grá

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.

info@grarestaurant.com

SNACKS

Marinated Olives 6
Bagna Cauda - anchovy, parsley, garlic, sourdough flatbread (*) 9
Blue Mussels - consomme, tarragon, daikon radish, curry 12

STARTERS

Heirloom Tomatoes - rosemary-infused olive oil, dukkah, maldon (contains nuts) (v) 14
Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 16
Market Lettuce - buffalo whey, lemon, herbs, fried capers, parmesan 19
Steak tartare - gochujang, reine de dijon creme, waffle, cress 25

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 24
Pepperoni – tomato sauce, mozzarella, pepperoni 25
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, basil, horseradish cheese, cheddar, worcestershire, chive oil (*) 27

Sides - Crème Fraîche Ranch 3 Parmesan 3 Salsa Macha 3

HOUSE-MADE DESSERTS

Affogato - vanilla bean ice cream, espresso 10
Soy Caramel Sundae - vanilla bean ice cream, chocolate cookie crumble, peanuts 12
Chocolate Mousse - pear, gari, cream, fennel, almond crumble 16

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
Mountain Valley Sparkling Water 12oz 7

NON-ALCOHOLIC

FERMENSCH KOMBUCHA
Dry-Hopped Pear or Hibiscus Ginger 10

BALO SHRUB SPRITZ
Blueberry Yuzu 10

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

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

CIDER
Onirique Automnale Cider [2025] sonoma[CA]
refreshing & dry, normandy-style from sonoma's old orchards 14 gl

Cider Revolution [2020] Fruktstereo - field blend - malmö[SWE] (750ml) 45

Fluxion [NV] Fable Farm - field blend, solera aged - vermont[USA] (750ml) 60

Poire [2017-2018] Jean-Yves Péron - pear cider - savoie[FR] (750ml) 78

APERITIF
Vermouth Spritz 16

St. Agrestis "Aperol" Spritz 16

NATURAL WINES BY THE GLASS

SPARKLING

Prosecco [NV] Poderi del Leone (glera) veneto[IT]
natural prosecco! gentle bubbles, brioche, grapefruit & white flowers 16 gl

Barbacane Lambrusco [2023] Quarticello (lambrusco di maestri) emilia-romagna[IT]
dry. dark plum, violets, peppery spice & wet stone 16 gl

WHITE

Vom Kalk [2024] Markus Altenburger (chardonnay) burgenland[AT]
light-medium body. crunchy minerality & fleshy stonefruit, energetic waves of lemon zest 17 gl

Saint-Bris [2023] Domaine Bersan (sauvignon blanc) burgundy[FR]
light body. salinity, grapefruit pith & fresh citrus on the palate, smoky-salty finish 18 gl

PINK

Mystère de Rosée [2023] Michel Guinier (gamay) beaujolais[FR]
deep ruby-hued & refreshing. crisp red fruit, pink peppercorn, & stony minerals 18 gl

ORANGE

Ex Plana [2023] Podere Pradarolo (spergola) emilia-romagna[IT]
medium body. structured & spicy blood orange, chewy tannins, dried papaya, melon rind, wet granite 17 gl

PGM [2025] Jacques Février (pinot gris macération) loire[FR]
light-medium body. textural grapefruit & citrus peel, vibrant tea leaf, fresh apricot 18 gl

RED

Franklinford [2023] Dilworth & Allain (dolcetto) victoria[AUS]
medium body. structured, juicy dark plum & deep blue fruit swirls 17 gl

Pourquoi non? [2022] O2Y (pinot noir, pinot gris) alsace[FR]
chilled medium body, crisp, juicy, vibrant red cherry, textural, spicy 24 gl

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

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] Frédéric Cossard (poulsard) jura[FR]
pure, light & electric candied brilliance from legendary Ganevat parcels, aged in Georgian terracotta 138

NATURAL WINES BY THE BOTTLE

SPARKLING & CHAMPAGNE

Foufou'nette [2023] Julien Altaber (aligoté) burgundy[FR]
light-medium body. lively apricot-driven salinity dancing on the surface of this jovial & focused pét-nat 70

Le Temps est Bon [2024] Domaine Bobinet (chenin blanc) loire[FR]
light-body. crisp, soft bubbles, orchard fruit, creamy finish 72

Les Pétillantes [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

Pinot Gris [2022] Domaine Lissner (pinot gris) alsace[FR]
medium body. round mouthfeel, energetic & spritzy, white orchard fruit, bit of black walnut 66

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] Anders Frederik Steen (marsanne, sauvignon blanc, chardonnay) ardèche[FR]
light-medium body. rustic & expressive, bright citrus, wildflowers & herbs 84

Seyve Villard [2023] Didier Grappe (seyve-villard) jura[FR]
light-medium body. lightly flor-aged from hybrid vines. flinty minerals, preserved lemon peel, baked green apple 94

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

Sous la Roche Maldru [2018] Thomas Popy (savagnin) jura[FR]
medium-body. salt-kissed, dried orchard fruit — gently oxidized, earthy & profound 172

Caroline [2022] Patrick Desplats (chenin) loire[FR]
medium-body. quince & orchard fruit. 100 year old vines, amphora aged — expressive, nervy, other worldly 225

PINK

La Clastre [2023] Les Frères Soulier (syrah) languedoc[FR]
light body. dry red fruits, white flowers, hints of wild herbs, limestone 64

Contak Rosé [2022] De Mena (lledoner pelut) roussillon[FR]
medium body. wild strawberry, red currant, whispers of grippy tannins 68

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 70

Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc[FR]
light-medium body. electric red fruit, salty & tart berries 72

Le Rouge et le Blanc [2021] Hors Champs (grenache, muscat á petits grains) languedoc-roussillon[FR]
light body. white-red co-ferment. aromatic & fresh, dry red fruits & crushed stone 75

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) [1000ml] catalunya[SP]
light-medium body. bright tropical yellow fruits & dried stonefruit, wild herbs & minerals 70

La Vie en Rose [2021] Laurent Bannwarth (gewürztraminer) alsace[FR]
medium body. dry aromatic spices, fresh rose petals, lychee, citrus peel 74

Sinfonia di Bianco [2023] Alessandro Viola (grillo) sicily[IT]
light-medium body. dried stonefruit, blood orange peel & sea salt, kaffir lime 78

Vej [2022] Podere Pradarolo (malvasia) emilia-romagna[IT]
medium-full body. dried herbs, orange peel, preserved peach, rustic tannins 80

Origin [2022] Jean-Marc Dreyer (auxerrois macération) alsace[FR]
medium-full body. black tea, dried apricot, white pepper, pomelo zest, a touch of smoke 82

La Petite Robe [2022] Jean-Yves Péron (jacquère) savoie[FR]
light body. perfectly flinty nose, white orchard & stonefruit, delicate quince, french alpine herbs 86

Oslavje [2018] Radikon (sauvignon blanc, chardonnay) [500ml] friuli-venezia guilia[IT]
medium-full body. powerful & textured, dried blood orange, sea salt, citrus blossoms, aromatic spices 90

Marnes & Loess [2021] Pierre Frick (riesling macération) alsace[FR]
light-medium body. bone-dry & mineral, tangerine, dried ginger, stonefruit 92

Theodora [2020] Gut Oggau (grüner 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 (pinot gris, riesling, traminer sauvignon, chardonnay, etc.) stajerska[SLO]
light-medium body. ethereal & otherworldly: delicate tea, gentle & finely wrought tannin, elderflower 106

Rafling "Skin Contact" [2020] Frederic Cossard (riesling) alsace[FR]
medium body. cloudy amber, late-harvest, grand cru alsatian brilliance, burgundian vinification 150

RED

Syrah [2023] Maison Stephan (syrah) rhôneFR
light-medium body. fresh & refined, juicy plums & blue fruit, flint, violets & olive brine 68

La Petite Oseille [2021] Michel Guignier (gamay) beaujolaisFR
light body. bright red fruit & rich minerality, fresh granite, forest mushrooms & spice 70

Coulisses [2022] Fontedicto (carignan, syrah) languedocFR
medium body. savory red & dark fruit, refined, melodic notes of pine & earth 72

En Virée [2025] Le Raisin à Plume (grolleau) anjouFR
chilled light-medium body. juicy red fruits, pink & green peppercorn, rhubarb 75

Terme de Laureano [2022] Mendall (carignan) catalunyaSP
medium-full body. lush berries & rustic tannins meet savory brine & windswept eucalyptus 78

Le Franc [2022] Domaine Cousin-Leduc (cabernet franc) anjouFR
medium-full body. deep structure & dark fruit, rustic charm, wet earth, old-vine magic 80

Elios [2023] JM Dreyer (pinot noir) alsaceFR
medium body. lively & playful — sour cherry, cranberry, high-toned & earthy 82

Roca No. 1 [2024] Dan Marioni (grenache noir, mourvedre) sonoma valleyCA
medium-full body. structured & deep, ripe strawberry, hints of earth 86

Une Tranche Made in Chenas [2019] L. D. Bouchacourt & P. Jambon (gamay) beaujolaisFR
light-medium body. wild strawberry, wet granite, elegant & silky core 88

Morgon [2023] M. & C. Lapierre (gamay) beaujolaisFR
light-medium body. red & black berry bramble, wet earth, mineral-driven & savory 92

Curnàl [2023] Barbacan (nebbiolo) lombardyIT
light-medium body. terracotta amphora-aged, old-vine depth, stony red fruits, fresh mountain air 96

La Fosse Aux Loups [2022] Margot et Natalia (cabernet franc) anjouFR
medium body. elegant, luxurious, perfectly balanced. silky red fruit & fragrant green pepper 106

Alizari [2020] Domaine Les Maisons Rouges (pineau d'aunis) loireFR
medium body. concentrated & structured, aromatic red berries, white pepper, soft tannin 110

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillonFR
medium body. leather, mountain earth, crunchy red fruits, touch of balsamic 114

"Aux Fournaux" Savigny-les-Beaune [2018] Domaine Chandon de Brailles (pinot noir) burgundyFR
medium-full body. beautiful red & black fruit, soft tannins, balanced burgundian spice 132

Sangiovese di Toscana [2022] Massa Vecchia (sangiovese) tuscanyIT
medium body. rustic earthy aromatics, crunchy red fruits, wild herbs & tomato leaf, fresh leather 156

"Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundyFR
medium body. classic elegance, concentrated red fruit, earthy & floral bouquet 160

Pignoli [2007] Radikon (pignolo) friuli-venezia guiliaIT
full body. tannic & rustic depth, dark fruits & leather, earthy, savory, hint of smoke 180

Cornas [2021] Philippe Pacalet (syrah) northern rhoneFR
medium-full body. crushed stone, violets & cassis, ripe blackberry, wild herbs, peppercorn & game 266

"Le Champs de la Vigne" Morey-Saint-Denis [2020] Frédéric Cossard (pinot noir) burgundyFR
medium body. violets, ripe black fruit, earth & toasted spices, deep minerals & silken texture 284

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

Un Après-midi d'Été [2023] Lé Thio Noots (gamay) anjou[FR]
light body. fresh & lifted red fruit, still lengthy on the palate, crushable 120

Elios [2022] Jean-Marc Dreyer (pinot noir) burgundy[FR]
light-medium body. earthy & mineral, bright & flinty cranberry, green tea & toast 198

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy[FR]
light-medium body. fine tannins, earthy red fruit, hibiscus, forest mushroom 210