

BREAKFAST BAR

Create your own smoothie bowl! | 69k

Choose your liquid (Yoghurt/Milk)
Select 3 fruits
Pick 2 sprinkles

Extra Topping +12k

Extra Liquid +15k

ALL DAY BREAKFAST

CHIA PUDDING

Almond milk, fruits and berries | 69k

AÇAI BOWL

Smoothie bowl with wild açai berries | 115k

SPECIAL SALADS

ALCHEMY LOVER

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

MY THAI

Leafy greens, tomato, pomelo, daikon, jicama, sweet chili cashew, crispy basil chips & lemongrass dressing | 69k

CAESAR SALAD

Crispy romaine lettuce with strawberries, rawmesan, coconut bacon, capers & nut free creamy caesar dressing | 65k

APPETIZERS

ITALIAN BRUSCHETTA

Herb crackers topped with basil pesto, olives, onion, arugula and tomatoes | 55k

VIETNAMESE SPRING ROLLS

Assorted fresh veggies in a raw papaya wrap served with hoisin dip | 60k

VEGGIE BASKET

Crispy raw veggie stiks with your choice of creamy cashew "cheese", nutfree mayo, or pesto dip | 55k

BAR S

ALMOND GOJI BAR

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

BOUNTY BAR

Chocolate covered bar with fresh coconut vanilla filling | 30k

CHEWY BAR

Dark chewy chocolate cashew bar | 30k

CAROB RAISIN BAR

Chewy chocolate bar with carob, cashew and raisins | 35k

OMEGA BROWNIE

Walnut & chia brownie with chocolate ganache | 35k

ALCHEMY

raw . vegan . organic

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MEDICINAL SOUP BAR

Create your own soup bowl! | 69k

Choose 1 Healing Broth
Choose 5 Soup Toppings

Extra Topping +12k

Extra Broth +49k

EVERYTHING AT ALCHEMY IS RAW, VEGAN, ORGANIC AND MADE WITH LOVE AND CARE. EVERYTHING WE SELL IS HOMEMADE AND MINIMALLY PROCESSED IN ORDER TO RETAIN AS MUCH LIFE FORCE AND NUTRITION AS POSSIBLE. ALL OF OUR PRODUCE IS RINSED THOROUGHLY IN FILTERED WATER. ALCHEMY IS TRANSFORMATION, LET THIS MEAL BE THE START OR CONTINUATION OF THE TRANSFORMATION IN YOUR LIFE.

MAINS

SPINACH MUSHROOM QUICHE

An Alchemy classic filled with juicy spinach, mushrooms & marinated fennel, topped with cashew cream 'cheese', tomatoes & parsley | 65k

PASTA PRIMAVERA

Zucchini noodles, cherry tomatoes, sun-dried tomatoes, capers, avocado, 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

BLT SANDWICH

Our interpretation of the classic is filled with coconut bacon, tomato, homemade pickles, homemade BBQ sauce, nutfree mayonnaise & crispy lettuce (no bread) | 69k

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 marinara 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

SALAD BAR

Create your own salad bowl! | 69k

Leafy Greens
Select 4 toppings
Choose a dressing

Extra Topping +12k

DESSERTS

LEMON COCONUT CAKE

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

MOCHA HOLIC

Silky chocolate coffee "cheese" cake | 50k

CLOUD 9

Vanilla "cheese" cake & raspberry coulis | 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 | 50k

CHOCOLATE ORANGE CAKE

Layers of dark chocolate and zesty orange | 65k

CHOCOLATE MOUSSE

Silky smooth, fluffy & nut free | 35k

MANGO PASSION CAKE

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

RAW CHOCOLATE TRUFFLES

MILK

Coconut milk chocolate | 22k

PEPPERMINT PATTIE

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

WHITE MAGIC

White sugar free chocolate | 22k

CACAO POW

Chocolate coffee energy ball with oats and coconut | 22k

PEANUT BUTTER CUP

Crunchy peanut butter filling in coconut milk 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 toffee covered in dark chocolate and a sprinkle of salt | 22k

NUTELLA TRUFFLES

Silky smooth hazelnut chocolate fudge | 22k

RUM RAISIN

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

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*

DIE HARD

Pineapple, apple, kale, lemongrass & lime | *55k*

PAPAYA PASSION

Papaya, passion fruit & coconut nectar | *45k*

CATERPILLAR

Spinach, mango & coconut water | *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 palm 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 & vanilla | *60k*

ALMOND BUTTER CUP

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

HEAVY METAL DETOX SMOOTHIE

Wild blueberries, banana, cilantro, orange, spirulina & moringa | *75k*

FOREST SMOOTHIE

Spinach, spirulina, banana, orange, ginger & 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 & Palm 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*

GREEN TEA LATTE

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

ALCHEMY

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COLD PRESSED JUICES

Served in a 400ml glass or bottle

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.

CLASSIC GREEN

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

CLASSIC GREEN WITH APPLE + LIME

Cucumber, apple, parsley, spinach, kale, celery, bok choy & 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 nectar| *59k*

COOLERS & TONICS

WHOLE YOUNG COCONUT

25k

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 & ice | *37k*

TANGERINE MOJITO

Fresh tangerine juice, ice & orange zest | *40k*

TANGY TURMERIC TONIC

Lime, ginger, turmeric and black pepper | *35k*

GINGER ALE

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

COFFEE & TEA

- Choose your favorite homemade m!lk - cashew, almond or coconut
- Make your coffee decaf+ 11k

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*

GREEN TEA LATTE

hot | *55k* - ice | *60k*

CHAI LATTE

hot | *50k* - ice | *55k*

Connect with us :



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