

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then mixed it with spring water and a pinch of sea salt to create the staple of life, our daily bread.

Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES colonise the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour.

And our devotion to natural processes extends across our menu, from the veggies to sauces, TEPACHE, craft beers and naturally FERMENTED wines.



## JANUARY

### SNACK

Flatbread – Bagna càuda 7

Casella ham & fermented mustard seeds 15

### FERMENTS

Kimchi 7

Cucumbers 7

### SHARE

Pickled cucumber salad – tahini, salsa macha (contains peanuts) 12 (v)

Sautéed kale - cavalo nero, doenjang braise, crispy quinoa & za'atar 13 (v)

Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 14

Muhammara & burrata salad - roasted red peppers, pine nuts, pomegranate molasses, Aleppo, sourdough 17

### ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, roasted eggplant, sungold tomato, oregano, capers, basil, calabrian chillies 17 (v)

Margherita – tomato sauce, buffalo mozzarella, fresh basil 17

White – pistachio pesto, mozzarella, ricotta, honey 18

Kimchi – tomato sauce, mozzarella, aged goat gouda, black sesame 18

Pepperoni – tomato sauce, mozzarella, pepperoni 18

Grapes & Gorgonzola – buffalo mozzarella & calabrian chillies 20

Bacon with Spicy Pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 20

Burrata & Anchovy – tomato sauce, garlic, extra virgin olive oil & black pepper 20

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 22

Fennel Sausage & Kale – farmers market crumbled pork sausage, cream, garlic, shallot base, finished with parmesan 22

The Banger – tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 23

Short Rib - red wine and soy braised beef, provolone, havarti, pickled shallots & freshly shaved horseradish 26

### DESSERTS

Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil 9 (v)

(v) – Vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Topo Chico 4

Yuzu 5

### NON-ALCOHOLIC

Tepache Mango 6

### BEER

Highland Park - Pleasant Pilsner 8

Highland Park - Wonder Cloud IPA 8

### HARD KOMBUCHA

Dragonfruit 8

### APERTIF

Amaro Angeleno 10

### CHAMPAGNE

Blanc des Blancs, Lelarge-Pugeot (chardonnay) <sup>FR</sup>

dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 140



## NATURAL WINE

### SPARKLING

La Grange Tiphaine, Nouveau Nez (chenin blanc) <sup>FR</sup>

light, thin bubbles, delicate peach & pineapple, with a smooth creamy finish 20 gl

Frei. Körper. Kultur. Fizz, Schmitt, (dornfelder/blauer portugieser) <sup>GER</sup>

light, pomegranate, strawberry fizz with minerals & medium acid 74

Sainte Genevieve Extra Brut, Domaine Vignes du Maynes (chardonnay) <sup>FR</sup>

fresh, white peach, hint of brioche, baked apple with a dry finish 95

Moje, Milan Nestarec (riesling) <sup>CZ</sup>

bright, ginger, whiff of citrus honey with wild herb notes 160

### WHITE

Blanc, Domaine de Majas (rolle) <sup>FR</sup>

medium body, elegant, minerals with green apple & pear notes 14 gl

Riesling 2019, Jean Ginglinger <sup>FR</sup>

smooth, waxy, green apple, citrus with aromatics 60

Bèl, Milan Nestarec (grüner veltliner) <sup>CZ</sup>

medium to full body, clean, apples, zesty, minerals 72

Le Petit Têtu, Jean-Marie Berrux (chardonnay) <sup>FR</sup>

crisp, clean & creamy, apples with a touch of citrus & bright acidity 105

Himmel Auf Erden, Christian Tschida (weissburgunder) <sup>AT</sup>

light to medium, juicy, cucumber & citrus mix with a touch of minerals 110

### ROSÉ

Frei. Körper. Kultur, Schmitt, (dornfelder/blauer portugieser) <sup>GER</sup>

juicy red fruit, plum, well balanced, dry salthy finish 20 gl

Luar Rosa, Bojo do Luar (loureiro & vinhão) <sup>PT</sup>

light, dry crisp with watermelon & red fruit notes 52

Mystère de Rosée, Michel Guignier (gamay) <sup>FR</sup>

light to medium, juicy, red berries & roses, floral & minerals 86

Rosé, Els Jelpins (garanacha/sumoll) <sup>ESP</sup>

dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

## NATURAL WINE

### ORANGE

Frei. Korper. Kultur, Schmitt, (muller-thurgau) <sup>GER</sup>

floral nose, tropical fruit, peach and pear with good acidity 20 gl

Phénix, Domaine Frédéric Geschickt (pinot gris/gewürztraminer) <sup>FR</sup>

fresh & fruity with pomegranate & cranberry & a lush, silky finish 85

Chianzano, Cantina Giardino (greco) <sup>ITL</sup>

dry, juicy, round & smooth, hint of pickle on the nose, citrus fruits with a sprinkle of savory spice 98

Miky-Mauz, Milan Nestarec (chardonnay/pinot gris) <sup>CZ</sup>

light & full, crisp & round, well balanced, tropical grapefruit with light acidity 102

Mus'cat, l'Octavin (muscat blanc) <sup>FR</sup>

cloudy, tropical, hints of stone fruit, light, a little yuzu zip 126

### RED

Pineau d'Aunis, Vignoble Dinocheau (pineau d'aunis) <sup>FR</sup>

light, dry, roastedcherry, pepper, corriander 16 gl

Rosso, Mahi di Luna (sangiovese) <sup>ITL</sup>

dry, medium body, red fruit and cola, with a velvet texture 18 gl

Infrarouge, Kumpf et Meyer (pinot noir) <sup>FR</sup>

medium tannins, red fruit, pepper, slightly earthy with a jammy finish 82

La Luna, Bruno Duchene (grenache) <sup>FR</sup>

light to medium body, dry, sophisticated with notes of berries & organic vines 84

Himmel Auf Erden Rot, Christian Tschida (cabernet sauvignon) <sup>AT</sup>

bright notes of cherry jam with a deep plum undercoat & a soft smoky finish 98

Il Pazzo, Farnea (merlot) <sup>ITL</sup>

dark fruit, deep, savory & juicy 108

Munjebel Rosso, Frank Cornelissen (nerello mascalese) <sup>ITL</sup>

medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 110

Barolo Bussia, Cascina Pugnane (nebbiolo) <sup>ITL</sup>

medium, juicy, soft smooth dry tannins, blackberry, fennel, with a rustic finish 142

Red, Els Jelpins (sumoll) <sup>ESP</sup>

silky, medium weight, juicy, red fruits, with a hint cacao & minerals 175



to-go prices approx. 60% discounted, just ask server