

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
Daikon Kimchi 7

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
Burrata - yellow peaches, fish sauce vinaigrette, crispy shallots, pickled fresnos, herbs 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
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**** Kimchi Pizza - scallion daikon kimchi, scallions, cilantro, sesame seeds 24
****Special**** El Toro - romesco, manchego, toro de oro peppers, pine nut gremolata 27

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

Soy Sauce Caramel Sundae - vanilla bean ice cream, hot fudge, peanuts 7
Sugar Cube Melon Granita - condensed coconut milk, toasted buckwheat, mint 8
Chocolate cake - vanilla frosting 14
Pistachio Financier - strawberry rhubarb jam, vanilla custard, market fruit 13

(v) –Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

NON-ALCOHOLIC

Phony Negroni 12

Tepache - Watermelon Jalapeño or Grapefruit Lime 5

Kimino - Sparkling Apple 5

Kimino - Sparkling Yuzu 5

HOT TEA

Rishi - Jasmine Green or Lavendar Mint 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

- Campedello [2021] Croci (malvasia di candia, trebbiano, ortugo) emilia romagna^{ITL}
dry, skin contact, aromatic herbs, apricot & orange peel, gentle grippy tannins 16 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
- Lambrusco [2022] Agricola Villa Picta (lambrusco) emilia-romagna^{ITL}
dry, lea, raspberry, dried blueberry, saline edge, lively acidity 50
- Ancestrale [2022] Cellar Tanca Els Ulls (macabeu) catalonia^{SP}
dry light-medium body, salty citrus, dried herbs, stone fruit acidity 67
- 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 flinty 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 [2019] Croix & Courbet (chardonnay, savagnin) jura^{FR}
clean, crisp. green apple, yellow pear with subtle buttery notes 18 gl
- Cuvée Particuliere [2022] Bruno Schueller (gewurztraminer) alsace^{FR}
medium body, fermented honey, cloudy lychee, crunchy acid, mineral & saline finish 68
- GG [2022] Domaine Malpaso (grenache gris) roussillon^{FR}
medium body, apricot & flat peach, herbaceous, complex, oily yet structured 68
- Pinot Gris [2022] Marto (pinot gris) rheinhessen^{GER}
medium body, pear crumble, creamy mineral texture, long acidic finish 77
- 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^{FR}
light-medium body, classic profile, pear & quince, chalky citrus, clean minerals 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, complex off-dry guava & lychee, mineral explosion, 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 ^{ITL}
light body, spiced gooseberries, smoked watermelon, pink grapefruit, wild tarragon 17 gl
- Verres [2018] Ad Vinum (grenache noir & blanc, counoise, roussane, syrah) rhone ^{FR}
dry, rustic rosato style, savory watermelon, tomato vine, delicate tannins 56
- Vin Rose [2023] Clos du Tue-Boeuf (gamay) loire ^{FR}
dry, light-medium body, fresh & crunchy red fruit, bright brambly aromatics, cardamon punch 56
- 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 Jèlipins (garnacha, sumoll) penedes ^{ESP}
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

ORANGE

- The Flood [2022] Swick Wines (gewurztraminer, chardonnay, semillion) oregon ^{USA}
medium body, aromatic tangerine, pineapple freshness, sharp earthy acidity 17 gl
- Catavela [2022] Denavolo (malvasia di candia, marsanne, ortrugo) emilia romagna ^{ITL}
medium bodied, dandelion & orange flower nose, straw gold & grapefruit, delicate finish 16 gl
- Ex Alba [2022] Podere Pradarolo (trebbiano d'abruzzo) emilia-romagna ^{ITL}
medium body, candied ginger, tangerine, honey & herbs, lush minerals 60
- Deferlante [2023] Olivier Cohen (clairette, cinsault) languedoc ^{FR}
medium body, complex & lively, soft tannins, tangerine & red fruit finish 68
- Chien Noir, Chat Blanc [2021] Domaine in Black (auxerrois, pinot noir) alsace ^{FR}
medium body, tart red cherry mint & blood orange bitters, mineral driven finish 77
- Maceratum [2021] Fongoli (trebbiano spoletino) umbria ^{ITL}
medium body, honey & nectarine, soft golden tannins, spicy nose, bright acid 84
- 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
- LU-MA [2022] Ottenimenti (field blend) piedmont ^{ITL}
medium body, electric orange, cedar & pine resin aromatics, guava & nectarine 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
- Gronandine [2021] Fabrice Chaillou (grolleau) loire ^{FR}
light-medium body, dark fruits, savory acidity, peppery effervescence 54
- 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
- Ti-Rouge [2021] Domaine des Miquettes (syrah) rhone ^{FR}
light-medium body, rustic yet smooth, clean cool steely black fruit 62
- 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
- Coume de l'Olla [2022] Matassa (grenache noir & gris, macabeo) roussillon ^{FR}
light body, sweet red cherry, fresh tomato, amaretto, juicy & aromatic 80
- Moncailleux [2017] Michel Guignier (gamay) beaujolais ^{FR}
light-medium body, fruit forward yet structured, peppery, granite driven mineral finish 88
- UL [2021] Partida Creus (ull de llebre *tempranillo*) catalonia ^{SP}
medium body, mulberry & tart cherry jam, leather & subtle vanilla, volcanic acidity 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 (garnacha) 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, pousard) 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 (pousard) jura ^{FR}
light body, zippy pomegranate & citrus, cepe mushroom, tight acidity 128
- Col du Loup [2019] Clos du Rouge Gorge (grenache) rousillon ^{FR}
medium body, blueberry & bramble, wild licorice, stony elegance, long delicate finish 164
- Cornas [2021] Philippe Pacalet (syrah) northern rhone, burgundy ^{FR}
medium body, violet plum, robust & velvety, herbaceous lavender, long mineral finish 266
- Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland ^{AT}
medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

MAGNUMS

ORANGE

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

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

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