

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

Marinated olives 6
Sourdough Flatbread 6

SHARE

Pickled Cucumber Salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)
Market Lettuce – kashk, herbs, breadcrumbs, capers 14
Chicories- red beets, marcona almonds, manchego 16
Burrata - cherry tomatoes, brooks cherries, white balsamic, shallot, mint, carta di musica 18

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, 'nduja, fermented mustard seeds, honey & basil 25
Stracciatella & Prosciutto Ham - tomato sauce, basil, coffee-infused honey, garlic 30
The Tahini Torpedo -torpedo onions, chermoula (v) 24

Special Bacon & Pickled Pineapple Pizza- tomato sauce, bacon, pickled pineapple & fresnos, mozzarella, cilantro 25

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

Soy Sauce Caramel Sundae - vanilla bean ice cream, hot fudge, peanuts 7
Melon Granita- sugarcube cantaloupe, coconut condensed milk, mint, pepitas 9 (v)
Summer Fruit - blenheim apricots, salted chantilly, toasted buckwheat, chervil, olive oil 10

(v) –Vegan
please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

NON-ALCOHOLIC

Phony Negroni Mezcal 12

Tepache - Watermelon Jalapeno or Hibiscus 5

Kimino - Sparkling Yuzu or Apple 5

HOT TEA

Rishi - Lavender Mint 5 Jasmine Green 5

ESPRESSO

Joshue Tree Coffee Co.

Single 4 Double 7

BEER

Highland Park Brewery

Baseball Lager 10

Hello LA IPA 10

CIDER & PIQUETTE

Newtown Pippin Cider, Benny Boy 10

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

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins - alsace^{FR} 62

APERITIF

Flora Vermouth Spritz 15

St. Agrestis Aperol Spritz 16

DESSERT WINE

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

Vermut Lustau Rojo 14

CHAMPAGNE

Pinot Meunier 1ere Cru [2016] Herve Raflin (pinot meunier)^{FR}
extra brut, rich hazelnut skin, blood orange, bold black fruit, lean saline/mineral finish 115

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
- Rosso Frizzante [NV] Furlani (tyroldego, marzemino, turca, negrara) trento alto-adige ^{ITL}
light dry sparkling red, bell pepper, wild strawberry, white peppercorn, crisp acidity 17 gl
- Campe dello [2021] Croci (malvasia di candia, trebbiano, ortugo) emilia romagna ^{ITL}
dry, skin contact, aromatic herbs, apricot & orange peel, gentle grippy tannins 58
- Valdobbiadene Prosecco [2022] Casa Coste Piane (glera) veneto ^{ITL}
dry, soft bubbles, delicate vanilla & pear, balanced salinity & minerality 65
- Partage [2023] Olivier Cousin (cabernet franc) loire ^{FR}
dry sparkling rose, electric candied red fruit, subtle spice, herbaceous finish 82
- 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

- La Chimere [solera] Domaine Brand (riesling) alsace ^{FR}
medium body, dry & nutty, orange blossom, honey, dried apricot refreshing minerals 17 gl
- Blanc Gris [2020] Jean Ginglinger (pinot gris, pinot blanc) alsace ^{FR}
medium body, dry, textured acidity, meyer lemon, guava, resin aromatics 64
- Le Blanc [2021] Barbichette Wines (riesling) seneca lake ^{USA}
light-medium body, white peach, key lime, stony minerality, refreshing acidity 68
- Welschriesling Opok [2022] Tauss (welschriesling) styria ^{AT}
medium body, dry, green apple & lemon, lime zest, apple blossom, tropical minerals 74
- Izaki [2021] Alfredo Egia (petit courbu, petit manseng) txakoli ^{basque}
medium body, grilled lemon, fennel & flinty minerals, rich and textural acidity 86
- C'est Tout [2020] Michael Georget (macabeu, grenache gris & noir) roussillon ^{FR}
medium body, lean refreshing minerals, complex acacia honey & flat peach 96
- Steiner Gewurztraminer [2020] Jean Ginglinger (gewurztraminer) alsace ^{FR}
medium body, floral, elegant minerality, lychee, yeasty honeysuckle 98
- Himmel Auf Erden [2020] Christian Tschida (weissburgunder) burgenland ^{AT}
light to medium, juicy, cucumber & citrus, delicate mineral kiss 100
- 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

- Litrozzo Rosato [2022] Le Coste (sangiovese, aleatico, procanico) lazio ^{FR}
light body, spiced gooseberries, smoked watermelon, pink grapefruit, wild tarragon 17 gl
- Une Tranche [2021] Philip Jambon (carignan, syrah) rhone ^{FR}
dry, light body, fresh citrus & mineral, juicy red fruits, lean & zippy acidity 62
- Louisa [2021] Domaine de la Reniere (cabernet franc, chenin) loire ^{FR}
dry, light body, rose hip, pomegranate, peppery effervescence, lemon lime zest 65
- 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 (garnacha, sumoll) penedes ^{ESP}
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

ORANGE

- Catavela [2022] Denavolo (malvasia di candia, marsanne, ortrugo) emilia romagna ^{ITL}
medium bodied, dandelion & orange flower nose, straw gold & grapefruit, delicate finish 16 gl
- The Flood [2022] Swick Wines (gewurztraminer, chardonnay, semillion) oregon ^{USA}
medium body, aromatic tangerine, pineapple freshness, sharp earthy acidity 17 gl
- Ex Alba [2022] Podere Pradarolo (trebbiano d'abruzzo) emilia-romagna ^{ITL}
medium body, candied ginger, tangerine, honey & herbs, lush minerals 60
- Ça Me [2023] Domaine les Maisons Brûlées (sauvignon blanc) loire ^{FR}
medium body, textural & rich, grapefruit, pineapple, tobacco, eucalyptus 68
- Vino Bianco [2021] Vino del Poggio (ortrugo) emilia-romagna ^{ITL}
medium body, bold aromatics & mouthwatering acidity, tangerine, persimmon, white blossoms 74
- Si Rose, Christian Binner (gewurztraminer, pinot gris) alsace ^{FR}
medium body, deep rose color and aromatics, balanced tropical stone fruit, long elegant acidic finish 82
- La Peur du Rouge (2022) Les Temps des Cerises (chardonnay, clairette) languedoc ^{FR}
medium body, orange peel & citrus, floral honey, yeasty brioche, cedar minerals, lively palate 88
- 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 ^{MEX}
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

Les Nouettes [2023] JC Garnier (pineau d'aunis, grolleau) loire ^{FR}

light body, fresh strawberry, cherry cola, bergamot, rosemary, white peppercorn, bright acidity 16 gl

Le Mat du Raisin [2021] Cascina degli Ulivi (barbera, dolcetto) piedmont ^{ITL}

medium body, raisined plum & fig, crunchy blackberry, tart cherry, mild acidity, silky tannins 17 gl

Rosso Isi [2022] Alessandro Viola (nero d'avola, nerello mascalese) sicily ^{ITL}

medium body, dark plum & cherry, fresh & easy going, liquorice root, soft tannins 58

Deferlante Rouge [2023] Olivier Cohen (merlot, carignan, ugni blanc) languedoc ^{FR}

light-medium body, co-ferment, wild strawberry cherry jam, rose aromatics, refreshing salinity 66

Should we just rely on luck? [2022] Anders Frederick Steen (chardonnay, syrah, grenache cinsault) northern rhone ^{FR}

served chilled light pink style, off dry, slight fizz, candied strawberries, juicy & complex & structured 75

La Guerrierie [2022] Clos du Tue-Boeuf (cot, gamay) loire ^{FR}

medium body, soft tannins, violet & plum, eucalyptus, crunchy red fruit, complex spices 77

Le Zu de Fruit [2022] Jerome Lambert (grolleau) loire ^{FR}

light-medium body, bistro style, sour red cherry & pepper, rustic elegance 77

Nerocapitano [2022] Lamoescia (frappato) sicily ^{IT}

medium body, refined acidity, gentle tannins, black cherry & olives, bitter herbs 80

Zapoi [2022] Frédéric Cossard (gamay) burgundy / beaujolais ^{FR}

light-medium body, delicate crisp raspberry, stony crunch, blood orange bitters 88

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

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

La Presse [2021] Francois Blanchard (cabernet franc, cabernet sauvignon) loire ^{FR}

medium-full body, smooth structure, white pepper, black forest fruit, rosemary & vanilla 92

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

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

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

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

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}

light cherry, medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114

Cuvee Auguste [2020] Clos des Vignes du Mayne (pinot fin) burgundy ^{FR}

medium-full body, cherries mingling w/ rose petals, melting tannins, sweet soil tone & spice 115

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

medium-light body, bright sour cherry, earthy wild strawberry, graham cracker and nutmeg 115

Merci [2022] Novice (poulsard) jura ^{FR}

light body, zippy pomegranate & citrus, cepe mushroom, tight acidity 128

Col du Loup [2019] Clos du Rouge Gorge (grenacche) rousillon ^{FR}

medium body, blueberry & bramble, wild licorice, stony elegance, long delicate finish 164

Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland ^{AT}

medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

MAGNUMS

ORANGE

Anfora Bianco [2021] Cantina Giardina (coda di volpe, fiano) campania ^{ITL}
light to medium body, floral, grapefruit, refreshing bruised apple, saline minerals 94

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli ^{FR}
medium body, honey mustard, chamomile, apricot & honey, caramel rich, saline edge 192

RED

Octobre [2023] Les Foulards Rouges (syrah, grenache) languedoc^{FR}
light to medium body, young lively and energetic, crunchy red fruit, violet flowers 110

Rouillon [2022] Clos du Tue-Boeuf (pinot noir, gamay) loire ^{FR}
medium body, rosemary & sage, cedar, cranberry, wild strawberry, mild acidity, velvety tannins 126

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}
light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 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