

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

Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) 13 (v)

Market Lettuce - creme fraiche, lemon, herbs, fried capers, parmesan 16

Burrata - lacto persimmon, hazelnut agrodolce, bee pollen 18

~Special~ Burrata - lacto fennel, poached pear, yuzu kosho 18

## ORGANIC SOURDOUGH PIZZA

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

\*Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chillies, anchovies 20

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

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

Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 26

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

\*Kimchi Pizza - tomato kimchi sauce, gouda, buffalo mozzarella, green onions, sesame seeds 27

Sides - Crème Fraîche Ranch 4    Parmesan 3    Salsa Macha 3

## DESSERTS

Miso Caramel Sundae - vanilla bean ice cream, chocolate shell, peanuts 8

Twice Baked Chocolate Cake - creme fraiche whip, olive oil, salt 10

\* - contains fish

(v) - vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Mountain Valley (500ml) 7

### NON-ALCOHOLIC

#### MOCKTAILS

Phony Negroni 12

Amaro Falso 12

#### Tepache

Watermelon Jalapeño or Grapefruit Lime 5

#### Kimino

Sparkling Apple or Yuzu 5

### ESPRESSO & HOT TEA

Peppermint 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<sup>USA</sup> 60

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins - alsace<sup>FR</sup> 62

### APERITIF

St. Agrestis Aperol Spritz 16

### DESSERT WINE

Cuvee Monplaisir [2021] Domaine De Souch (petit manseng) jurancon 12gl

Marsala Superiore Oro [2018] Marco Bartoli (grillo) sicily 18 gl

### 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

## SPARKLING

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

Chassornade [2021] Fred Cossard (aligote) burgundy <sup>FR</sup>  
light-medium body, cloudy citrus & pear, sea salt, elegant acidity 19 gl

Crazy Crazy [2023] Marto (huxelrebe, muller thurgau, wurzer) rheinhessen <sup>GER</sup>  
dry, skin contact, pineapple, juicy lychee, wild honey, refreshing minerality 62

Pet Nat [2022] Alicia Serres (macabeu) catalonia <sup>SP</sup>  
dry cloudy, refreshing salty citrus, dried herbs, minerals & meyer lemon 62

54/55 Seibel Pet Nat [2022] Thierry Hesnault (plantet, chenin) loire <sup>FR</sup>  
dry light sparkling red, ripe berries, iron-rich minerality, refreshing bitterness 74

XL [2022] Partida Creus (xarel-lo) catalonia <sup>SP</sup>  
light-medium body, dry, nectarine & green apple, toasted hazelnut & caramel 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 & breadcrumbs 84

Puppet Nat [2020] Baptiste Cousin (cabernet franc) loire <sup>FR</sup>  
off-dry sparkling rose, electric candied citrus & spice, red fruit finish 86

La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire <sup>FR</sup>  
light & energetic with structure, golden hued, fresh bread & green apple 88

Premices Blanc de Noirs [2019], Dame Jeanne (pinot noir) burgundy <sup>FR</sup>  
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100

## WHITE

Welschriesling II [2022] Martin Vajcner (welschriesling) moravia <sup>CZ</sup>  
light-medium body, white flowers & earth, asian pear, clean & crisp, gentle acidity 17 gl

Saveurs [2022] Christian Binner (riesling, muscat, chasselas, pinot blanc) alsace <sup>FR</sup>  
light-medium body, aromatic, gooseberry & lychee, deep minerality, delicate texture 17 gl

Muscat [2022] JF Ginglinger (muscat) alsace <sup>FR</sup>  
medium body, cloudy green apple, ginger & honey, complex aromatics, bright acidity 58

Abeurador [2022] Mendall (macabeu) catalonia <sup>SP</sup>  
light-medium body, green citrus, sea salt, mediterranean herbs 68

Chenin Blanc [2023] Domaine Mosse (chenin blanc) loire <sup>FR</sup>  
light-medium body, dry, cream & crunchy apricot, tense acidity, orange flowers 72

Brezeme [2023] Eric Texier (roussanne) cotes du rhone <sup>FR</sup>  
medium-full body, peach yogurt, quince, complex aromatics, med acidity, long mineral finish 84

Chablis 1er Cru [2020] Jean Collet & Fils (chardonnay) burgundy <sup>FR</sup>  
light lean citrus & green pear, delicate long mineral finish 86

Les Sarres [2022] Domaine Rijckaert (savagnin) jura <sup>FR</sup>  
medium body, quince & dried apricot, beeswax & hint of nuttiness, slightly saline 88

Steiner Gewurztraminer [2020] JF Ginglinger (gewurztraminer) alsace <sup>FR</sup>  
medium body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98

Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy <sup>FR</sup>  
beautiful reduction, meyer lemon & peach, smokey wax, linear minerality & spice 98

Blanc [2020] Clos du Rouge Gorge (macabeu, carignan gris) languedoc-roussillon <sup>FR</sup>  
medium body, burgundy-esque, oxidized pear, lily, roasted almond, saline acid finish 108

## 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
- Falavosca [2018] Fabio Gea (nebbiolo) barbaresco <sup>ITL</sup>  
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100
- Caboret [2021] O2Y (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

- Bombisch Rose [NV] Christian Binner (gewurztraminer, pinot gris, riesling) alsace <sup>FR</sup>  
light-medium body, amber pink, rose aromatics, wild strawberry, lychee acidity 18 gl
- Blan d'Anzera [2022] Jordi Llorens (macabeu, moscatel) catalonia <sup>SP</sup>  
light body, gentle orange/white, stewed apple & fresh peach, pretty white flower aromatics 64
- Bianco Misticanza [2022] Gazzetta (trebbiano, malvasia toscana, ansonica) lazio <sup>ITL</sup>  
medium body, deep amber, firm tannins, herbal aromatics, vibrant citrus & minerals 66
- La Sorga Blanc [2022] La Sorga (mauzac, sauvignon blanc, colombard, grenache blanc) roussillon <sup>FR</sup>  
light-medium body, limestone minerals, bosq pear, delicate aromatics 74
- Autochthon [2022] Bencze (furmint, kéknyelű, hárslevelű) balaton <sup>HUN</sup>  
light body, cloudy, tight & grippy, volcanic minerals, citrus & stone fruit, elderflower 74
- Phenix [2022] Domaine Geschickt (pinot gris) alsace <sup>FR</sup>  
medium body, perfumed tropical fruit, wild strawberry, mineral rich 78
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon <sup>FR</sup>  
medium body, white peach, earthy mineral texture, floral aromatics 86
- Dinavolo [2020] Denavolo (marssane, ortrugo, malvasia di candia) Emilia-Romagna <sup>ITL</sup>  
medium body, juicy yellow fruit, nutty & herbal tones, ripe tannins 88
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli <sup>ITL</sup>  
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 88
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe, weissburgunder) burgenland <sup>AT</sup>  
elegant body, white flower aromatics, bee pollen, citrus bitters 100
- Theodora [2020] Gut Oggau (chardonnay) burgenland <sup>AT</sup>  
green apple, citrus & peach, smooth acid, silky body with minerals 110

## RED

- Sauvages [2023] Simon Busser (malbec, merlot) sud-ouest <sup>FR</sup>  
medium body, delicate texture, dark red fruit, wild yeast, flowery aromatics 17 gl
- GNR [2023] Farbrice Chaillou (grolleau) loire <sup>FR</sup>  
\*\*chilled\*\* light body, juicy herbaceous red fruit, refreshing acid, delicate structure 16 gl
- Catifea [2022] l'Absurde Genie des Fleurs (carignan) roussillon <sup>FR</sup>  
medium body, lively, dark & velvety, bitter herbs, inky blackcurrant, savoury finish 64
- Paradis d'Arthur [2022] J.F. Ginglinger (pinot noir) alsace <sup>FR</sup>  
light body, gentle acidity, tart black cherry, smooth subtle earthy richness 66
- Del [2023] R. O'Neill Latta (zinfandel) mendocino/pasadena <sup>USA</sup>  
medium body, dark fruit jam, light & juicy extraction, subtle tobacco & soft tannin 68
- Pinot Noir [2021] Strekov 1075 (pinot noir) slovakia  
\*chilled\* light-body, bright tart red fruit, delicate earthy undertones, mineral finish 74
- Cinsauriel [2019] Es d'Aqui (cinsault) languedoc <sup>FR</sup>  
medium body, rich tannins, ripe black cherry, balsamic, herbaceous minerals 74
- Version Sud [2022] Fred Cossard (grenache) southern rhone, burgundy <sup>FR</sup>  
medium body, warm soft tannins, complex herbaceousness, elegant structure 84
- Paltieres 1L [2020] Raphael & Emilie Beysang (gamay) beaujolais <sup>FR</sup>  
medium body, complex yet juicy, crunchy red fruit, chalky tannins, purple flowers 88
- Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia <sup>CZ</sup>  
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 <sup>FR</sup>  
medium body, brambly dark fruit, complex oak & earth tones, balanced long finish 90
- UL [2021] Partida Creus (tempranillo) catalonia <sup>SP</sup>  
medium body, cool mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90
- Carignan Centenaire [2015] Michael Georget (carignan) roussillon <sup>FR</sup>  
medium body, juicy wild strawberry, oxidative sherry, tomato vine, bright 90
- Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon <sup>FR</sup>  
medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114
- La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy <sup>FR</sup>  
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 <sup>FR</sup>  
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 <sup>FR</sup>  
medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160
- Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon <sup>FR</sup>  
medium body, blueberry bramble & smoke, 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

### WHITE

Magic of Jujú [2023] Mosse (chenin, sauvignon, muscadelle) loire <sup>FR</sup>  
dry, flinty minerals, green apple & almond, bosq pear, delicate acidity 120

### ORANGE

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

Iflissen [2022] Houas Boukella (sauvignon blanc, grolleau gris, chardonnay, chenin, cab sauv) loire <sup>FR</sup>  
light-medium body, delicate flowers, late summer nectarine, honey & mint, balanced acidity 190

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

### RED

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