

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

lime kosho butter +6

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

Tartare- mustard aioli, beets, dill, taragon, chives, carta di musica 24

Mussels - 'nduja, white wine, flatbread 21

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

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 Dry Hopped Pear 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 ^{USA} 62

Poire [2017-2018] Jean Yves Peron - pear cider 750ml - savoie ^{FR} 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) ^{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

Indocilis [2021] Podere Pradarolo (barbera) emilia romagna ^{ITL}

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

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

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

Petnaight Macamiau [2023] Alicia Serres (macabeo) catalonia ^{SP}

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

Les Petillantes [2021] Julien Peyras (chardonnay, clairette) languedoc ^{FR}

light-medium body, tropical elegance, kiss of honey & nectarine, crunchy minerals 76

Ancestrale [2021] Joan Rubio (xarel-lo) catalonia ^{SP}

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

Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia ^{CZ}

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

La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire ^{FR}

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

WHITE

La Boheme [2023] Marc Pesnot (melon de bourgogne) loire ^{FR}

light body, dry clean crisp granny smith apple & oyster shell, mineral rich & floral 17 gl

Lerchenberg [2023] JF Ginglinger (riesling) alsace ^{FR}

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

Aligote [2023] Vini Viti Vinci (aligote) burgundy ^{FR}

medium body, dense hazy chalky minerals, meyer lemon tart, herbaceous & refreshing 68

Pinot Blanc [2023] Bruno Schueller (pinot blanc) alsace ^{FR}

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

Grain de Minuit [2022] Caroline Grain par Grain (jacquere) savoie ^{FR}

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

La Carree [2018] Henri Milan (roussanne) provence ^{FR}

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

Bigotes [2022] Frederic Cossard (chardonnay) burgundy ^{FR}

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

La Roche [2023] Jean Christophe Garnier (chenin) loire ^{FR}

medium body, fresh, verwy, opulent - aromatic & slightly spiced, flinty, fruit present & sincere 90

Muskateller vom opok [2021] Maria & Sepp Muster (gelber muskateller) styria ^{AT}

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

Champs Rouges Blanc [2022] Didier Grappe (savagnin ouille) jura ^{FR}

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

Chenin Faisant [2021] Thierry Beclair (chenin) loire ^{FR}

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

Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy ^{FR}

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

Combe Bazin - Saint Romain [2020] Domaine de Chassorney (chardonnay) burgundy ^{FR}

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

PINK

Secondome Rosato [2023] Maurizio Ferraro (barbera, nebbiolo) piedmont ^{ITL}
medium body, savory salty candied cherry, electrolyte minerals & herbs 17 gl

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

Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc ^{FR}
light-medium, electric candied strawberry, kiss of sugar, wink of salt 72

Voila l'ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82

Rollaball [2022] Matassa (mourvedre, carignan) roussillon ^{FR}
light-bodied, fritz & 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

Cabaret [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

p4p [2024] Riley O'Neill Latta (corralitos apples, mourvedre) arroyo grande ^{CA}
light-medium body, candied granny smith & fennel, bright sunshine acid, delicate minerality 17 gl

La Polonaise [2023] Julie Brosselin & Ivo Ferreira (muscat, terret) languedoc ^{FR}
medium-full body, dried apricot & sourdough, sandy tannins, pretty herbal botanicals 18 gl

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

Deferlante Orange [2023] Oliver Cohen (clairette, cinsault) languedoc ^{FR}
medium body, tangerine/nectarine starburst, mediterranean sun, savory red fruit undertones 68

Capablanca [2024] Alicia Serres (garnatxa blanca, macabeu, moscatel) terra alta ^{CAT}
medium body, ripe stone fruit, mineral rich citrus, electric kiss of salt 72

Antany [2023] Portes Obertes (garnatxa blanca, moscatel) terra alta ^{CAT}
light medium body, asian pear, honeydew melon, savory & mediterranean herbaceous 72

Supkac [2022] Strekov (welschriesling) nitra ^{SLO}
medium body, lemongrass tea & white flowers, crisp passionfruit & mango, structured & complex 76

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

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

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

Qvevri Blanc [2023] Clos du Tue Boeuf (sauvignon blanc) loire ^{FR}
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 ^{AT}
light-medium body, green apple & grapefruit rind, bee pollen, high-toned acid & lemongrass 98

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

RED

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

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

Dolia [2023] Cyrille Vuillod (gamay) beaujolais ^{FR}

medium body, dark jammy juicy crunchy fruit, mineral rich & amphora textured 18 gl

Sultana of Swat [2023] Stagiare (carignan) mendocino ^{CA}

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

Large Soif [2022] Terra Vita Vinum (cabernet franc) loire ^{FR}

light-medium body, easy tannins, fresh & fruity, earthy vegetal spice, light jam 66

Petricor 2 [2023] Portes Obertes (garnatxa) terra alta ^{CAT}

medium-full body, rich & opulent ripe cherry, eucalyptus bitter, soft tannins, salt kiss 68

Chaos [2022] Simon Busser (cot, gamay) sud-ouest ^{FR}

chilled medium body, pluot & blackberry, wet cobblestones, rich & refreshing 70

Pinot Noir [2022] Marto (pinot noir) rheinhessen ^{GER}

medium body, savory autumnal forest colours w the light of wild strawberry & allspice 76

Red [NV] Tony Coturri (cab sauv, merlot, zin, sangio) sonoma ^{CA}

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

Pinot Negra [2015] Domaine Naranjuez (pinot noir) andalucia ^{SP}

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

Brutal!!! [2019] Es d'Aqui (carignan) languedoc ^{FR}

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

Jalava [2023] Le Temps de Cerises (cinsault) languedoc ^{FR}

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

Nibio [2016] Cascina Degli Ulivi (dolcetto) piedmont ^{ITL}

medium-full body, concentrated yet balanced, ripe & spicy blackberry, gourmand acidity 88

PRA-RU [2022] Ottenimenti (field blend) piedmont ^{ITL}

medium body, plush dark fruit, dense & pure, underwood & pepper 90

Les Maluseaux [2020] Thierry Hesnault (gamay) loire ^{ITL}

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

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

“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-full body, violet plum, robust & velvety, herbaceous lavender dressed in oak 266

Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland ^{AT}

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 ^{FR}

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

RED

Octobre [2024] Les Foulards Rouges (syrah, grenache) roussillon ^{FR}

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

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

RARE PICKS FROM THE CELLAR

WHITE

Steiner Pinot Gris [2022] Jean Francois Ginglinger (pinot gris) alsace ^{FR}

big vertical mirabelle plum lush smokey off-dry limestone grand cru brilliance 110

Les Aussigouins [2013] Mai & Kenji Hodgson (chenin) loire ^{FR}

flinty elegant limey minerals with nuance from iconic rhyolite terroir of Noels de Montbenault 125

Sous la Roche Malru [2018] Thomas Popy (savagnin) jura

salt kissed gently oxidized jura earthy psychedelic profundity aged to perfection 172

Caroline [2022] Patrick Desplats (chenin) loire

100 year old vines, amphora aged - tense, quince, expressive, nervy, other worldly 224

ORANGE

Cocciuto Bianco [2022] Le Coste (procanico) lazio

amphora aged, 20 day maceration - bright, compact, powerful, smokey deep italian orange 100

Gluck [2021] Werlitsch (sauvignon blanc, chardonnay) styria

dry apple honey happiness in austrian biodynamic wonderland - clay bottle 120

Les Pouches [2019] Francois Saint Lo (chenin) loire

buttery hazelnut & citrus, deep full surprising & perplexing savory take on chenin 122

Rafling "Skin Contact" [2020] Frederic Cossard (riesling) alsace

cloudy amber late harvest grand cru alsatian brilliance, vinified w deft burgundian hand 152

RED

le regard [2022] Jean Pierre Robinot (pineau d'aunis) loire

rich delicate spiced expressive & electric long aged pineau d'aunis 118

Tsavouisse [2023] Lucas Madonia (pinot noir) valais

jura trained hand working swiss post-glacial terroir- layered earthy cherry dream 122

Rosso R [2019] Le Coste (sangiovese) lazio

neat yet natural, 2 year aged from best volcanic parcel - earthy refined elegance 132

Ploussard [2022] Frederic Cossard (poulsard) jura

pure, frank, light & electric candied brilliance from Ganevat parcels, aged in Georgian terracotta 138

G [2022] Maziere (grenache) roussillon

mind melting plush fields of tertiary textures & fruit, roussillon masterpiece 140