

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.



SEPTEMBER

SNACK

Flatbread – Bagna càuda 9

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, extra virgin olive oil & black pepper 30

Special Sausage & Peppers – shishitos, habanada & nardello peppers, shallots, mozz, mint, parsley, oil & vinegar 24

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

Special Vegan Corn - tofu, corn, nardello peppers, shisitos, allepo pepper, pickled shallots & fresh basil 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

Yuzu 5

NON-ALCOHOLIC

Tepache Mango Chili 6

Tepache Grapefruit Lime 6

HARD KOMBUCHA

Swift - Dragonfruit 8

BEER

Highland Park - Baseball Lager Pilsner 8

Eagle Rock - Populist IPA 8

CIDER

Stem - Salted Cucumber 8

Swift - Dry Apple 8

DIGESTIF

Amaro Angeleno 10

CHAMPAGNE

Blanc des Blancs [2016], Lelarge-Pugeot (chardonnay) ^{FR}

dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120



NATURAL WINE

SPARKLING

Rosso Viola [2020], Vigneto Saetti (lambrusco) ^{ITL}

dry, juicy, fizzy, cherry, cranberry with smoky pepper 15 gl

Lubigo [2020], Croci (ortruogo) ^{ITL}

light body, soft & fragrant with notes of macadamia nuts, olives, apricots & hints of yellow fruits 15 gl

Pét Moon White [2021], Neighborhood Winery (chardonnay) ^{US}

dry, bright, vibrant tropical fruits with fresh peaches, sea salt lemon peels & balanced acidity 60

Piccolo [2021], Oest (pinot noir/cab sauvignon/sauvignon blanc/clos saron apples) ^{US}

light, floral fizz, orchard minerals with notes of red berries 65

Naturel Restons Nature [2020], Kumpf et Meyer (chenin blanc/sémillon) ^{FR}

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

Sainte Genevieve Extra Brut [2018], Domaine Vignes du Maynes (chardonnay) ^{FR}

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

Moje [2020], Milan Nestarec (riesling) ^{CZ}

bright, ginger, whiff of citrus honey with wild herb notes 140

WHITE

Blanc [2021], Domaine de Majas (rolle) ^{FR}

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

Auxerrois [2020], Jean Ginglinger (auxerrois) ^{FR}

med body, dry, bright minerals, zesty pineapple, lemon, grapefruit, with traces of melon & apricot 62

Bourgogne Landré [2019], Dominique Derain (chardonnay) ^{FR}

light, dry, juicy, fine acidity, chalky minerality with notes of apples, citrus, anise & fennel 86

En Chapon [2019], 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

Litrozzo Rosato [2021], Le Coste (procanico) ^{ITL}

dry, light body, spiced gooseberries, smoked watermelon, pink grapefruit with wild tarragon 18 gl

Nas del Gegant [2020], Escoda-Sanahuja (trepas/garnacha) ^{ESP}

dry, med body, smokey fruit punch, crushed flowers, cloves with a bright and balanced acidity 62

Verano Rosé [2021], Kindeli (syrah/chardonnay/gewürztraminer) ^{NZ}

dry, crisp acidity, floral, spicy red fruit notes of tomato & cherries 65

Lamoresca [2021], (nero d'vvola, frappato/moscato) ^{ITL}

fresh summer berries, sweet spice, leather, texture 80

Mystère de Rosée [2020], Michel Guignier (gamay) ^{FR}

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

Rosé [2018], Els Jelipins (garnacha/sumoll) ^{ESP}

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

NATURAL WINE

ORANGE

Bianco NV [2021], Le Coste (trebbiano/malvasia/roschetto/romanesco/petino) ^{ITL}
dry, bright acidity and freshness with rich pomelo, basil sherbet, verbena, mango and salted starfruit 18 gl

Raiz Branco [2020], Tiago Teles (loureiro) ^{PT}
semi-dry, aromatic, ginger, crisp apple, peaches, lemon zest with balanced tannins & acidity 65

A-Grafo Roditis [2020], Kontozisis Vineyards (rhoditis/limniona) ^{GR}
dry, full body, orange & lemon, tangerine, apple & melons with a hint of mango & elderflower 68

Dinavolino Bianco [2019], Denavolo Rivergaro (marsanne/ortrugo) ^{ITL}
nose of jasmine & orange peel, notes of stone fruits & hazelnut with balanced tannins, acidity & dried herbs 94

Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe/weissburgunder) ^{AT}
dry, floral, aromatic, golden honey, orange, grapefruit & citrus 100

T'ara rá [2020], Cantina Giardino (greco di tufo) ^{ITL}
dry, full body, medium acidity, hibiscus, dried pears, cantaloupe, orange zest, elderflower & honeydew 100

Skin-Contact Feel Good [2020], Frédéric Cossard (savagnin) ^{FR}
ripe apples, orange citrus, spices, seaweed, salt, medium acidity & smooth tannins 125

RED

Sub Rosso [2021], Indigeno (trebbiano/montepulciano) ^{ITL}
light, juicy, effervescent, cherrybomb with cranberry acidity 17 gl

Litrozzo [2021], Le Coste (sangiovese) ^{ITL}
light to medium, dry, a little juicy, blueberry & cranberry notes 18 gl

Pino Nero [2019], Lammidia (pinot nero) ^{ITL}
light to medium, dry, slight effervescence, cherry tang, pepper & spice 64

Atanasius Rot [2020], Gut Oggau (zweigelt) ^{AT}
dry, medium body, pomegranate, blueberry & pepper with notes of tobacco, mushroom & forest twig 102

Echalier Saumur-Champigny [2016], Domaine Bobinet (cabernet franc) ^{FR}
dry, medium acidity/body/tannins, licorice, ripe cherries, roasted bell peppers, green chilies & red plums 105

Trousseau Arbois [2018], Domaine de la Pinte (trousseau) ^{FR}
soft tannins, bright red fruit, pepper, juicy, with floral notes 110

Jazpémi [2018], Barbacán (nebbiolo) ^{ITL}
balanced ripe red fruits harmonized with peppery spices & light to medium body with soft velvet tannins 115

Bedeau Rouge [2019], Frédéric Cossard (pinot nero) ^{FR}
notes of cinnamon & nutmeg with bing cherries & a hint of oak 120

Red [2018], Els Jelpins (sumoll) ^{ESP}
silky, medium weight, juicy, red fruits, with a hint cacao & minerals 135

MAGNUMS

Susucaru [2020], Frank Cornelissen (nerello mascalese) ^{ITL}
light to medium body, dry, bright red fruits, with smoky minerals 185

Munjebel Rosso [2018], Frank Cornelissen (nerello mascalese) ^{ITL}
medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 285

