

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 amuse-bouche to pickles & ferments, KOMBUCHA, craft beers and naturally FERMENTED wines.

SNACKS

Marinated Olives 6

Cheese Bite - pecorino romano cracker, brillat-savarin, trout roe, lemon zest, dill 7

Chicharrones - hibiscus powder, tartar sauce 8

Kimchi Cracker - soy mayonnaise, parmesan 9

*Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 9

STARTERS

Heirloom Tomatoes - rosemary-infused olive oil, dukkah, maldon (contains nuts) (v) 12

Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 15

Marinated Tofu - pea tendrils, tomato confit, calabrian chili ponzu, toasted almonds (v) 16

Market Lettuce - buffalo whey, lemon, herbs, fried capers, parmesan 18

Tartare - wagyu beef, pickled shallot, miso mayonnaise, gochujang oil 24

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, olive oil (v) 16

*Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chili, anchovies 21

Margherita – tomato sauce, buffalo mozzarella, fresh basil 23

Pepperoni – tomato sauce, mozzarella, pepperoni 24

White – pistachio pesto, mozzarella, calabrian chili, ricotta, lemon 26

The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 28

Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, black truffle & lemon 30

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

Specials

Corn - taleggio, parmesan, crème fraîche, basil, pickled fresno pepper 26

Kimchi - aged goat gouda, buffalo mozzarella, spring onions & toasted sesame seed 30

Sides - Crème Fraîche Ranch 3 Parmesan 3 Salsa Macha 3

HOUSE-MADE DESSERTS

Mango Ice Cream - prosecco gel 7

Chocolate-Coconut Ice Cream - candied peanuts and hazelnuts, orange zest (v) 7

Soy Caramel Sundae - vanilla bean ice cream, chocolate cookie crumble, peanuts 10

Affogato - vanilla bean ice cream, espresso 10

Basque Cheesecake - seasonal jam 12

DESSERT WINE

Falavosca [2018] Fabio Gea (nebbiolo) barbaresco^{IT}

off-dry. candied blood orange, preserved plum, burnt caramel 20

* - contains fish

(v) - vegan

Please inform your server of any allergies.

A 2% service charge is added for non-cash payments to offset card transaction fees.

DRINKS

SPARKLING WATER

Agua de Piedra Sparkling Water 12oz 7

NON-ALCOHOLIC

FERMENSCH KOMBUCHA

Dry-Hopped Pear or Ginger Hibiscus 10

BALO SHRUB SPRITZ

Blueberry Yuzu or Passion Fruit Lime 10

NA BEER

Best Day Brewing Kölsch 9

KIMINO

Sparkling Apple or Yuzu 5

ESPRESSO & HOT TEA

Espresso: Single 4 or Double 7

Rishi Tea: Lavender or Jasmine or Yuzu Peach 5

BEER

Highland Park Brewery

Baseball Lager or Hello LA IPA 12 draft

Skyduster Super Dry Pils or West Coast IPA 8 can

SAKE

Wind of the Woods [NV] Kaze No Mori (junmai muroka nama genshu)
refreshing & effervescent — white nectarine, bright green melon 14 gl

CIDER

Isastegi Sidra Natural [NV] basque country^{SP}

a crisp, dry traditional basque cider with bright acidity 12 gl

Fluxion [NV] Fable Farm - field blend, solera aged - vermont^{USA} (750ml) 62

Poire [2017-2018] Jean Yves Peron - pear cider - savoie^{FR} (750ml) 88

APERITIF

Vermouth Spritz 16

St. Agrestis "Aperol" Spritz 16

DESSERT WINE

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NATURAL WINE

SPARKLING & CHAMPAGNE

Glera [2023] Mongarda (glera) veneto^{IT}

natural prosecco! gentle bubbles, brioche, grapefruit, and white flowers 18 gl

Lambrusco [2023] Suoli Cataldi (lambrusco) emilia-romagna^{IT}

dry, red cherry, wild plum, cola nut, subtle earthy 15 gl

Le Temps est Bon [2024] Domaine Bobinet (chenin blanc) loire^{FR}

light-bodied and crisp — soft bubble, orchard fruit, creamy finish 72

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

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

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

Fêtembulles [2023] Jean-Pierre Robinot (chenin blanc) loire^{FR}

lean and refreshing — granny smith and chalk lead into lemon zest and playful salinity 93

Crémant D'Alsace [2019] Pierre Frick (pinot blanc, auxerrois, pinot gris) alsace^{FR}

aromatic and complex bubbles! refreshing quince, herbal undertones & a salty, mineral edge 98

Caché dans L'Evidence [NV] Charles Dufour (pinot noir, chardonnay, pinot blanc) champagne^{FR}

baked apple, toasted hazelnuts, candied orange, mineral finish 117

La Source [2022] Domaine de Bichery (pinot noir, chardonnay) champagne^{FR}

fresh, gastronomic, precise — lithe citrus, slight toast, lingering saline finish 135

Ambonnay Reserve Grand Cru Brut [NV] Andre Beaufort (pinot noir, chardonnay) champagne^{FR}

broad, elegant, balanced — white pepper, brioche, and apricot jam complemented by fresh acidity 240

WHITE

Sauvignon [2025] Bonhomme (sauvignon) loire^{FR}

dry, crisp, bright citrus, green apple, peach, mineral notes 18 gl

Chardonnay [2024] Dan Marioni (chardonnay) sonoma^{CA}

medium body. mineral-driven and textural — bright acidity, golden delicious, hint of butterscotch 19 gl

Le Brin de Chevre [2022] Clos du Tue Boeuf (Menu Pineau) Loire^{FR}

medium-full body. white fruit, herbal, mineral, citrus, elegant and vibrant 72

Pinot Gris [2022] Bruno Schueller (pinot gris) alsace^{FR}

structured, lively, elegant, saline, and lightly textured with taut acidity 74

À Gégé [2023] Vini Viti Vinci (chardonnay) burgundy^{FR}

light-medium body. lean and zippy with green apple crispness and limestone-rich minerality 78

Gn/C [2023] Colvert (Blanc de Grenache Noir) Provence^{FR}

light-medium, floral, fruity, rich and rounded — textured blanc de blanc over limestone minerality 80

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

medium body. lush, and mineral-driven: mirabelle, marzipan, bright acid, kiss of smoke 110

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

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

PINK

Raphaël [2024] Maria Ernesta Berucci (cesanese) lazio^{IT}

ruby-toned and slightly spritzzy — strawberry, watermelon, pomegranate 18 gl

Contak Rosé [2022] De Mena (lledoner pelut) roussillon^{FR}

medium body. characterful and toothsome — rye bread, wild strawberry, red currant, whisper of tannin 68

Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc^{FR}

light-medium, electric candied red fruit, kiss of sugar, wink of salt 72

Dreams on Layaway [2023] Stagiaire (pinot noir) carneros^{CA}

light-medium body. playful yet elegant — marine and focused, like a pink champagne without the bubbles 86

Rollaball [2022] Matassa (mourvedre, carignan) roussillon^{FR}

light-bodied, fritzzy & herbaceous, rhubarb & rose petal, mineral finish 92

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

Litrozzo Bianco [2024] Le Coste (field blend) lazio^{IT}

light body. bright and thirst-quenching — meyer lemon, stone fruit, volcanic minerality 17 gl

Espirit Vendangeur [2024] Coulange / Lerouxel (sauvignon blanc) roussillon^{FR}

round savoury, tropical, crisp acidity, orange peel, floral 18 gl

Passerina del Frusinate [2023] Maria Ernesta Berucci (passerina, ottonese, malvasia) lazio^{IT}

bright golden fruits and salinity — korean pear, kumquat, dried apricot 70

Capablanca [2025] Alicia Serres (garnacha blanca, macabeo, etc.) catalunya^{SP}

medium body and slightly sparkling — apricot jam, wild honey, playful tannin, touch of salt 72

Super singla [2024] De Mena (muscats) roussillon^{FR}

light-medium body. sea salt, lemongrass, and wildflowers — dry, aromatic, and grippy 78

Vej [2022] Podere Pradarolo (malvasia) emilia-romagna^{IT}

medium-full body. heady and gourmand — dried herbs, orange peel, preserved peach, rustic tannins 80

Rotsah [2023] Baptiste Ramboz (pinot gris) jura^{FR}

light body. amber and tea-like — tangerine juice, subtle brine, mouthwatering acidity 86

Theodora [2020] Gut Oggau (gruner veltliner, blend) burgenland^{AT}

light body. light skin contact, green apple, citrus & peach, smooth acid, silky body with minerals 98

Moon Drops [2021] Radovan Suman (field blend) stajerska^{SLO}

light-medium body. ethereal and otherworldly: delicate tea, gentle + finely wrought tannin, elderflower 106

Rafling "Skin Contact" [2020] Frederic Cossard (riesling) alsace^{FR}

cloudy amber late harvest grand cru alsatian brilliance, vinified w deft burgundian hand 150

RED

Bisou [2023] Mosse (grolleau, pineau d'aunis, gamay etc) loire^{FR}

chilled light, juicy, bright red berries, red cherry, pepper 18 gl

Monte Dall'Ora [2025] (corvina, corvinone) veneto^{IT}

light to medium, pretty, red plum, dried herbs, stony, mineral finish 18 gl

Barbera di Colli Tortonesi [2024] La Morella (barbera) piedmont^{IT}

medium body. fruity + savory at once — earthy aromatics, juicy plum, black tea 64

M&M [2024] Es d'Aqui (mouvedre, muscat) languedoc^{FR}

light, juicy, bright red fruit, floral and tropical notes 72

Grenache des Gres [2023] La Grange St. André (cinsault, grenache) languedoc^{FR}

chilled light body, juicy, bright red forest fruits, savoury herbs 75

Rouge pas touch [2024] Es D'Aqui (pinot noir) languedoc^{FR}

light body. luminous and fragrant — bouncy cherry and strawberry with a long, mineral finish 77

Terme de Laureano [2022] Mendall (carignan) catalunya^{SP}

medium-full body. lush berries and rustic tannins meet savory brine and windswept eucalyptus 80

Pinot Noir Réserve [2022] JF Ginglinger (pinot noir) alsace^{FR}

medium body. lively and playful — sour cherry, cranberry, high-toned acidity, bit of earth 82

Roca No. 1 [2024] Dan Marioni (grenache noir, mourvedre) sonoma valley^{CA}

medium-full body. structured and deep. ripe, solar strawberry, garrigue, and earth 90

Une Tranche Made in Chenas [2019] L. D. Bouchacourt & P. Jambon (gamay) beaujolais^{FR}

medium-light body. wild strawberry, minerals, and earth over an elegant and silky core 92

La Fosse Aux Loups [2022] Margot et Natalia (cabernet franc) anjou^{FR}

medium body. elegant, luxurious, perfectly balanced. silky red fruit matched with fragrant green pepper 106

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon^{FR}

medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114

"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

MAGNUMS

WHITE

Mias [2023] Domaine Mazel (viognier) ardeche^{FR}

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

La Canaille [2023] Mai Lam (gamay) beaujolais^{FR}

chilled light body, zippy & vibrant, blackcurrant, wet stone, high energy 136

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon^{FR}

light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 185

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy^{FR}

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

RARE PICKS FROM THE CELLAR

WHITE

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

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

La Chaux [2020] François Rousset-Martin (chardonnay) jura^{FR}

medium-full body. candied lemon, bruised apple, marzipan, and salted butter 147

Sous la Roche Maldru [2018] Thomas Popy (savagnin) jura^{FR}

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

Caroline [2022] Patrick Desplats (chenin) loire^{FR}

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

ORANGE

Gluck [2021] Werlitsch (sauvignon blanc, chardonnay) styria^{AT}

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

Les Pouches [2019] Francois Saint Lo (chenin) loire^{FR}

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

RED

Le regard [2022] Jean Pierre Robinot (pineau d'aunis) loire^{FR}

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

Tsavouisse [2023] Lucas Madonia (pinot noir) valais, switzerland

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

Rosso R [2019] Le Coste (sangiovese) lazio^{IT}

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

Ploussard [2022] Frederic Cossard (poulsard) jura^{FR}

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