dressing | shaved Parmesan

HEARTY SOUPS

served with crusty ciabatta bread and zesty herb butter

BILTONG AND BLUE CHEESE VELOUTE R130
Shaved biltong | crispy vegetable


CAPE VEGETABLE AND BEAN SOUP R125
Basil and sundried tomato pesto

BURGERS

*All burgers served with potato fries, dill cucumber,
lettuce, tomato, and crispy onion rings*

STELLA BURGER R160
Authentic ash burger roll | boerewors patty |
caramelised onions | Emmental cheese

CAPE MALAY CHICKEN BURGER R155
Deep fried panko crumbed chicken breast |
brioche roll | grilled pineapple salsa |
Chef Dorliga's Perinaise

 **VEGETARIAN SMASH BURGER** R180
Soya and vegetable burger | brioche roll |
guacamole | roast garlic hummus | mint tzatziki

KAROO LAMB R185
BBQ pulled Karoo lamb burger | toasted brioche bun |
hummus | garlic and mint tzatziki

SALADS, SOUPS & BURGERS

SANDWICHES

All sandwiches served with either potato fries or side salad



ROAST VEGETABLE PANINI

Baby marrow | roasted red pepper | babaganoush | Buffalo mozzarella

BUTTER CHICKEN CIABATTA

Toasted ciabatta | creamy butter chicken makhani | crispy onions | lime pickle

CULLINAN SANDWICH

Streaky Bacon | fried egg | Emmental cheese | grilled beef sirloin | caramelised onion | horseradish mayonnaise

PULLED PORK VETKOEK

BBQ and orange pulled pork vetkoek | crispy apple slaw | rustic fries

OLD FAVOURITES

All sandwiches served with either potato fries or side salad

Choose 1 of the below

Cheese and tomato

Ham and cheese

Chicken mayonnaise

Ham and mustard

Bacon, egg and cheese

Butter chicken and mozzarella

BOWLS

KIMCHI CHICKEN POKE BOWL

R155

Deep fried tempura chicken | kimchi | avocado | edamame beans | sushi rice | pickled ginger | julienne cucumber



VEGETABLE POKE BOWL

R125

Curried chickpea | edamame beans | lemon bulgur wheat | radish | avocado | pickled beetroot | roasted garlic hummus



STICKY TOFU VEGAN BOWL

R160



Teriyaki glazed tofu | shaved red cabbage | avocado | dhukka crumbed mushroom | edamame bean

RAMEN

R145

Spiced chicken and coconut | Soy pickled eggs | ramen noodle | bean sprout | spring onion | shitake mushroom

TAPAS

BBQ WINGS

BBQ soy sticky chicken wings | coriander | toasted sesame seeds | red chilli | chips

Suggested wine: Haute Cabrier | Franschhoek Sauvignon Blanc / Chardonnay

R130 TAPAS

R250 MAIN

MACARONI AND CHEESE BALLS

Deep fried crumbed macaroni and cheese balls | crisp bacon bits | tomato & mushroom ragout | truffle mayonnaise

Suggested wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof

R55 TAPAS

R105 MAIN



SEAFOOD

HAKE AND CHIPS

Minted mushy peas | tartare sauce | malt vinegar

Suggested wine: Durbanville Hills Sauvignon Blanc | Durbanville

R90 TAPAS

R145 MAIN



VEGETARIAN



NUTS

FIOR DI LATTE

Warm roasted buffalo mozzarella | tomato, olive, and caper ragout | crust sourdough | basil pesto

Suggested wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof

R85 TAPAS

R165 MAIN

CAPE MALAY LAMB CURRY

Steamed corn bread | vegetable pickle

Suggested wine: Koelenhof Koelenbosch Shiraz | Stellenbosch

R120 TAPAS

R195 MAIN

DURBAN VEGETABLE CURRY

Roast butternut | cauliflower and chickpea curry | fragrant basmati | vegetable atchar

Suggested wine: Merwida Papenkuil Rose | Stellenbosch

R85 TAPAS

R155 MAIN

GRILLED OCTOPUS

Tender braised octopus | creamy seafood bisque | lemon caper new potatoes | heirloom tomato | crispy squid

Suggested wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof

R110 TAPAS

R180 MAIN

COCONUT CURRY MUSSELS

Saldanha bay mussels | creamy coconut and lime curry | crusty ciabatta

Suggested wine: Van Loveren No. 5 | Robertson

R95 TAPAS

R170 MAIN

MAINS:



NUTS

SLOW ROASTED LAMB SHOULDER

Pommes Anna | tender stem broccoli | mint and nut pesto | lamb jus

Suggested wine: Spijker Melbec | Stellenbosch

R265

CHICKEN AND CORN RAGOUT

Supreme of chicken | creamy port smoked bacon, leek, mushroom, corn ragout | crispy Parmesan polenta

Suggested wine: Durbanville Hills Sauvignon Blanc | Durbanville

R205

BRAISED BEEF CHEEK

Slow cooked beef cheek | pommes puree | mushroom red wine jus

Suggested wine: Koelenhof Koelenbosch Shiraz | Stellenbosch

R225

GRILLS

Choice of one sauce and side

OUDTSHOORN OSTRICH

Suggested wine: Morgenhof | Stellenbosch

Merlot / Cabernet Franc

R265



VEGETARIAN

CAULIFLOWER STEAK

Suggested wine: Haute Cabrière Pinot Noir | Franschhoek

R155

BILTONG RUBBED BEEF RIBEYE

Suggested wine: Warwick First Lady Cabernet Sauvignon | Stellenbosch

R295

LAMB CUTLETS

Suggested wine: Uniwines Dasch Bosch Merlot | Coastal Region

R285

KINGKLIP

Suggested wine: Durbanville Hills Sauvignon Blanc | Durbanville

R255

6 GRILLED KING PRAWNS

Suggested wine: Merwida Papenkuil Rose | Stellenbosch

R305

TAPAS, MAINS & GRILLS

SIDES: R40 PER PORTION

Pommes purée | truffle and Parmesan polenta |
Sautéed Spinach | Herbed side salad | French fries |
Rosemary and honey baked butternut |
Rustic fries | Onion rings | Herbed crushed potato |
Pap & Chakalaka | Parmesan and truffle risotto | Roti


SAUCE: R30 PER PORTION

Mushroom sauce | Peri-peri | Chimichurri |
Red wine jus | Smokey BBQ sauce | Lemon and
garlic butter

PASTA:

MZANSI PASTA R125

Sautéed chicken strips | rigatoni pasta |
chakalaka cream sauce | crumbled feta | coriander
Suggested wine: Durbanville Hills Sauvignon Blanc | Durbanville

 **BUTTERNUT GNOCCHI R135**

 Roasted Butternut | potato gnocchi |
crumbled feta | toasted pine-nuts |
pumpkin seeds
Suggested wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof

 **WILD MUSHROOM GLUTEN FREE PASTA R145**

 Gluten free penne pasta | wild mushroom
ragout | summer truffle | crisp tofu
Suggested wine: Durbanville Hills Sauvignon Blanc | Durbanville

PEA AND PANCETTA R155

Herbed linguine | green pea | pancetta | lemon
and mascarpone | parmesan
Suggested wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof

DESSERTS

 **WARM COCONUT AND PASSIONFRUIT RICE PUDDING R95**

 Mango passion fruit salsa | mango gel |
coconut and passion fruit sorbet | coconut brittle


BAKED CHEESECAKE MOUSSE R105

Salted caramel | honeycomb | candied pecans |
pecan puree | banana cinnamon gelato | biscuit sable

 **SORBET R90**

 Mixed berry sorbet | orange and lime sorbet |
coconut and ginger sorbet | mango sorbet

 **MATCHA BERRY SEMIFREDDO R95**

 White chocolate mousse | summer berries |
matcha meringue shards | pistachio crumble

DARK CHOCOLATE TART R115

Amarula sabayon | berry gel | coffee ice cream |
cocoa citrus tuille

COCONUT CUSTARD TART R85

Spiced pineapple chutney | pineapple sorbet |
raspberry coulis

CULLINAN MASTER CLASS	R120
Hennessy VSOP Disaronno Amaretto Angostura Bitters Lemon Juice	
CRÈME BRÛLÉE MARTINI	R90
Elephantom rum Amarula Crème de Cacao White Liqueur Crème Brulée syrup Fresh cream	
CHERRY SOUR	R90
Malachite Fynbos Gin Cherry Syrup Fresh Lime Juice Cellulose	
THE CAPETONIAN	R95
Van Ryns 12 Year Caperitif Kaapse Dief Angostura Bitters Orange Bitters Frozen Grapes	
PURPLE HAZE SOUR	R90
Bains Whiskey Blueberry Syrup Vanilla Simple Martini Rosso Apple Juice Fresh Lime Juice Angostura Bitters Cellulose	
LAVENDER MARTINI	R90
Absolute Vodka Lavender Syrup Martini Extra Dry Fresh Lime Juice	
BLACK WIDOW MARTINI	R90
Albatross Vodka Ginger Liqueur Black Berry Syrup Pomegranate Syrup Fresh Lime Juice	
JUBILEE	R95
Albatross Vodka Red Wine Pear Liqueur Fresh Lime Juice Maple Syrup Soda Water Fresh Nutmeg	
TABLE MOUNTAIN	R95
Sugarbird Cape Fynbos Brandy Angostura Bitters Rooibos Syrup Fresh Mint Leaves Soda Water Fresh Lime Pineapple Juice	
GINGER AND BLOOD ORANGE SPARKLER	R90
Distillery Road Gin Ginger Liqueur Fresh Lime Juice Angostura Bitters Blood Orange Syrup Soda Water	
PROFESSORS POISONED APPLE CIDER	R100
Disaronno Amaretto Johnny Walker Red Label Fresh Cranberry Juice Hunters Dry Bitters Peychaud	
FLORA DORA	R90
Malachite Fynbos Gin Fresh Raspberry Lime Juice Ginger Beer Sugar Syrup	
MOCKTAILS	
KIWI FYNBOS, ORANGE FIZZ	R65
Fynbos Kiwi Syrup Fresh Orange Juice Simple Syrup Ginger Beer	
CAPE SPICE SPRITZ	R70
Abstinence Cape Spice Strawberry Puree Citrus Syrup Soda Water	
PINEAPPLE MOJITO	R65
Pineapple Juice Fresh Lime Juice Fresh Mint Leaves Simple Syrup Soda Water	
BERRY BURLESQUE	R70
Blackberry Syrup Fresh Lime Juice Honey Water Fresh Mint Leaves Ginger Beer	

LOCAL BEER

Amstel, Windhoek Lager	R49
Black Label, Castle, Castle Lite, Devils Peak Lite	R42
Devils Peak Lager	R45
Devils Peak Zero to Hero, Becks Blue	R45

PREMIUM BEER

Corona	R56
Stella Artios	R45
Heineken	R45

DRAUGHT BEER

Castle	R45/R50
Castle Lite	R47/R52
Stella Artois	R53/R58
Devils Peak Lager, Devils Peak Lite	R47/R54

CIDERS

Savanna Dry, Savanna Lite, Hunters Dry	R48
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WHISKY

Jameson	R42
Johnny Walker Black	R72
Macallan 12 year old	R67
Talisker	R105
Glenfiddich 15 year	R125
Glenlivet 18 year	R190
Suntory	R65
Nikka from the Barrel	R145

BRANDY & COGNAC

Van Ryns 12 year	R82
KWV 20 year	R160
Karo	R90
Sugarbird Cape Fynbos	R72
Six Dogs	R165
Bisquit XO	R180

VODKA

Absolute	R40
Grey Goose	R62
Albatross	R55

GIN

Karoo Prickly Pear, Kimushki, Malachite	R55
Inverroche	R55
Six dogs	R60
Autograph	R60
Hendricks	R55

RUM

Elephantom Dark Rum	R60
Captain Morgan- Spiced, Dark	R37
Haven	R87

TEQUILA

Patron Blanco	R50
El Jimador Blanco	R60

LIQUERS

Amarula	R38
Amaretto Disaronno	R50
Drambuie	R52
Jagermeister	R47
Kahlua	R45

SOFTDRINKS

Appletiser, Red Grapetiser	R45
300ml – Coke, Cream soda, Fanta, Sprite, Stoney	R40
300ml – Coke light, Coke Zero, Sprite sugar free	R40
200ml – Coke	R34
200ml - Bitter lemon, Ginger ale, Tonic, Pink Tonic, Lemonade	R34
200ml – Soda water, Tonic lite, Sugar free Pink Tonic	R34
Red Bull	R46

CORDIALS

Lime, Kola Tonic, Passion Fruit	R12
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WATER

500ml – Still, Sparkling (Topia)	R20
750ml – Still, Sparkling (Topia)	R35

CHAMPAGNE

Moët & Chandon Brut	R1200
Moët & Chandon Nectar	R1350
Veuve Clicquot Rosé	R1495

SPARKLING WINES

BRUT

Graham Beck Robertson	R150 R465
Pongracz Stellenbosch	R130 R395
Pieter Cruythoff	R95 R320

ROSÉ

Graham Beck Robertson	R150 R545
Kleine Zalze Stellenbosch	R395

ROSÉ

Misty Mountain Estate Overberg	R265
Merwida Papenkuil Stellenbosch	R90 R275
Hidden Valley Hidden Treasure Rosé Stellenbosch	R115 R450

WHITE WINES

WHITE BLENDS & AROMATIC

Haute Cabrier Franschhoek	R60 R265
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Neethlingshof Estate Gerwurztraminer Stellenbosch	R95 R350
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Cavalli Cremelo White Blend Stellenbosch	R525
<i>Chenin Blanc / Chardonnay / Verdelho / Viognier</i>	

SAUVIGNON BLANC

Durbanville Hills Durbanville	R75 R240
Goedverwacht Great Expectations Robertson	R95 R315
Iona Elgin	R495
Rooiberg Winery The Game Reserve Constantia	R405

CHENIN BLANC

Van Loveren No. 5 Robertson	R65 205
Laborie Paarl	R260
Perdeberg Cellar The Dry Land Collection Paarl	R95 R375
Badsberg Barrell Fermented Rawsonville	R475

CHARDONNAY

Merwida Papenkuils Unwooded Bredekloof	R70 R265
Warwick First Lady Stellenbosch	R95 R325
Aslina Stellenbosch	R375
Oak Valley Beneath The Clouds Elgin	R520

RED WINES

CABERNET SAUVIGNON

Warwick First Lady Stellenbosch	R95 R325
Backsberg Four Pillars Franschhoek	R115 R400
Nederburg Paarl	R90 R285
Kanonkop Estate Stellenbosch	R1600
Nilberg Winery Stellenbosch	R1650

RED WINES *(Continued)*

MERLOT

Uniwines dasch Bosch Coastal Region	R90 R280
Zorgvliet Stellenbosch	R485
Canto Durbanville	R120 R495
Lanzerac Jonkershoek Stellenbosch	R625

PINOTAGE

Eagle's Cliff Worcester	R65 R240
Durbanville Hills Collectors Reserve Durbanville	R130 R435
Ses'fikile Wines Matriach Stellenbosch	R385
Beyerskloof Traildust Beyers Truter Stellenbosch	R515

SHIRAZ

Cavalli Stellenbosch	R115 R475
Koelenhof Koelenbosch Stellenbosch	R80 R275
De Grendel Durbanville	R535
Allee Bleue Single Vineyard Syrah Franschhoek	R1150

PINOT NOIR

Haute Cabrière Franschhoek	R95 R375
Oak Valley Sounds of Silence Elgin	R130 R570
Paul Cluver Village Elgin	R725
Ghost Corner Cederberg	R725

MALBEC

Spijker Stellenbosch	R140 R435
Ormonde Wines Ondine Darling	R650

RED BLENDS

Morgenhof Stellenbosch	R80 R275
<i>Merlot / Cabernet Franc</i>	

La Bri Double Door Petit Verdot Franschhoek	R115 R450
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Villiersdorp 1922 Kiara Blend Villiersdorp	R795
<i>Pinotage / Shiraz / Viognier</i>	

Anura Signature Cape Cuvee Stellenbosch	R995
<i>Pinotage / Syrah / Cabernet Sauvignon</i>	

Aslina Umsasane Stellenbosch	R565
<i>Cabernet Sauvignon / Cabernet Franc / Petit Verdot</i>	

Raats Family Red Jasper Stellenbosch	R695
<i>Cabernet Franc / Malbec / Merlot / Cabernet Sauvignon / Petit Verdot</i>	

Badsberg Belladonna Blend Rawsonville	R95 R395
<i>Cabernet Sauvignon / Cabernet Franc / Shiraz / Petit Verdot / Merlot / Durif</i>	

Lanzerac Jonkershoek Reserve Stellenbosch	R695
<i>Cabernet Sauvignon / Shiraz / Petit Verdot</i>	

Cavalli Estate Warlord Bordeaux Blend Stellenbosch	R950
<i>Malbec / Cabernet Sauvignon / Petit Verdot</i>	

FORTIFIED WINES

Perdeberg Dry Land Collection Fortitude Paarl	R95 R335
Monis Pale Dry Paarl	R45 R360
Monis Medium Cream Paarl	R45 R360
Monis Full Cream Paarl	R45 R360