

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.



AUGUST

SNACK

Flatbread – Bagna càuda 9

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FERMENTS PLATE

Daikon, cucumbers & kimchi 12

SHARE

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

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

Peach and burrata salad – fish sauce vinaigrette, shishitos, thai herbs, shallots, toasted peanuts & lime 17

ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, sungold tomato, oregano, capers, garlic, calabrian chillies & anchovies 19

Margherita – tomato sauce, buffalo mozzarella, fresh basil 20

White – pistachio pesto, mozzarella, ricotta, honey 22

Kimchi – tomato sauce, mozzarella, aged goat gouda, white sesame 22

Pepperoni – tomato sauce, mozzarella, pepperoni 20

Bacon with Spicy Pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 21

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 23

The Banger – tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 24

Burrata & Prosciutto Ham – tomato sauce, garlic, baby arugula, extra virgin olive oil & black pepper 30

Special Sausage and Broccoli – garlic cream base, finley farms sprouting broccoli, house spicy fennel sausage, parmesan cheese 22

Special Summer Corn – taleggio cheese, cream, corn, sungold tomatoes, black pepper, pickled fresno chili & parmesan 24

DESSERTS

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

Peaches & Cream – vanilla ice cream, yellow peaches, whipped cream, olive oil, black pepper 11

(v) – Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 4

Yuzu 5

Pelligrino (liter) 8

NON-ALCOHOLIC

Tepache Mango Chili 6

Tepache Watermelon Jalepeño 6

HARD KOMBUCHA

Swift - Dragonfruit 8

BEER

Eagle Rock - Bootsy IPA 8

Eagle Rock - Amwolf Pilsner 8

CIDER

Swift - Honeycrisp 8

Barbos Yeti [750ml] 35

DIGESTIF

Amaro Angeleno 10

CHAMPAGNE

Blanc des Blancs, Lelarge-Pugeot (chardonnay) ^{FR}

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

Shaman Champagne Grand Cru N.V., Marguet (pinot noir) ^{FR}

dry, balanced acidity, brioche, pear, golden apples & red fruits 170



NATURAL WINE

SPARKLING

Macabeu (pet-nat), Clot De Les Soleres (macabeo) ^{ESP}

dry, medium perlage, crisp pear, apple, almond with a hint of basil 17 gl

Wine Cooler, Wavy Wines (cab franc/grenache/merlot) ^{US}

dry, medium acidity, guava, pineapple, bell & chili pepper with a hint of anise 55

Crazy Crazy [pet-nat], Marto (riesling) ^{GER}

dry, juicy, pineapple, grapefruit, & apricot with good acid and structure 64

Vouvray Extra Brut, Domaine du Facteur (chenin) ^{FR}

dry, mineral driven with soft apple & pear notes 68

Naturel Restons Nature, Kumpf et Meyer (chenin blanc/sémillon) ^{FR}

elderflower, lemongrass, lychee and a seaside minerality with a dry & elegant finish 72

Sainte Genevieve Extra Brut, Domaine Vignes du Maynes (chardonnay) ^{FR}

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

Moje, Milan Nestarec (riesling) ^{CZ}

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

WHITE

Gewürztraminer Alsace, Trimbach (gewürztraminer) ^{FR}

medium body, floral & aromatic, honeysuckle, pear, faint ginger & melon with a fresh finish 19 gl

Sun White, Kontozisis Vineyards (malagouzia) ^{GR}

balanced acidity & oily structure with notes of melon, sage, white-flesh fruits, flowers & citrus 65

Aligoté, Vini Viti Vinci (aligoté) ^{FR}

dry, refreshing citrus, low acidity with a crisp mineral finish 70

En Chapon, Julien Altaber (chardonnay) ^{FR}

dry, light body with balanced acidity, salty lemon, popcorn kernels, fresh chopped almonds with a hint of kefir 100

Blanc 2020, Matassa (grenache gris/macabeu) ^{FR}

aromatic & bright white fruit notes with dried citrus peels, spices & flint 130

ROSÉ

Juju, Everwild Wines (syrah/voignier) ^{US}

dry & savory body with bursts of red & citrus fruits, celery, melon & peppercorns 17 gl

Miscela, Lammidia (trebbiano/montepulciano,/pecorino) ^{ITL}

light, bright, crisp, strawberry, watermelon, cherry acid bomb 62

Notre Terre, Domaine de Corbissac (grenache/mourvedre) ^{FR}

fresh & crisp notes of raspberry, peach, citrus & herbs with floral nuances 65

Mystère de Rosée, Michel Guignier (gamay) ^{FR}

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

Himmel Auf Erden Rosé, Christian Tschida (cabernet sauvignon) ^{AT}

strawberries, raspberries, light, well balanced with a little watermelon zing 105

Rosé, Els Jelpins (garancha/sumoll) ^{ESP}

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

NATURAL WINE

ORANGE

Vej, Podere Pradarolo (malvasia/malvasia di candia aromatica) ^{ITL}

light, bright, apricot on the nose, jasmine & stone fruit 18 gl

Komokabras Barrica, Entry os Rios (albariño) ^{ESP}

vibrant minerals, fennel, dry stone, green apple & kiwi with a saline finish 68

Salicornio Malvasia, Vinessens - Casa Balaguer (malvasia) ^{ESP}

medium-bodied, stone fruits, orange peel, hints of orange blossoms & peaches with a marked salinity & dry finish 68

Genuine Blanc, De Levende (chardonnay) ^{US}

dry, medium bodied, lemon & lime citrus, oranges, honeycrisp apples with a hint of vanilla 70

Zibibbo Bianco, Giovanni Benvenuto (zibibbo di pizzo) ^{ITL}

light to medium body, aromatic nose, summer stone fruits & jasmine petals 76

T'ara rá, Cantina Giardino (greco di tufo) ^{ITL}

dry, full body, medium acidity, hibiscus, dried pears, cantaloupe, orange zest, elderflower & honeydew 100

Himmel Auf Erden II Maische Vergoren, Christian Tschida (scheurebe/weissburgunder) ^{AT}

dry, floral, aromatic, golden honey, orange, grapefruit & citrus 108

Skin-Contact Feel Good, Domaine de Chassorney (savagnin) ^{FR}

ripe apples, orange citrus, spices, seaweed, salt, medium acidity & smooth tannins 140

RED

Rosso, Indigeno (trebbiano/montepulciano) ^{ITL}

light, juicy, effervescent, cherrybomb with cranberry acidity 17 gl

Strja Barbera d'Asti, Montestregone (barbera) ^{ITL}

red berry fruits, cacao, tobacco, black pepper with a smooth & dry finish 17 gl

Malice 2020, Vignoble le Temps d'Aimer (cabernet franc/cabernet sauvignon) ^{FR}

light tannins, smoky body, white pepper, cinnamon with black forest fruits 78

Rosso, Le Coste (sangiovese) ^{ITL}

dry, medium body, blackberry jam, rhubarb, fresh cranberries, tobacco, black pepper & winter spices 88

Atanasius Rot, Gut Oggau (zweigelt) ^{AT}

dry, medium body, pomegranate, blueberry & pepper with notes of tobacco, mushroom & forest twig 102

Echalier Saumur-Champigny, Domaine Bobinet (cabernet franc) ^{FR}

dry, medium acidity/body/tannins, licorice, ripe cherries, roasted bell peppers, green chilies & red plums 115

Bedeau Rouge, Frédéric Cossard (pinot nero) ^{FR}

notes of cinnamon & nutmeg with bing cherries & a hint of oak 120

Trousseau Arbois, Domaine de la Pinte (trousseau) ^{FR}

soft tannins, bright red fruit, pepper, juicy, with floral notes 120

Ganache, L'Octavin (grenache) ^{FR}

dry, balanced acidity & body, candied cherry, cinnamon, mint & dark chocolate 125

Red, Els Jelpins (sumoll) ^{ESP}

silky, medium weight, juicy, red fruits, with a hint cacao & minerals 155

MAGNUMS

Susucaru, Frank Cornelissen (nerello mascalese) ^{ITL}

light to medium body, dry, bright red fruits, with smoky minerals 185

Munjebel Rosso, Frank Cornelissen (nerello mascalese) ^{ITL}

medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 285

