

ALL DAY BREAKFAST

CREATE YOUR SMOOTHIE BOWL | 69k

Choose your liquid (Yoghurt/M!lk/Smoothie)
Select 3 fruits - Pick 2 sprinkles

Extra Topping +12k

Extra Liquid +15k

CHIA PUDDING

Almond m!lk, fruits and berries | 69k

AÇAÍ BOWL

Smoothie bowl with wild açai berries | 115k



MEDICINAL SOUPS

CREATE YOUR OWN SOUP BOWL | 69k

Choose 1 Healing Broth - Choose 5 Soup Toppings

Extra Topping +12k

Extra Broth +49k

ITALIAN MINISTRONE

Hearty tomato soup with zucchini noodles,
seasonal vegetables and Sunflower rawmesan | 69k

TURMERIC LAKSA

Creamy coconut chili broth with veggie noodles,
spinach, mushrooms and cilantro | 69k

MEDICINAL MISO

Flavorful broth with bok choy, zucchini noodles,
dried mushrooms and nori | 69k

CREAM OF MUSHROOM

Rich and tasty champignon, portabello and
shiitake soup topped with crispy fresh veggies
and almond croutons | 69k



RAW CHOCOLATES

BOUNTY BALL

Coconut vanilla filling covered in dark
chocolate | 15k

M!LK

Coconut m!lk chocolate | 22k

PEPPERMINT PATTIE

A creamy cashew mint filling covered
in dark chocolate | 22k

CACAO POW

Chocolate coffee energy ball with oats and coconut | 22k

PEANUT BUTTER CUP

Crunchy peanut butter filling in
coconut m!lk chocolate | 27k

MARBLED HALVA

Ground sesame, honey and cacao | 22k

ALMOND BUTTER CUP

Dark chocolate filled with crunchy almond butter | 27k

SALTED CARAMEL

Smooth and chewy honey toffee covered in dark
chocolate and a sprinkle of salt | 22k

NUTELLA TRUFFLES

Silky smooth hazelnut honey chocolate fudge | 22k

RUM RAISIN

Dark chocolate with a divine chewy
rum raisin honey center | 22k



ALCHEMY

food as medicine

Our food is home made with love and care to retain as much life force and nutrition as possible. We carefully select our suppliers to have the best organic vegetables and the highest quality medicinal ingredients. To preserve as much precious life force and nutrition as possible, most of our food is raw, meaning it hasn't been heated above 43°C /110°F. Everything on our menu is plant based and most items are gluten free. We do use honey, as we believe it to be a highly medicinal food when sourced right. Our produce is rinsed thoroughly in filtered water and grapefruit seed extract.

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MAINS

VIETNAMESE SPRING ROLLS

Assorted fresh veggies in a raw papaya wrap
served with hoisin dip | 65k

SPINACH MUSHROOM QUICHE

An Alchemy classic filled with juicy spinach,
mushrooms & marinated fennel, topped with
cashew cream 'cheese', tomatoes & parsley | 69k

OPEN SANDWICH TRIO (MIX N' MATCH)

- "Egg" salad with pickles and coconut bacon
- Avocado with cilantro tomato salsa, green olives and bell peppers
- Smoked papaya lox with herb cream cheese and capers | 69k

PASTA PRIMAVERA

Zucchini noodles, cherry tomatoes, sun-dried tomatoes,
capers, avocado, sunflower rawmesan & pesto | 69k

CALIFORNIA MAKI NORI

Raw sushi rolls filled with crispy veggies,
cauliflower 'rice', pink sauerkraut, served with
sesame dip & small miso soup | 69k

PHILADELPHIA MAKI NORI

Raw sushi rolls filled with crispy veggies cauliflower 'rice',
papaya, homemade pickles, cashew & dill creamy 'cheese'
served with sesame shoyu dip & small miso soup | 69k

ALOHA PIZZA

Sun dried tomato crust, marinara sauce, cashew cream
'cheese', pineapple, peppers, olives, mushrooms & rocket | 75k

MEXICAN BURGER

Lightly spiced vegetable pattie with almonds & sunflower seeds
served with mango 'cheese' slice, pickles & chipotle | 75k

CANNELONI

Mushroom ragu wrapped in sliced zucchini served with mar-
inara suace, cashew cream 'cheese', pesto & rocket | 75k

SPINACH & MUSHROOM PIZZA

Thin spinach crust topped with mushrooms,
spinach, capers and pili nut 'cheese' | 75k

NACHO PLATE

Crispy lettuce, mexican chili, tomato salsa,
cashew sour cream, guacamole, jalapeno
peppers & homemade raw corn chips | 75k

MEDITERRANEAN WRAP

Flax wrap filled with spinach, fresh dill cream cheese
or hummus, crispy veggies, and avocado. Served with
cauliflower tabbouleh and tahini lime dip | 79k

TERIYAKI BOWL

Smoked papaya lox with sesame rice, stir-not-fry,
kimichi, arame slaw, avocado and teriyaki sauce | 79k

SATISFYING SALADS

CREATE YOUR OWN SALAD BOWL | 69k

Leafy Greens - Select 4 toppings - Choose a dressing

Extra Topping +12k

ALCHEMY LOVER

Mixed greens, fresh herbs, pink sauerkraut,
avocado, sprouted pumpkin seeds, crispy
onion served with herb vinaigrette | 69k

CAESAR SALAD

Crispy romaine lettuce with strawberries,
sunflower rawmesan, coconut bacon, capers &
creamy caesar dressing | 69k



SAVORY BAR

CREATE YOUR OWN SAVORY PLATE | 69k

From 7 to 11am

Select 5 savory sides - Choose 1 dip

Extra Side +12k

Extra Dip +15k



DESSERTS

LEMON COCONUT CAKE

A cashew coconut "cheese" cake &
lemon zest | 50k

MOCHA HOLIC

Silky chocolate coffee "cheese" cake | 50k

CLASSIC VANILLA CHEESECAKE WITH RASPBERRY COMPOTE

Vanilla yogurt "cheese" cake with toasted peanut
crust and raspberry compote | 50k

BANOFFEE PIE

Rich toffee, thin banana slices &
fluffy coconut whipped cream | 50k

CARROT CAKE

Hearty, nutfree oat and carrot cake with
dates, raisins & mango frosting | 50k

SNICKERS PIE

Chocolate, nougat, caramel and peanuts | 55k

CHOCOLATE ORANGE CAKE

Layers of dark chocolate and zesty orange | 55k

CHOCOLATE MOUSSE

Silky smooth, fluffy & nut free | 35k

MANGO PASSION CAKE

Tangy, delicious tropical dessert
with nut free oat crust | 50k



BARS

ALMOND GOJI BAR

Power bar with nuts, seeds, goji berries & honey | 35k

BOUNTY BAR

Chocolate covered bar with fresh coconut vanilla filling | 30k

CHEWY BAR

Dark chewy chocolate cashew bar, honey | 30k

CAROB RAISIN BAR

Chewy chocolate bar with carob, cashews,
honey & raisins | 35k

OMEGA BROWNIE

Walnut & chia brownie with chocolate ganache | 35k

contains honey

non raw component

all prices exclude 10% government tax and 6% service | toppings change daily & seasonally

SMOOTHIES

Served in a 350ml glass

POPEYE

Banana, pineapple & spinach | 40k

RASPBERRY LIPSTICK

Dragonfruit, raspberry, coconut & coconut nectar | 60k

PAPAYA PASSION

Papaya, passion fruit & coconut nectar | 45k

BEE HERE NOW

Mango, passion fruit, honey & bee pollen | 60k

LIKE A VIRGIN

Soursop, almond m!lk, coconut, vanilla & coconut nectar | 45k

CHOCOLATE MACA

Cashew, coconut, cacao, maca, & coconut sugar | 45k

MANGO LASSIE

Mango, coconut, cashews & coconut nectar | 55k

PB & J

Strawberries, peanut butter, banana, cashew m!lk & coconut nectar | 60k

CHIPMUNK

Banana, chocolate chips, cashew m!lk & cinnamon | 55k

PEPPERMINT KISS

Banana, spinach, cashew m!lk, fresh mint, vanilla | 55k

PINA COLADA

Pineapple, coconut, vanilla & coconut nectar | 55k

PEACHES & CREAM

Mango, papaya, almond m!lk & flower peach essence | 65k

STRAWBERRIES & CREAM

Strawberries, coconut cream, cashew m!lk & honey | 60k

ALMOND BUTTER CUP

Almond m!lk, banana, cinnamon vanilla and almond extract | 65k

HEAVY METAL DETOX SMOOTHIE

Blueberries, banana, cilantro, orange, spirulina & moringa | 75k

TROPICAL GREEN

Moringa, banana, pineapple, coconut milk, lime | 55k

Every drink sold plants a tree



HOT DRINKS

FRESH MINT INFUSION

Served with lime slice and honey | 30k

GOJI GINGER INFUSION

Served with lime slice, lemongrass & honey | 30k

HOT CHOCOLATE

Warm cacao, with coconut cream, cashew m!lk & coconut sugar | 50k

CHAI LATTE

Chai spices and your choice of vegan m!lk | 50k

TURMERIC LATTE

Turmeric, your choice of vegan m!lk & cinnamon | 55k

MATCHA LATTE

Matcha with your choice of vegan m!lk | 55k

Our store has incredible and well selected items for you to take home with you as souvenirs or to enjoy while your stay in Bali!
Don't forget to have a look!



ALCHEMY

food as medicine

COLD PRESSED JUICES

Served in a 400ml glass or bottle

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Our cold-pressed juices are produced throughout the day using the esteemed Norwalk juicer, designed to maximize nutrient and enzyme retention. The Norwalk juicer also reduces oxidizing of the juice, so it stays nutritious and fresh for up to 3 days.

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CLASSIC GREEN

Cucumber, parsley, spinach, kale, celery, bok choy & cilantro | 60k

CLASSIC GREEN WITH APPLE + LIME

Cucumber, apple, parsley, spinach, kale, celery, bok choy, cilantro & lime | 55k

JUICY FRUIT

Pineapple, carrot, ginger & lime | 55k

RUBY MANIA

Beet, carrot, apple & lime | 55k

SPICE UP

Apple, pineapple, coconut juice, lime & ginger | 55k

LOCAL ORANGE

Sweet oranges from Kintamani region in Bali | 55k

ALOHA COOLER

Pineapple, mint & cucumber | 50k

MELON BLUSH

Watermelon, pineapple & lime | 55k

KISS KISS

Pineapple, beet, watermelon & lime | 50k

PURE CELERY

The greatest healing tonic of all times - Drink on an empty stomach for maximum benefit | 89k

VIRGIN MARY

Carrot, tomatoes, cucumber, lime & salt | 55k

GINGER SUN

Pineapple, orange, coconut water & ginger | 55k

PURE

Your choice of pure: apple, pineapple, carrot, watermelon or cucumber | 40k

GREEN GIANT

Cucumber, coconut water, bok choy, kale, spinach, Parsley and celery (1 litre) | 110k



RAW VEGAN ICE CREAM

BANANA BOMB

Banana, lime & palm nectar | 62k

BUBBLE GUM

Dragonfruit, banana, orange, raspberry & coconut nectar | 65k

HONEYMOON

Tropical fruits, almond m!lk & raw honey | 55k

MANGO TANGO

Mango, coconut water, raspberry & coconut nectar | 60k

LIME SORBET

Lime, coconut water and honey | 59k

COOLERS & TONICS

WHOLE COCONUT | 30k

RASPBERRY SODA

Coconut kefir, raspberry flower essence beet & honey | 50k

ELECTROLYTE

Coconut water with ginger and lime, by glass | 30k

COCOBIOTIC

Fermented coconut kefir
by glass | 35k - by bottle | 50k

LEMON SQUASH

Coconut kefir, lime, honey
by glass | 40k - by bottle | 55k

VIRGIN MOJITO

Fresh mint, coconut water, lime, honey & ice | 37k

TANGERINE MOJITO

Fresh tangerine juice, ice & orange zest | 40k

TANGY TURMERIC TONIC

Lime, ginger, turmeric, honey & pepper | 35k

GINGER ALE

Coconut kefir, apple juice, ginger
by glass | 40k



CLASSIC COFFEE OR MEDICINAL CHICKORY

- Choose Arabica coffee beans, decaf (+11), or our medicinal (non caffein) chickory, reishi and chaga blend
- Choose your favorite homemade m!lk cashew, almond or coconut

SINGLE ESPRESSO | 15k

DOUBLE ESPRESSO | 25k

CAPPUCCINO

hot | 40k - ice | 45k

LATTE

hot | 40k - ice | 45k

FLAT WHITE | 40k

MOCHACCINO

hot | 45k - ice | 50k

PICCOLO LATTE | 30k

LONG BLACK

hot | 25k - ice | 30k

FRAPPUCCINO | 45k

BALI MOCHA SPICE

Coffee, cacao, cayenne and vegan m!lk of your choice | 55k

DIRTY CHAI LATTE

Coffee, chai spices, vegan m!lk of your choice | 55k



Connect with us :



AlchemyBali



AlchemyBali

www.alchemybali.com

all prices exclude 10% government tax and 6% service | toppings change daily & seasonally

contains honey
non raw component