

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 4
- Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 10

SHARE

- Marinated Cucumber Salad - tahini, salsa macha, spicy! (contains peanuts) 12 (v)
- Market Lettuce - creme fraiche, lemon, herbs, toasted seeds, parmesan 15
- Charred "Cauliflower" Mushroom & Leek - shoyu koji, preserved egg yolk, marigold flower 16
- Burrata - lacto persimmon, hazelnut agrodolce, bee pollen 17

ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, olive oil (v) 15
- Puttanesca – tomato sauce, cherry tomatos, 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 - tahini, torpedo onions, chermoula (v) 24
- Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25
- The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 25

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

- Soy Sauce Caramel Sundae - vanilla bean ice cream, chocolate shell, peanuts 7
- Twice Baked Chocolate Cake - creme fraiche whip, olive oil, salt 10

(v) –Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Mountain Valley (500ml) 7

NON-ALCOHOLIC

Phony Negroni 12

Tepache

Watermelon Jalapeño or Grapefruit Lime 5

Kimino

Sparkling Apple or Yuzu 5

ESPRESSO & HOT TEA

Lavender Mint or Yuzu Peach Green Tea 5

Espresso: Single 4 or Double 7

BEER

Highland Park Brewery

Baseball Lager 10

Hello LA IPA 10

CIDER & PIQUETTE

Newtown Pippin Cider, Benny Boy 12

Fluxion, Fable Farm (750ml) - solera co-ferment apple cider - vermont^{USA} 60

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

APERITIF

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 (pinot noir, chardonnay)^{FR}

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
- Frauenpower [2023] Alanna Lagamba (dornfelder, silvaner) rheinhessen^{GER}
"german lambrusco," blackcurrant & cola, light fruity fizzy juicy red! 54
- Pet Nat [2022] Alicia Serres (macabeu) catalonia^{SP}
dry cloudy, refreshing salty citrus, dried herbs, minerals & meyer lemon 62
- XL [2022] Partida Creus (xarel-lo) catalonia^{SP}
light-medium body, dry, nectarine & green apple, toasted hazelnut & caramel 82
- Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia^{CZ}
dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline & breadcrumbs 84
- Puppet Nat [2020] Baptiste Cousin (cabernet franc) loire^{FR}
off-dry sparkling rose, electric candied citrus & spice, red fruit finish 86
- Fetembulles [2022] Jean Pierre Robinot (chenin) loire^{FR}
light & energetic with structure, golden hued, fresh bread and green apples 90
- Premices Blanc de Noirs [2019], Dame Jeanne (pinot noir) burgundy^{FR}
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100

WHITE

- Welschriesling II [2022] Martin Vajcner (welschriesling) moravia^{CZ}
light-medium body, white flowers & earth, asian pear, clean & crisp, gentle acidity 17 gl
- Le Temps Fait Tout Blanc [2022] Remi Poujol (viognier, colombard, bourbelonc) languedoc^{FR}
light-medium body, bright acidity, singing minerals, juicy ripe stone fruit, cloudy saline finish 18 gl
- Muscat [2022] JF Ginglinger (muscat) alsace^{FR}
medium body, cloudy green apple, ginger & honey, complex aromatics, bright acidity 58
- Abeurador [2022] Mendall (macabeu) catalonia^{SP}
light-medium body, green citrus, sea salt, mediterranean herbs 68
- La Frileuse, Cheverny [2023] Clos du Tue Boeuf (sauv blanc, chard, fie gris) loire^{FR}
light-medium body, clean & pretty style, delicate acidity, soft meyer lemon, mineral saline finish 74
- 'Juste' Saumur Blanc [2023] Les Justices (chenin blanc) loire^{FR}
light-medium body, clean flinty minerals, tight structure, green apple, honeyed yellow plum 77
- Brezeme [2023] Eric Texier (roussane) cotes du rhone^{FR}
medium-full body, peach yogurt, quince, complex aromatics, med acidity, long mineral finish 84
- Chablis 1er Cru [2020] Jean Collet & Fils (chardonnay) burgundy^{FR}
light lean citrus & green pear, delicate long mineral finish 86
- Steiner Gewurztraminer [2020] JF Ginglinger (gewurztraminer) alsace^{FR}
medium body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98
- Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy^{FR}
beautiful reduction, meyer lemon & peach, smokey wax, linear minerality & spice 98
- Blanc [2020] Clos du Rouge Gorge (macabeu, carignan gris) languedoc-roussillon^{FR}
medium body, burgundy-esque, oxidized pear, lily, roasted almond, saline acid finish 108

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
- Rose [2022] Alessandro Viola (nero d'avola) sicily ^{ITL}
medium body, tart strawberries, blood orange, peppery aromatics 62
- Super Pink! [2022] Fred Cossard (cinsault) provence, burgundy ^{FR}
light to medium, pale and gentle flowers, crisp red berry and touches of citrus 86
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon ^{FR}
light-bodied, fizzy & herbaceous, rhubarb & rose petal, mineral finish 92
- Falavosca [2018] Fabio Gea (nebbiolo) barbaresco ^{ITL}
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100
- Caboret [2021] O2Y (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

ORANGE

- Dinavolino [2022] Denavolo (malvasia di candia aromatica, marsanne, ortugo) emilia-romagna ^{ITL}
medium body, juicy candied ginger & orange fruit, lively acidity & rustic aromatics 17 gl
- Gente Della Terra [2022] Vigna Flor (garganega) veneto ^{ITL}
medium body, sourdough & grilled peach, aromatic & grippy tannins, lively acidity 17 gl
- Catavela [2022] Denavolo (malvasia di candia aromatica, marsanne, ortugo) emilia-romagna ^{ITL}
medium bodied, dandelion & orange flower nose, straw gold & grapefruit, delicate finish 60
- Blan d'Anzera [2022] Jordi Llorens (macabeu, moscatel) catalonia ^{SP}
light body, gentle orange/white, stewed apple & fresh peach, pretty white flower aromatics 64
- Somewhere [2022] Jauma Wines (sauvignon blanc) adelaide hills ^{AUS}
light body, white grapefruit & tropical fruit, green apple & sage, bright acidity 64
- Chien Noir, Chat Blanc [2021] Lambert Spielmann (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 & ripe nectarine, rustic grippy tannins, spicy nose, bright acid 84
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli ^{ITL}
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 86
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon ^{FR}
medium body, white peach, earthy mineral texture, floral aromatics 88
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe, weissburgunder) burgenland ^{AT}
elegant body, white flower aromatics, bee pollen, citrus bitters 100
- Theodora [2020] Gut Oggau (chardonnay) burgenland ^{AT}
green apple, citrus & peach, smooth acid, silky body with minerals 110
- Rafling 'Skin Contact' [2020] Fred Cossard (riesling) burgundy/alsace ^{FR}
exotic and exciting tannin, dried and fresh citrus, woody spices & clove 130

RED

- Happy Flama [2021] Bichi (nebbiolo, cab sauv, tempranillo) northern baja ^{MEX}
medium-full body, velvety firm tannins, blackberry & smoky mezcal, roasted tomato, juicy plum acidity 15 gl
- Ton Rouge de Soif [2023] Damien Bastian (gamay, chasselas) savoie ^{FR}
chilled light body, energetic candied cherry, glacial minerals, crystalline & delicate tannins 18 gl
- Petit Jo [2022] Domaine de la Roche Bussiere (grenache, syrah) rhone ^{FR}
medium body, crunchy red fruit & blueberry, sunny acidity, earthy undertones 58
- Del [2023] R. O'Neill Latta (zinfandel) mendocino/pasadena ^{FR}
medium body, dark fruit jam, light & juicy extraction, subtle tobacco & soft tannin 68
- Tutti Frutti [2023] l'Absurde Genie des Fleurs (cinsault) languedoc-roussillon ^{FR}
chilled light & energetic, floral & juicy, complex botanicals & candied wild red fruit 70
- Stierkopf [2021] Domaine Rietsch (pinot noir) alsace ^{FR}
light body, cassis & layered earthy notes, slight fritz, smokey & energetic acidity 74
- Cuvee Speciale [2018] Olivier Cohen (syrah, carignan, mourvedre) languedoc ^{FR}
light body, complex garrigue herbs, bright acid, savoury brambly red fruit, saline finish 78
- Version Sud [2022] Fred Cossard (grenache) southern rhone / burgundy ^{FR}
medium body, warm soft tannins, complex herbaceousness, elegant structure 84
- Moncailleux [2017] Michel Guignier (gamay) beaujolais ^{FR}
light-medium body, fruit forward yet structured, peppery, granite driven mineral finish 88
- Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia ^{CZ}
medium body, aromatic & spritzy, autumnal spice, complex wood, red fruit & leather, playful acidity 88
- "Les Picotins" Savigny-les Beaune [2017] Chantal Lescure (pinot noir) burgundy ^{FR}
medium body, brambly dark fruit, complex oak & earth tones, balanced long finish 90
- UL [2021] Partida Creus (tempranillo) catalonia ^{SP}
medium body, cool mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90
- Carignan Centenaire [2015] Michael Georget (carignan) roussillon ^{FR}
medium body, juicy wild strawberry, oxidative sherry, tomato vine, bright 90
- Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}
medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114
- La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy ^{FR}
medium-light body, bright sour cherry, earthy wild strawberry, graham cracker & nutmeg 115
- Racines Rouges [2020] Claude Courtois (cab sauv, cab franc, malbec, 30 unknown varieties) loire ^{FR}
medium-full body, pure fruit, wild strawberry, plum, complex bell & black pepper, velvet finish 126
- "Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundy ^{FR}
medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160
- Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon ^{FR}
medium body, blueberry bramble & smoke, 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

Marguerite Blanc [2023] Matassa (muscat, macabeu, grenache blanc) roussillon ^{FR}
medium body, butter & mango, vibrant & voluminous, garrigue aromatics, complex stone fruit 168

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

RED

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