

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

Cheese & Onion – roasted garlic & onion, crème fraîche, basil, comté, cheddar, worcestershire, chive oil (*) 27

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 Hibiscus Ginger 10

BALO SHRUB SPRITZ

Blueberry Yuzu or Passion Fruit Lime 10

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 Beer

West Coast IPA 8 can

SAKE

Wind of the Woods [NV] Kaze No Mori (junmai muroka nama genshu)
refreshing & effervescent — ripe 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 Péron - pear cider - savoie^{FR} (750ml) 88

APERITIF

Vermouth Spritz 16

NATURAL WINE

SPARKLING & CHAMPAGNE

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

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

Lambrusco [2023] Cinque Campi (grasparossa, malbo gentile, marzemino) emilia-romagna^{IT}

dry. dark plum, violets, spices & wet stone 18 gl

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

light-bodied. crisp, soft bubbles, 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}

crunchy white orchard fruit, elderflower, refreshingly flinty with a toasty finish 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 & refreshing — granny smith apple & chalk, lemon zest & playful salinity 93

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

aromatic and complex bubbles! refreshing quince, herbal undertones, mineral & salty edges 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

Saint-Bris [2023] Domaine Bersan (sauvignon blanc) burgundy^{FR}

light body. salinity, grapefruit pith & fresh citrus on the palate, smoky-salty finish 18 gl

Vom Kalk [2024] Markus Altenburger (chardonnay) burgenland^{AT}

light-medium body. crunchy minerality & fleshy stonefruit, energetic waves of lemon zest 18 gl

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

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

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

medium body. structured, lively, elegant, saline, lightly textured with taut acidity 74

Blonde [2024] Andréa Calek (sauvignon blanc field blend) ardèche^{FR}

light-medium body. inviting & aromatic citrus peel, fresh & herbaceous 76

Cuvée Nature [2024] Domaine Durrmann (sylvaner) alsace^{FR}

light-medium body. zippy & herbaceous core of vibrant citrus & white orchard fruit 78

Gn/C [2023] Colvert (blanc de grenache noir) provence^{FR}

medium body. fresh-pressed grapefruit & white stonefruits, rich & rounded texture over limestone minerality 80

Hold Me Closer [2022] A.F. Steen (marsanne, sauvignon blanc, chardonnay) ardèche^{FR}

light-medium body. rustic & expressive, bright citrus, wildflowers & herbs 84

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

medium body. lush & mineral-driven — mirabelle, marzipan, bright sun, 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. wild strawberry, red currant, whispers of grippy tannins 68
- Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc^{FR}
light-medium body. electric red fruit, salty & tart berries 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-body. wild & 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}
medium body. fresh & complex, marzipan, pomegranate, red currants & cherries 112

ORANGE

- Yellow [2024] La Rural (macabeu, parellada, moscatel) catalunya^{SP}
light-medium body. bright tropical yellow fruits & dry stonefruit, wild herbs & minerals 19 gl
- Esprit 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
- La Vie en Rose [2021] Laurent Bannwarth (gewürztraminer) alsace^{FR}
medium body. dry aromatic spices, fresh rose petals, lychee, citrus peel 74
- Super singla [2024] De Mena (muscats) roussillon^{FR}
light-medium body. sea salt, lemongrass, and wildflowers — dry, aromatic & grippy 78
- Vej [2022] Podere Pradarolo (malvasia) emilia-romagna^{IT}
medium-full body. heady & gourmand — dried herbs, orange peel, preserved peach, rustic tannins 80
- La Petite Robe [2022] Jean-Yves Péron (jacquère) savoie^{FR}
light body. perfectly flinty nose, white orchard & stonefruit, delicate quince, french alpine herbs 86
- Theodora [2020] Gut Oggau (gruner veltliner, blend) burgenland^{AT}
light body. light skin contact, green apple, citrus & peach, smooth acid, silky minerals 98
- Blanc VDF [2022] Matassa (grenache gris, macabeu) roussillon^{FR}
medium body. zesty lemon, flinty minerality, olive brine & fresh mountain herbs 102
- Moon Drops [2021] Radovan Suman (field blend) stajerska^{SLO}
light-medium body. ethereal & 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, burgundian vinification 150

RED

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

chilled light, juicy, bright red fruit, floral & tropical notes 19 gl

Vin d'Alsace Pinot Noir [2025] Domaine Einhart (pinot noir) alsace^{FR}

light-medium body. energetic & wild, lifted red & dark fruit, forest floor, elegance, fresh silk 19 gl

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

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

Coulisses [2022] Fontedicto (carignan, syrah) languedoc^{FR}

medium body. savory red & dark fruit, refined, melodic notes of pine & earth 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 & fragrant — bouncy cherry and strawberry with a long, mineral finish 77

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

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

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

medium body. lively & playful — sour cherry, cranberry, high-toned & earthy 82

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

medium-full body. structured & deep, ripe strawberry, hints of earth 90

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

light-medium body. wild strawberry, wet granite, elegant & silky core 92

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

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

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

medium body. leather, mountain earth, crunchy red fruits, touch of balsamic 114

"Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundy^{FR}

medium body. classic elegance, concentrated red fruit, earthy & floral bouquet 160

Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon^{FR}

medium body. blueberry bramble & smoke, wild fennel, stony elegance, fine length & delicate finish 164

Cornas [2021] Philippe Pacalet (syrah) northern rhone^{FR}

medium-full body. crushed stone, violets & cassis, ripe blackberry, wild herbs, peppercorn & game 266

MAGNUMS

WHITE

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

light-medium body. aromatic green peppercorn, bay leaf, white peach 130

ORANGE

Anfora Bianco [NV] Cantina Giardino (falanghina blend) campania^{IT}

medium body. earthy minerals, tropical fruit, citrus peel, dry apricot, sea salt 92

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}

medium body. leather, mountain earth, crunchy red fruits, touch of balsamic 185

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

light-medium body. fine tannins, earthy red fruit, hibiscus, forest mushroom 210

RARE PICKS FROM THE CELLAR

WHITE

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

flinty, elegant, lime-driven minerals — from the volcanic rhyolite terroir of Noels de Montbenault 125

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

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

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

salt-kissed, dried orchard fruit — gently oxidized, earthy & profound 172

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

quince & orchard fruit. 100 year old vines, amphora aged — 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}

cellar-aged sangiovese from volcanic soils — earthy & refined elegance 132

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

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