

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) (v) 13

Braised Tuscan Kale - soybean glaze, zaatar crunch (v) 14

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

Burrata - lacto fennel, poached pear, pistachio, yuzu kosho 20

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

Chocolate Mousse - vanilla bean, coconut whip, orange zest & pistachio (v) 10

Basque Cheesecake- lemon preserve, housemade creme fraiche 12

* - 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 5

Espresso: Single 4 or Double 7

BEER

Highland Park Brewery

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

St. Agrestis Aperol Spritz 16

Vermouth Spirtz 16

DESSERT WINE

Vermouth Berto, Rosso di Travaj 12 gl

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

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

SPARKLING

- Pizzicante Rosso [2022] Le Coste (sangiovese, merlot) lazio ^{ITL}
medium body, juicy & vibrant, wild red berries, tart cherry, floral undertones 18 gl
- Chassornade [2021] Fred Cossard (aligote) burgundy ^{FR}
light-medium body, cloudy citrus & pear, sea salt, elegant acidity 19 gl
- Crazy Crazy [2023] Marto (huxelrebe, muller thurgau, wurzer) rheinhessen ^{GER}
dry, skin contact, pineapple, juicy lychee, wild honey, refreshing minerality 62
- Pet Nat [2022] Alicia Serres (macabeu) catalonia ^{SP}
dry cloudy, refreshing salty citrus, dried herbs, minerals & meyer lemon 62
- 54/55 Seibel Pet Nat [2022] Thierry Hesnault (plantet, chenin) loire ^{FR}
dry light sparkling red, ripe berries, iron-rich minerality, refreshing bitterness 74
- 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, gentle red fruit finish 88l
- La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire ^{FR}
light & energetic with structure, golden hued, fresh bread & green apple 88
- Premices Blanc de Noirs [2019], Dame Jeanne (pinot noir) burgundy ^{FRW}
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100

WHITE

- Accolade [2022] Julien Rousselot (chenin) loire ^{FR}
light-medium body, green apple & white flowers, clean & crisp, gentle acidity 17 gl
- Essencial [2020] Joan Rubio (xarel-lo) catalonia ^{SP}
lmedium body, warm tropical fruit, hint of oak, textural & complex, mediterranean herbs 17 gl
- Semplicemente Bianco [2023] Cascina Degli Ulivi (cortese) piedmont ^{ITL}
medium body, dry, juicy green pear & maple syrup, almond brioche, rustic italian table wine! 60
- Chenin Blanc [2023] Domaine Mosse (chenin blanc) loire ^{FR}
light-medium body, dry, cream & crunchy apricot, tense acidity, orange flowers 72
- Brezeme [2023] Eric Texier (roussanne) 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
- Les Sarres [2022] Domaine Rijckaert (savagnin) jura ^{FR}
medium body, quince & dried apricot, beeswax & hint of nuttiness, slightly saline 88
- 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
- Rose [2022] Alessandro Viola (nero d'avola) sicily ^{ITL}
medium body, tart strawberries, blood orange, peppery aromatics 62
- Voila l'ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82
- 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

- Bianco Trilli [2022] Gazzetta (procanico, malvasia toscana, ansonica) lazio ^{ITL}
light-medium body, delicate & soft tannins, lively acid, apricot & minerals 17 gl
- Amphores [2021] Domaine Thuronis (sauvignon blanc) languedoc-roussillon ^{FR}
medium body, smooth & aromatic texture, juicy crisp quince & clove 18 gl
- Narci [2022] Portes Obertes (macabeu) catalonia ^{SP}
light-medium body, gentle orange/white, effervescent warm spices & seaside minerals, crisp apple 64
- Poggio Bianco [2020] Vino del Poggio (malvasia di candia) emilia romagna ^{ITL}
medium body, rustic & warm, citrus bitters, ripe apricot, aromatic herbs, textured tannins 64
- Autochthon [2022] Bencze (furmint, kéknyelű, hárslevelű) balaton ^{HUN}
light body, cloudy, tight & grippy, volcanic minerals, citrus & stone fruit, elderflower 74
- La Vie en Rose [2018] Laurent Bannwarth (gewurztraminer) alsace ^{FR}
medium body, clove & nutmeg, grippy tannin, guava & lychee, pretty minerals 77
- SM [2022] La Sorga (sauvignon blanc) languedoc ^{FR}
light-medium body, bergamot & almond, mango, green olive, delicate minerality, tense & fresh 84
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon ^{FR}
medium body, white peach, earthy mineral texture, floral aromatics 86
- Dinavolo [2020] Denavolo (marssane, ortrugo, malvasia di candia) emilia-romagna ^{ITL}
medium body, juicy yellow fruit, nutty & herbal tones, ripe tannins 88
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli ^{ITL}
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 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

RED

GNR [2023] Farbrice Chaillou (grolleau) loire ^{FR}

chilled light body, juicy herbaceous red fruit, refreshing acid, delicate structure 16 gl

Trebbiolo [2022] La Stoppa (barbera, bonarda) emilia romagna ^{ITL}

medium body, earthy & vanilla nose, meaty fruit, blackberry & myrtle, light spice 17 gl

Catifea [2022] l'Absurde Genie des Fleurs (carignan) roussillon ^{FR}

medium body, lively, dark & velvety, bitter herbs, inky blackcurrant, savoury finish 64

Pain Perdu [2022] Claire & Florent Bejon (cabernet franc) loire ^{FR}

medium body, plush & expressive, baked dark red fruit, green pepper, slight spice & spritz 66

Priscus [2022] Podere Casaccia (sangiovese) tuscan ^{ITL}

medium body, soft & structured, elegant tannins, balsamic & spice, red cherry, pomegranate 68

Charme [2023] Michael Georget (tempranillo, grenache, muscat) roussillon ^{FR}

chilled light-medium body, crunchy dark fruit, bright seaside acidity, garrigue herbs & gentle tannins 68

Tireurs Des Litres [2023] La Sorgia (pinot noir) roussillon ^{FR}

light body, light & juicy extraction, wild strawberry, smoke & gentle earth tones 70

Cinsauriel [2019] Es d'Aqui (cinsault) languedoc ^{FR}

medium body, exciting & rich tannins, ripe black cherry, balsamic, herbaceous minerals 74

Syrah [2023] Herve Souhaut (syrah) northern rhone ^{FR}

medium body, fine & classic, kalamata olive & cherry, coffee, spice, wet stone, supple tannins 84

Les Pierres Chaudes [2022] Julien Meyer (pinot noir) alsace ^{FR}

light-medium body, tight & textured, elegant w depth, vegetal & spicy, perfumed red fruit 86

Pinotto [2022] Fabio Gea (dolcetto) piedmont ^{ITL}

medium-full body, violet & blueberry, complex oak & earth tones, structured rich tannins 88

Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia ^{CZ}

medium body, aromatic & spritz, autumnal spice, complex wood, red fruit & leather, playful acidity 88

UL [2021] Partida Creus (tempranillo) catalonia ^{SP}

medium body, cool mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90

Fricheti [2019] Samuel Boulay (merlot, cabernet sauvignon) rhone ^{FR}

medium body, plush blackberry, dense & pure, underwood & pepper 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 varietals) 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

WHITE

Magic of Juju [2023] Mosse (chenin, sauvignon, muscadelle) loire ^{FR}
dry, flinty minerals, green apple & almond, bosq pear, delicate acidity 120

ORANGE

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

lflissen [2022] Houas Boukella (sauvignon blanc, grolleau gris, chardonnay, chenin, cab sauv) loire ^{FR}
light-medium body, delicate flowers, late summer nectarine, honey & mint, balanced acidity 190

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli ^{IT}
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