

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 5
  - add Bagna Cauda (anchovy) +5
  - fermented garlic butter +5
- Prosciutto Plate - brillat savarin cheese, fig and orange jam, crackers 22

SHARE

- Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 15
- Market Lettuce - creme fraiche, lemon, herbs, fried capers, parmesan 17
- Rockfish Crudo - makrut vinaigrette, coconut, finger lime, thai basil 22
- Tartare- mustard aioli, beets, dill, taragon, chives, carta di musica 24

ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, olive oil (v) 16
- \*Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chillies, anchovies 20
- Margherita – tomato sauce, buffalo mozzarella, fresh basil 22
- Pepperoni – tomato sauce, mozzarella, pepperoni 23
- White – pistachio pesto, mozzarella, ricotta, lemon 25
- The Banger – tomato sauce, mozzarella, salami, ‘nduja, fermented mustard seeds, honey & basil 26
- Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 28
- Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30
- \*Special\*
- Grape & Gorgonzola - buffalo mozzarella, calabrian chiles, piment d’espelette, saba 28
- The Guanciale- jimmy nardello peppers, caciocavallo, red onion, guanciale 30

- Sides - Crème Fraîche Ranch 3
- Parmesan 3
- Salsa Macha 3

DESSERTS

- Soy Sauce Caramel Sundae - vanilla bean ice cream, chocolate shell, peanuts 10
- Chocolate Mousse- pistachio, orange zest 10 (v)
- NY Cheesecake - meyer lemon jam 14

\* - contains fish  
(v) - vegan

please inform your server of any allergies

## DRINKS

Complimentary Filtered Water

### SPARKLING WATER

Mountain Valley Sparkling Water 500ml 7

### NON-ALCOHOLIC

Fermensch Kombucha

Hibiscus Ginger or Watermelon Thai Basil 10

### MOCKTAILS

Amaro Falso 14

Phony Negroni 14

### NA "WINE"

Antidote (750ml). Domaine de Grottes (gamay) beaujolais

a fizzy elixir of french grape juice & wild herbs grown between the vines 64

### KIMINO

Sparkling Apple or Yuzu 5

### ESPRESSO & HOT TEA

Rishi Tea: Lavender or Jasmine 5

Woodcat Dinocat Espresso: Single 4 or Double 7

### BEER

Highland Park Brewery

Baseball Lager or Hello LA IPA 11

### CIDER & PIQUETTE

Home Alone [2020] Decideret - apple blend- denmark 13 gl

Fluxion Cider, Fable Farm- field blend, solera aged 750ml - vermont <sup>USA</sup> 62

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins 750ml - alsace <sup>FR</sup> 62

Poire [2017-2018] Jean Yves Peron - pear cider 750ml - savoie <sup>FR</sup> 88

### APERITIF

St. Agresitz "Aperol" Spritz 16

Vermouth Spirtz 16

### DESSERT WINE

Vermut Rojo, Cueva Nueva 14 gl

50 gradi all'ombra [2024] Alessandro Viola (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

Indocilis [2021] Podere Pradarolo (barbera) emilia romagna <sup>ITL</sup>

medium body, red bubbles, dark inky dried cherry, mushrooms, dry &amp; savory 17 gl

Cremant Extra Brut [2023] Pepin (chardonnay/pinot gris) alsace FR

light, tight bubbles &amp; brioche, mirabelle plum &amp; key lime, kiss of salt 20 gl

Petnaight Macamiau [2023] Alicia Serres (macabeo) catalonia <sup>SP</sup>

medium body, sparkling skin contact, aromatic garrigue herbs &amp; juicy ripe stone fruit 68

Bouillon Blanc [2023] Le Thio Noots (chenin) loire <sup>FR</sup>

light-medium body, honey dipped bosq pear, electric, delicate, elegant 76

Ancestrale [2021] Joan Rubio (xarel-lo) catalonia <sup>SP</sup>

light-medium body, dry, fresh &amp; vivacious, elegant bubbles, white fruit &amp; quince 78

Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia <sup>CZ</sup>

dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline &amp; breadcrumbs 82

Les Annees Folles [2022] Jean Pierre Robinot (pineau d'aunis, chenin) loire <sup>FR</sup>

dry sparkling rose, forest fruit &amp; spice, earthy nuances, elegant bubbles, vivacious minerals 84

La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire <sup>FR</sup>

light &amp; energetic with structure, golden hued, fresh bread &amp; green apple 88

## WHITE

Poil de Lievre [2024] Sebastien Bobinet (chenin) loire <sup>FR</sup>

light-medium body, crisp green apple &amp; anjou pear, mineral rich &amp; floral 17 gl

Le Temps Fait Tout Blanc [2023] Remi Poujol (ugni blanc, clairette, viogner) languedoc <sup>FR</sup>

medium body, cloudy melon &amp; lemon peel, mineral elixir, white peach, herbs 17 gl

Lerchenberg [2023] JF Ginglinger (riesling) alsace <sup>FR</sup>

Dry, medium body, lightly oxidized apple, fruit with a touch of richness, gentle spices 18 gl

Blan 5-7 [2021] Jordi Llorens (macabeu, parellada) terra alta <sup>CAT</sup>

medium body, soft yet balanced, fresh tension &amp; structure, lemon &amp; dried apricot, cumin &amp; ginger 68

Pinot Blanc [2023] Bruno Schueller (pinot blanc) alsace <sup>FR</sup>

medium-full body, ripe, spicy, cooked apples, gooseberry, ornate &amp; elegant acidity 74

Grain de Minuit [2022] Caroline Grain par Grain (jacquere) savoie <sup>FR</sup>

light-medium body, crisp &amp; crystalline, pear &amp; pomelo, hazelnut, focused &amp; pure 82

l'Esprit Libre [2023] Thomas Batardiere (chenin blanc) loire <sup>FR</sup>

medium body, fruity anjou pear, flinty saline structure, long clean rich mineral finish 84

La Carree [2018] Henri Milan (roussanne) provence <sup>FR</sup>

medium-full body, caramelized pear &amp; pastry, oaky, mineral rich marzipan, pretty acidic backbone 86

Bigotes [2022] Frederic Cossard (chardonnay) burgundy <sup>FR</sup>

medium-full body, gently oxidized pear &amp; honey, hazelnut, mineral rich &amp; nervy structure 88

Muskateller vom opok [2021] Maria & Sepp Muster (gelber muskateller) styria <sup>AT</sup>

medium body, green apple &amp; honey, aromatic, fresh, rich mineral complexity 92

Champs Rouges Blanc [2022] Didier Grappe (savagnin ouille) jura <sup>FR</sup>

light-medium body, delicate hazelnut, savoury &amp; floral, gently oxidized apple 94

Chenin Faisant [2021] Thierry Beclair (chenin) loire <sup>FR</sup>

medium-full body, alive!! honey &amp; dried spices, overripe yellow fruits, textural high tone acidity 96

Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy <sup>FR</sup>

medium body, oxidized meyer lemon &amp; peach, smokey wax, linear minerality &amp; spice 98

Combe Bazin - Saint Romain [2020] Domaine de Chassorney (chardonnay) burgundy <sup>FR</sup>

medium body, chalky mineral rich citrus, verve &amp; lift, mindblowing acidity &amp; texture 126

## PINK

Secondome Rosato [2023] Maurizio Ferraro (barbera, nebbiolo) piedmont <sup>ITL</sup>  
medium body, savory salty candied cherry, electrolyte minerals & herbs 17 gl

Roig Boig Tranquille [2023] Toni Carbo (grenache, monica, turbat, xarel-lo, sumoll) catalonia <sup>ESP</sup>  
light-medium body, fresh acidity & candied red berries, juicy balsamic & strawberry fritz 68

Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc <sup>FR</sup>  
light-medium, electric candied strawberry, kiss of sugar, wink of salt 72

Voila l'ete [2021] Marie Rocher (cabernet franc) loire <sup>FR</sup>  
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82

Rollaball [2022] Matassa (mourvedre, carignan) roussillon <sup>FR</sup>  
light-bodied, fritzzy & 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

Sunshine [2023] Wavy Wines (grenache blanc, chardonnay, sauv blanc, muscat) sonoma <sup>CA</sup>  
light-medium body, fritzzy tangerine, apricot & elderflower, ocean spray grapefruit 17 gl

Weiss [2023] Glow Glow (muller thurgau, bacchus, scheureube) rheinhessen <sup>GER</sup>  
light-medium body, passionfruit crunch, zingy acidity, aromatic & tropical 18 gl

Bombisch Rose [2022] Christian Binner (gewurztraminer, pinot gris, riesling) alsace <sup>FR</sup>  
medium body, pink grapefruit & cara cara, juicy strawberry, subtle spices, mineral profile 19 gl

Amforange [2023] La Despeineida (grenache blanc) terra alta <sup>CAT</sup>  
medium body, white peach & green olive, kiss of salt, rosemary & cedar 68

La Polonaise [2023] Julie Brosselin & Ivo Ferreira (muscat, terret) languedoc <sup>FR</sup>  
medium-full body, dried apricot & sourdough, sandy tannins, herbal bitters 68

Antany [2023] Portes Obertes (garnatxa blanca, moscatel) terra alta <sup>CAT</sup>  
light medium body, asian pear, honeydew melon, savory & mediterranean herbaceous 72

Supkac [2022] Strekov (welschriesling) nitra <sup>SLO</sup>  
medium body, lemongrass tea & white flowers, crisp passionfruit & mango, structured & complex 76

Coume de l'Olla [2024] Matassa (muscat d'alexandrie, macabeu) roussillon <sup>FR</sup>  
medium body, chalky minerals & honeydew melon, nectarine, passionfruit, mineral rich & aromatic 84

Or Dans L'air [2020] Tack & Glou (muscat, gewurztraminer) alsace <sup>FR</sup>  
light-medium body, rose petal & lychee, clove & ginger, full & long mineral finish 88

Sivi Pinot [2021] Radovan Suman (pinot gris) slovenia <sup>SLO</sup>  
medium-full body, rusty-amber, intense tannins, blood orange bitters, oxidized hazelnut 90

Qvevri Blanc [2023] Clos du Tue Boeuf (sauvignon blanc) loire <sup>FR</sup>  
light-medium body, sophisticated & pretty, smokey graphite infused elixir: honey, tea, citrus, smoke 92

Himmel Auf Erden II Maische Vergoren [2020] Christian Tschida (scheurebe, weissburgunder) burgenland <sup>AT</sup>  
light-medium body, green apple & grapefruit rind, bee pollen, high-toned acid & lemongrass 98

Theodora [2020] Gut Oggau (gruner veltliner, blend) burgenland <sup>AT</sup>  
light skin contact, green apple, citrus & peach, smooth acid, silky body with minerals 98

## RED

Pain Perdu [2022] Claire & Florent Bejon (cabernet franc) loire <sup>FR</sup>

\*chilled\* light-medium body, slight fritz, dark plush blackberry & juice, rustic spices, acidic lift 17 gl

Sultana of Swat [2023] Stagiare (carignan) mendocino <sup>CA</sup>

medium body, dark plum & strawberry, licorice & fennel, tongue tingle minerality 18 gl

By Farr [2020] Farrside (pinot noir) geelong <sup>AUS</sup>

light- medium body, red & black berries, lightly spiced, deep sage savory & clove 20 gl

l'Originel [2022] Simon Busser (malbec, merlot) sud-ouest <sup>FR</sup>

medium body, fullky inky dark fruit, ample silky palate, elegant soft acidic touch 68

Larmande [2021] Domaine le Mazel (syrah) rhone <sup>FR</sup>

medium body, juicy blackcurrant, fennel & licorice, bistro-wine extraordinaire 68

Californie [2023] Domaine Bobinet (cab franc, pineau d'unis) loire <sup>FR</sup>

\*chilled\* light-medium body, juicy red fruit, cracked white pepper, bright acidity 70

Les Baisers Retrouves [2023] Yannick Meckert (pinot noir) alsace <sup>FR</sup>

light-medium body, deep cherry red, raspberry & cedar, cobblestone & spice 76

Red [NV] Tony Coturri (cab sauv, merlot, zin, sangio) sonoma <sup>CA</sup>

medium-full body, dark roasted fruit forward & rich, oxidative notes (texture!), grippy gourmand tannins 76

Pinot Negra [2015] Domaine Naranjuez (pinot noir) andalucia <sup>SP</sup>

medium-full body, oxidized black currant, dusty cherry, savory & opulent, herbacious & deep 80

Brutal!!! [2019] Es d'Aqui (carignan) <sup>FR</sup>

medium body, tart dark brambly fruit, mediterranean mineral rich, funky earthiness 82

Jalava [2023] Le Temps de Cerises (cinsault) languedoc <sup>FR</sup>

light-medium body, heady & floral, intense wild strawberry, garrigue herbs & mediterranean wind! 82

Les Maluseaux [2020] Thierry Hesnault (gamay) loire <sup>ITL</sup>

medium-full body, silky structure & earthy dark fruit, brooding tannins, elegant acidity 96

Pinot Noir Reserve [2017] Domaine Lissner (pinot noir) alsace <sup>FR</sup>

light body, dried strawberry & porcini, rustic yet delicate, juicy & complex 90

Rosso Sassa [2020] Radikon (merlot, pignolo) giulia-friuli <sup>ITL</sup>

medium-full body, complex & rich, marzipan cherry, plum, sweet spices & cocoa, balsamic & smoke 90

PRA-RU [2022] Ottenimenti (field blend) piedmont <sup>ITL</sup>

medium body, plush dark fruit, dense & pure, underwood & pepper 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

Mias [2023] Domaine Mazel (viognier) ardeche

light-medium body, green & floral, bay leaf & white peach, sharp & fresh style 130

### ORANGE

L.A [2022] Face B (muscat d'alexandria) roussillon <sup>FR</sup>

medium body, rich garrigue herbs, ripe tropical fruit, stony minerality, saline & mineral rich 130

### RED

Octobre [2024] Les Foulards Rouges (syrah, grenache) roussillon <sup>FR</sup>

light-medium body, easy drinking, juicy red fruits, violet flowers, delicate spices 120

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