

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 take over 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.

START

Flatbread 6

Burrata - cherry tomatoes, white balsamic, shallot, mint +12

Bagna Cauda - charred seasonal vegetables 12

Grilled Maitake - green peppercorn, shallot, agretti 14

SHARE

Marinated olives 6

White Kimchi 6

Pickled Cucumber Salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)

Market Lettuce – kashk, herbs, breadcrumbs, capers 14

Chicories- red beets, marcona almonds, zamorano 16

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, olive oil (v) 15

Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chillies, anchovies 19

Margherita – tomato sauce, buffalo mozzarella, fresh basil 21

Pepperoni – tomato sauce, mozzarella, pepperoni 21

White – pistachio pesto, mozzarella, ricotta, lemon 24

Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25

The Banger – tomato base, mozzarella, salami, house 'nduja, fermented mustard seeds, honey & basil 25

Stracciatella & Prosciutto Ham - tomato sauce, basil, coffee-infused honey, garlic 30

Special Specorino- mozzarella, pecorino romano, speck, pear mostarda, walnut 25

Special The Nightshade - tahini, sweet peppers, chermoula (v) 24

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

Soy Sauce Caramel Sundae - vanilla bean ice cream, hot fudge, peanuts 7

Strawberry Granita- puffed buckwheat 8 (v)

Chocolate Tart - raspberries, sea salt 12

(v) –Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

NON-ALCOHOLIC

Tepache - Watermelon Jalapeno or Hibiscus 5

Kimino - Sparkling Yuzu or Apple 5

HOT TEA

Rishi - Lavender Mint 5 Yuzu Peach 5

ESPRESSO

Joshue Tree Coffee Co.

Single 4 Double 7

BEER

Highland Park Brewery

Fill Pils 10

Hello LA IPA 10

CIDER

Newtown Pippin Cider, Benny Boy 10

Bardos & Wavy Wines Collab- grape and apple co-ferment (750ml) 60

DESSERT WINE

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

Vermut Lustau 12

Flora Vermouth Spritz 15

CHAMPAGNE

Blanc des Blancs [2017], Lelarge-Pugeot (chardonnay) ^{FR}
dry, bold brioche, lightly honeyed, fine mousse, grapefruit citrus 132

Shaman [2019] Benoit Marguet, Grand Cru N.V. (pinot noir, chardonnay) ^F
dry rose, balanced acidity, creamy brioche, pear, golden apples & red fruits 145

NATURAL WINE

SPARKLING

- Ancestrale [2022] Cellar Tanca Els Ulls (macabeo) catalonia ^{SP}
dry light-medium body skin contact, salty citrus, dried herbs, green apple acidity 18 gl
- Rosato Frizzante [NV] Cantina Furlani (pinot noir) trentino alto-adige ^{ITL}
dry, medium body, pink, flinty minerals, wild berries, juicy cherry, grapefruit 17 gl
- Prosecco Extra Brut [NV] Domini Del Leone (glera) veneto ^{ITL}
dry, meyer lemon, yellow pear, passionfruit, fine bubbles, bright acidity 50
- Cinciallegra [2021] Il Roccolo di Monticelli (garganega, trebbiano) veneto ^{IT}
skin contact, straw & herbs, bread crust, bright acidity, dried citrus 65
- Petite Pearl [2020] Fable Farm (petite pearl) vermont ^{USA}
sparkling red, deep tart cranberry, apple blossom, rustic & cideresque 80
- Ancestral Xarel-lo [2020] Joan Rubio (xarel-o) penedes ^{SP}
dry, green apple, creamy body, candied lemon zest with a fresh acidic finish 82
- Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia ^{CZ}
dry, elderflower, green flower, crunchy white fruit, refreshing fliny acidity, saline and breadcrumbs 84
- Fetembulles [2022] Jean Pierre Robinot (chenin) loire ^{FR}
dry, energetic and structured, golden hued, fresh bread and green apples 90
- Premices Blanc de Noirs [2019], Dame Jeanne 2019, (pinot noir) burgundy ^{FR}
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100
- La Chassornade [2021], Frédéric Cossard (aligoté) burgundy ^{FR}
dry, fresh & vibrant petillant, lemon, sea salt with chalky minerals 114

WHITE

- Savadonnay [2018] Croix & Courbet (chardonnay, savagnin) jura ^{FR}
medium body, dry & savory, ripe peach, creamy almonds, honeysuckle saline finish 17 gl
- Piak! [2023] Sebastien Bobinet (cabernet franc *direct press*) loire ^{FR}
light-medium body, dry asian pear, apple, creamy minerals, cherry undertone 54
- Chenin Blanc [2022] Domaine Mosse (chenin) loire ^{FR}
medium body, rich minerals. balanced acidity, dark honey & honeysuckle, apple, quince 74
- Izaki [2021] Alfredo Egia (petit courbu, petit manseng) txakoli ^{basque}
medium body, grilled lemon, fennel & flinty minerals, rich and textural acidity 86
- Lune Rousse [2021] La Ferme des Sept Lunes (roussanne) cotes du rhone ^{FR}
full-medium body, mediterranean minerals, meyer lemon and olive oil, yogurt and bread crumbs 88
- C'est Tout [2020] Michael Georget (macabeu, grenache gris & noir) roussillon ^{FR}
medium body, lean refreshing minerals, complex acacia honey & flat peach 96
- Himmel Auf Erden [2020] Christian Tschida (weissburgunder) burgenland ^{AT}
light to medium, juicy, cucumber & citrus mix with a touch of minerals 100
- Bigotes [2021] Frédéric Cossard (chardonnay) burgundy ^{FR}
dry, med/full body, complex minerality, fresh apple, stone fruits, brown sugar, citrus w/a clean saline finish 112
- En Remilly [2019] Dominique Derain, 1ere Cru (chardonnay) burgundy ^{FR}
dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

NATURAL WINE

PINK

- Esperanza Rose [2022] Domaine Carterole (grenache, syrah) rousillon ^{FR}
dry, floral and summery, juicy wild forest fruit, greenish spice, grapefruit acidity 17 gl
- Une Tranche Rose [2021] Phillippe Jambon, Denis Tardieu (syrah) beaujolais, rhone ^{FR}
dry, medium body, spicy watermelon, grapefruit, mint, cinnamon, delicate acidity 60
- Voila L'Ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
dry, light body, smooth, peppery, strawberry, fresh herbs, wildflower 68
- Super Pink! [2022] Fred Cossard (cinsault) provence, burgundy ^{FR}
light to medium, pale and gentle flowers, crisp red berry and touches of citrus 86
- Caboret [2021] 02Y (gamoret) jura/savoie ^{FR}
light body, rose colored, balanced acidity, wild cherry, blood orange, fruity red candy & minerals 102
- Himmel Auf Erden Rose [2021] Christian Tschida (cabernet franc) burgenland ^{AT}
fresh & complex, marzipan, pomegranate, red currants & cherries 112
- Rosé [2018] Els Jelpins (garancha/sumoll) penedes ^{ESP}
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

ORANGE

- Weiss [2021], Weingutt Mann (scheurebe, muller thurgau, huxelrebe, silvaner) ^{GER}
Light-medium body, golden hue, dried quince, chamomile, complex & floral, mineral meyer lemon 19 gl
- Eros de David [2022] Les Vins Pirouettes (gewurztraminer, riesling, muscat) alsace ^{FR}
medium body, deep orange color, ripe stone fruit, citrus rind & waxy minerals 16 gl
- The Flood [2022] Swick Wines (gewurztraminer/chardonnay/semillion) ^{US}
medium body, aromatic, tropical tangerine, guava, pineapple, sharp earthy acidity 64
- Gus [2023] Domaine Carterole (grenache gris, cinsault) roussillon ^{FR}
medium body, smooth acidity, dry & expressive seaside citrus, wildflower, sunshine 74
- Demoiselle [2022], Rietsch (gewürztraminer) alsace ^{FR}
medium body, bright acidity, amber, floral, tropical, mineral with energetic finish 84
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon ^{FR}
medium body, pine resin, flat peach, provencal herb aromatics, seaside minerals 86
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli ^{ITL}
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 90
- La Gorda Yori [2022] Bichi (palomino, chenin blanc, sauv blanc) baja california ^{US}
medium body, grippy tannins sandalwood and orchard fruit aromas with breadcrumb notes 92
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe/weissburgunder) burgenland ^{AT}
dry, elegant, floral, aromatic, golden honey, orange, grapefruit & citrus 100
- Theodora, Gut Oggau (chardonnay) burgenland ^{AT}
green apple, citrus & peach, smooth acid, silky body with minerals 110
- Rafling 'Skin Contact' [2020] Fred Cossard (riesling) burgundy ^{fr}
exotic and exciting tannin, dried and fresh citrus, woody spices & clove 140

RED

Alluvions [2022] Joe Chandellier (carignan, aramon) rhone ^{FR}

light-medium body, fresh palate, raspberry & plum, earthy mushroom & bread notes 16 gl

Vino Rosso [2018] Vino del Poggio (barbera) emilia romagna ^{IT}

medium body, dark fruits, savory acidity, peppery effervescence 17 gl

Zot [2022] La Cave Apicole (field blend assemblage) roussillon ^{FR}

served cold light body, wild strawberry, herbaceous acidity, floral aromatics 62

Titet [2023] Bruno Duchene (grenache noir/blanc/gris) roussillon ^{FR}

light body, juicy red fruit, citrus, watermelon, blueberry, summery acidity 65

Vicinale [2022] La Visciola (cesane del piglio) lazio ^{IT}

medium body, hearty and savory, iron and herbs, deep red black fruits and olives 70

Apus [2022] l'Absurde Genie des Fleurs (carignan) languedoc ^{FR}

light-medium body, fresh & zippy, juicy plum, deep ripe warmth, mediterranean herbs 72

Les Paradetes [2022] Celler Escoda (garnatxa, carinyena) catalonia ^{SP}

medium body, refined acidity, gentle tannins, juicy red cherry, mint & white pepper 76

Pur Breton [2023] Olivier Cousin (cabernet franc) loire ^{FR}

medium body, rustic tannins, dark juicy plum fruit, supple & smokey, herbaceous acidity 80

La Souteronne [2022] Herve Souhaut (gamay) cotes du rhone ^{FR}

medium body, delicate red cherry and forest floor, violet flowers & smoky 88

GT [2021] Partida Creus (garrut aka monastrell) catalonia ^{SP}

medium to full body, savory blackcurrant, black pepper, balsamic strawberries 90

Clandestinus [2020] Imanol Garay (garnatxa) navarra, pays basque ^{SP}

medium body, delicate dry dark raspberry, provencal spice and leather, elegant palate, fresh savory acids 96

Concerto di Venezia [2021] Jean Pierre Robinot (cabernet franc, pineau d'aunis) loire ^{FR}

full-medium body, bright acidity, complex blackcurrant, pepper, oregano, earthy cepe mushroom 105

Le Rouge [2022] Domaine de la Loue (trousseau, ploussard) jura ^{FR}

light-medium body, juicy wild strawberry, wildflower bouquet, forest floor, zingy acidity 112

La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy ^{FR}

dry & light bodied, bright sour cherry, earthy wild strawberry, graham cracker and nutmeg 115

Bedeau Rouge [2021], Frédéric Cossard (pinot noir) burgundy ^{FR}

light to medium body, earthy notes with bing cherries & a hint of oak 120

Josephine [2020], Gut Oggau (blaufränkisch/roesler) burgenland ^{AT}

dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

MAGNUMS

RED

Rouge [2020] Matassa (sumoll) languedoc ^{FR}

light cherry, medium body, leather, earthy, pomengranate & balsamic spice 168

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy ^{FR}

dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210