

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

Sourdough Flatbread 4

Marinated olives 6

Apero Plate - serrano ham, gruyere, pear mostarda, flatbread 14

## SHARE

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

Market Lettuce – kashk, herbs, breadcrumbs, capers 14

Watermelon & Feta - whipped feta, watermelon, mint, seeded cracker 14

Bagna cauda- grilled market vegetables 12

Burrata - heirloom tomatoes, strawberry vinaigrette, anisse hyssop 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

\* The Tahini Torpedo -torpedo onions, chermoula (v) 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

\*\*Special\*\* El Toro - romesco, manchego, toro de oro peppers, pine nut gremolata 27

\*\*Special\*\* Lahmajaun - spiced lamb, pickled shallots, cilantro, mint, lemon, creme fraiche 27

Sides - Crème Fraîche Ranch 4    Parmesan 3    Salsa Macha 3

## DESSERTS

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

Pistachio Financier - strawberry rhubarb jam, vanilla custard, market fruit 13

Chocolate cake - vanilla frosting 14

(v) –Vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Mountain Valley Spring Water 5

### NON-ALCOHOLIC

Phony Negroni 12

Tepache

Watermelon Jalapeño or Grapefruit Lime 5

Kimino

Sparkling Apple or Sparkling Yuzu 5

### HOT TEA

Lavender Mint or Yuzu Peach Green Tea 5

### BEER

Highland Park Brewery

Baseball Lager 10

Hello LA IPA 10

### CIDER & PIQUETTE

Newtown Pippin Cider, Benny Boy 10

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins - alsace<sup>FR</sup> 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)<sup>FR</sup>  
extra brut, rich hazelnut skin, blood orange, bold black fruit, lean saline/mineral finish 115

Shaman [2019] Benoit Marguet, Grand Cru (pinot noir, chardonnay)<sup>FR</sup>  
dry rose, balanced acidity, creamy brioche, pear, golden apples & red fruits 145

## NATURAL WINE

### SPARKLING

- Campedello [2021] Croci (malvasia di candia, trebbiano, ortugo) emilia romagna<sup>ITL</sup>  
dry, skin contact, aromatic herbs, apricot & orange peel, gentle grippy tannins 16 gl
- Rosso Frizzante [NV] Furlani (tyroldego, marzemino, turca, negrara) trento alto-adige<sup>ITL</sup>  
light dry sparkling red, bell pepper, wild strawberry, white peppercorn, crisp acidity 17 gl
- Ancestrale [2022] Cellar Tanca Els Ulls (macabeu) catalonia<sup>SP</sup>  
dry light-medium body, salty citrus, dried herbs, stone fruit acidity 67
- Partage [2023] Olivier Cousin (cabernet franc) loire<sup>FR</sup>  
dry sparkling rose, electric candied red fruit, subtle spice, herbaceous finish 82
- Ancestral Xarel-lo [2020] Joan Rubio (xarel-o) penedes<sup>SP</sup>  
dry, green apple, creamy body, candied lemon zest with a fresh acidic finish 82
- Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia<sup>CZ</sup>  
dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline and breadcrumbs 84
- Fetembulles [2022] Jean Pierre Robinot (chenin) loire<sup>FR</sup>  
dry, energetic and structured, golden hued, fresh bread and green apples 90
- Premices Blanc de Noirs [2019], Dame Jeanne 2019, (pinot noir) burgundy<sup>FR</sup>  
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100
- La Chassornade [2021], Frédéric Cossard (aligoté) burgundy<sup>FR</sup>  
dry, fresh & vibrant petillant, lemon, sea salt with chalky minerals 114

### WHITE

- Zumo [2023] La Cave Apicole (macabeo, grenache gris) roussillon<sup>FR</sup>  
medium body, citrus & honey, apricot & acacia, mineral rich & floral 17 gl
- Savadonnay [2019] Croix & Courbet (chardonnay, savagnin) jura<sup>FR</sup>  
medium body, clean, crisp, green apple, yellow pear with subtle buttery notes 18 gl
- La Boheme [2023] Marc Pesnot (melon de bourgogne) loire<sup>FR</sup>  
light-medium body, dry, broad & creamy, unripe stone fruit, white florals, seashell minerality 60
- Cuvee Particuliere [2022] Bruno Schueller (gewurztraminer) alsace<sup>FR</sup>  
medium body, fermented honey, cloudy lychee, crunchy acid, mineral & saline finish 68
- GG [2022] Domaine Malpaso (grenache gris) roussillon<sup>FR</sup>  
medium body, apricot & flat peach, herbaceous, complex, oily yet structured 68
- Allez Goutons [2023] Domaine Derain (aligote) burgundy  
light-medium body, fresh lemon citrus, mineral loaded, slight salinity, long textured finish 82
- La Roche [2023] JC Garnier (chenin) loire<sup>FR</sup>  
light-medium body, classic profile, pear & quince, chalky citrus, clean minerals 86
- C'est Tout [2020] Michael Georget (macabeu, grenache gris & noir) roussillon<sup>FR</sup>  
medium body, lean refreshing minerals, complex acacia honey & flat peach 96
- Steiner Gewurztraminer [2020] Jean Ginglinger (gewurztraminer) alsace<sup>FR</sup>  
medium body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98
- Himmel Auf Erden [2020] Christian Tschida (weissburgunder) burgenland<sup>AT</sup>  
light to medium, juicy, cucumber & citrus, delicate mineral kiss 100
- En Remilly [2019] Dominique Derain, 1ere Cru (chardonnay) burgundy<sup>FR</sup>  
dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

## PINK

- Litrozzo Rosato [2022] Le Coste (sangiovese, aleatico, procanico) lazio <sup>ITL</sup>  
light body, spiced gooseberries, smoked watermelon, pink grapefruit, wild tarragon 17 gl
- Verres [2018] Ad Vinum (grenache noir & blanc, counoise, roussane, syrah) rhone <sup>FR</sup>  
dry, rustic rosato style, savory watermelon, tomato vine, delicate tannins 56
- Rose [2022] Alessandro Viola (nero d'avola) sicily <sup>ITL</sup>  
medium body, tart strawberries, blood orange, peppery aromatics 62
- Super Pink! [2022] Fred Cossard (cinsault) provence, burgundy <sup>FR</sup>  
light to medium, pale and gentle flowers, crisp red berry and touches of citrus 86
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon <sup>FR</sup>  
light-bodied, fritz & herbaceous, rhubarb & rose petal, mineral finish 92
- Caboret [2021] 02Y (gamoret) jura, savoie <sup>FR</sup>  
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 <sup>AT</sup>  
fresh & complex, marzipan, pomegranate, red currants & cherries 112

## ORANGE

- Rio Bagno Bianco [2021] Andrea Bragnani (albana, famoso, trebbiano) emilia romagna <sup>ITL</sup>  
medium body, olive oil & citrus rind, stone fruit acidity, long mineral finish 16 gl
- Catavela [2022] Denavolo (malvasia di candia, marsanne, ortruogo) emilia romagna <sup>ITL</sup>  
medium body, dandelion & orange flower nose, straw gold & grapefruit, delicate finish 16 gl
- The Flood [2022] Swick Wines (gewurztraminer, chardonnay, semillion) oregon <sup>USA</sup>  
medium body, aromatic tangerine, pineapple freshness, sharp earthy acidity 62
- La Plana de Guiu [2023] Mendall (macabeu) catalonia <sup>SP</sup>  
Light-medium body, floral & herbs, citrus & chalky minerals, pear & meyer lemon 66
- Sauvignon M [2022] Vini Viti Vici (sauvignon blanc) burgundy <sup>FR</sup>  
light-medium body, cloudy salty green pear & citrus, smooth acid, velvety soft tannins 68
- Chien Noir, Chat Blanc [2021] Domaine in Black (auxerrois, pinot noir) alsace <sup>FR</sup>  
medium body, tart red cherry mint & blood orange bitters, mineral driven finish 77
- Maceratum [2021] Fongoli (trebbiano spoletino) umbria <sup>ITL</sup>  
medium body, honey & nectarine, grippy tannins, spicy nose, bright acid 84
- La Peur du Rouge [2022] Les Temps des Cerises (chardonnay, clairette) languedoc <sup>FR</sup>  
medium body, orange peel & citrus, floral honey, yeasty brioche, cedar minerals, lively palate 88
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli <sup>ITL</sup>  
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 90
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe, weissburgunder) burgenland <sup>AT</sup>  
dry, elegant, floral, aromatic, golden honey, orange, grapefruit & citrus 100
- Theodora, Gut Oggau (chardonnay) burgenland <sup>AT</sup>  
green apple, citrus & peach, smooth acid, silky body with minerals 110
- Rafling 'Skin Contact' [2020] Fred Cossard (riesling) burgundy/alsace <sup>FR</sup>  
exotic and exciting tannin, dried and fresh citrus, woody spices & clove 140

## RED

Happy Flama [2021] Bichi (nebbiolo, cab sauv, tempranillo) northern baja <sup>MEX</sup>  
medium-full body, velvety firm tannins, blackberry & smoky mezcal, roasted tomato, juicy plum acidity 15 gl

Riptide [2023] Domaine Cotze (carignan, muscat, syrah) roussillon <sup>FR</sup>  
\*\*chilled\*\* light body, balanced acidity, floral, wild strawberry & cranberry, violet & herbs 17 gl

Rosso Isi [2022] Alessandro Viola (nero d'avola, nerello mascalese) sicily <sup>ITL</sup>  
medium body, dark plum & cherry, fresh & easy going, liquorice root, soft tannins 58

Tisane des Bois Tordus [2022] Cyrille Vuillod (gamay) beaujolais <sup>FR</sup>  
\*\*chilled\*\* light body, juicy candied crunchy red fruit, cherry & cassis, pretty herbal acidic kiss 60

Quartet [2021] Mataburro (mourvedre, grenache, muscat) roussillon <sup>FR</sup>  
light body, silky wild red fruit, fresh & floral, delicate texture, bright acidity 68

Le Zu de Fruit [2022] Jerome Lambert (grolleau) loire <sup>FR</sup>  
light-medium body, bistro style, sour red cherry & pepper, rustic elegance 77

La Guerrierie [2022] Clos du Tue-Boeuf (cot, gamay) loire <sup>FR</sup>  
medium body, soft tannins, violet & plum, eucalyptus, crunchy red fruit, complex spices 77

Un pas de Cote [2022] Le Temps de Cerises (grenache noir) languedoc <sup>FR</sup>  
medium body, juicy soft tannins, strawberry granita, anise, energetic acidity 82

Moncailleux [2017] Michel Guignier (gamay) beaujolais <sup>FR</sup>  
light-medium body, fruit forward yet structured, peppery, granite driven mineral finish 88

UL [2021] Partida Creus (ull de llebre \*tempranillo\*) catalonia <sup>SP</sup>  
medium body, mulberry & tart cherry jam, leather & subtle vanilla, volcanic acidity 90

La Presse [2021] Francois Blanchard (cabernet franc, cabernet sauvignon) loire <sup>FR</sup>  
medium-full body, smooth structure, white pepper, black forest fruit, rosemary & vanilla 92

Clandestinus [2020] Imanol Garay (garnacha) navarra, pays basque <sup>SP</sup>  
medium-full body, delicate dry dark raspberry, provencal spice & leather, elegant palate, fresh savory acids 96

Le Rouge [2022] Domaine de la Loue (trousseau, pousard) jura <sup>FR</sup>  
light-medium body, juicy wild strawberry, wildflower bouquet, forest floor, zingy acidity 112

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon <sup>FR</sup>  
light cherry, medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114

Cuvee Auguste [2020] Clos des Vignes du Mayne (pinot fin) burgundy <sup>FR</sup>  
medium-full body, cherries mingling w/ rose petals, melting tannins, sweet soil tone & spice 115

La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy <sup>FR</sup>  
medium-light body, bright sour cherry, earthy wild strawberry, graham cracker and nutmeg 115

Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon <sup>FR</sup>  
medium body, blueberry & bramble, wild licorice, stony elegance, long delicate finish 164

Cornas [2021] Philippe Pacalet (syrah) northern rhone, burgundy <sup>FR</sup>  
medium body, violet plum, robust & velvety, herbaceous lavender, long mineral finish 266

Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland <sup>AT</sup>  
medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

## MAGNUMS

### ORANGE

Vej 100 [2021] Podere Pradarolo (malvasia di candia aromatica) emilia romagna <sup>F</sup>  
medium body, orange blossom & elderflower, dried quince, preserved stone fruit 140

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli <sup>FR</sup>  
medium body, honey mustard, chamomile, apricot & honey, caramel rich, saline edge 192

### RED

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

La Guerrierie [2022] Clos du Tue-Boeuf (cot, gamay) loire <sup>FR</sup>  
medium body, soft tannins, violet & plum, eucalyptus, crunchy red fruit, complex spices 136

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon <sup>FR</sup>  
light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 168

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy <sup>FR</sup>  
dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210