



 ALCHEMY
KITCHEN

al·che·my \ 'al-kə-mē \

“... the process of taking something ordinary and
turning it into something extraordinary, sometimes in
a way that cannot be explained...”

Right of admission reserved.

Welcome to Alchemy Kitchen!

One of my fondest memories of living in New York is heading out with friends on a warm summer's day to a favourite brunch spot when a meal that perfectly straddled the breakfast and/or lunch craving was needed to deal with the consequences of the night before! The city has an abundance of eateries serving all-day brunch or tapas, often with an amazing wine list and always with incredible cocktails. Another favourite memory is Restaurant Week, when some of the best, often exclusive restaurants offered a 'prix fixe' menu, serving multi-course meals at very competitive, fixed prices.

At Alchemy Kitchen, we aim to bring a slice of that experience to our shores, with a breakfast, small plates and weekend brunch menu designed to satisfy your food cravings, all day long. Most recently we introduced our fixed-price two or three course lunch and dinner menu by chef Calvin Metior (Thursday to Saturday only).

With our rotating selection of unique wines available by the carafe, and an interesting mix of classic and bespoke cocktails, we hope you will experience the spirit of that Big Apple tradition, in a uniquely relaxed North Coast way!

Thanks for joining us. Our awesome team tries hard to make every experience at Alchemy Kitchen a memorable one. Sit back, relax and feel the magic!

Theo and the Alchemy Team

Our food and drinks are crafted with care which means they take a bit of time to prepare.

BREAKFAST

Served daily 08:00 to 11:00

Smashed avo with chili flakes on ciabatta (V) 60

add:

- crispy bacon (4 slices)	20	poached or fried egg	10
- feta	12	sundried tomato pesto	12
- rocket and parmesan	12		

Shaun's eggs 65

two poached eggs on fruit and nut bread, with rocket, fermented hot sauce and parmesan shavings

- add crispy bacon	20
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Frittata (please allow 20 mins) 65

with fresh corn, shredded prosciutto, red onion, broccoli, Italian parsley, feta cheese with toast and a garden salad with mustard vinaigrette

Scrambled eggs & bacon 65

scrambled eggs served with smoked bacon, slow roasted cherry tomatoes and rocket on toasted sourdough

Mushrooms & poached egg 80

creamy wild mushrooms with a soft poached egg on toasted sourdough with wild rocket and shaved grana padano

Scrambled eggs & smoked trout 80

scrambled eggs served with Franschoek smoked trout ribbons, slow roasted cherry tomatoes and wild rocket on toasted sourdough

- on a croissant extra	18
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Mieliebrood bolognese 85

on house made corn bread with fresh parsley and parmesan with a poached egg

American blueberry pancakes 75

drizzled with maple syrup, blueberry compote and topped with crispy bacon

BRUNCH

Weekends and public holidays

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Croque madame (please allow 20 mins)

smoked hickory ham and- Emmental cheese on sourdough with mustard béchamel and soft fried egg

85

Alchemy benedict

two poached eggs on toasted sourdough and a filling of choice, topped with a creamy hollandaise sauce and wild rocket

- Hickory ham
- Franschoek smoked trout

85

120

Brioche French toast

thick sliced Brioche soaked in a spiced custard with crispy bacon, honey and seasonal berry compote **OR** banana, nutella and salted caramel

- one slice
- two slices

80

120

American blueberry pancakes

drizzled with maple syrup, blueberry compote and topped with crispy bacon

75

Hummus and avocado on toast (vegan)

Alchemy's home-made hummus, sliced avocado and tagorashi spice on toasted crushed rye sourdough with roasted vine tomatoes

80

SMOOTHIES

Healthy, vegan, delicious

Purple Pinnacle

bananas, blueberries, honey, almond butter and almond milk, with chia seeds

60

Peanut Performer

bananas, cinnamon, macha, honey, peanut butter and almond milk/toasted nuts

60

Glorious Glow

pineapple, mango, banana, chia and hemp seed, mesquite, brown rice protein, lucuma, maca, monk fruit extract, cinnamon and macadamia milk

60

Berry Nice

blueberries, papaya, strawberries, dragon fruit, pineapple, chia seeds, orange juice

60

SMOOTHIE BOWLS

Served with homemade granola, seeds, fresh and dried fruits

Purple Pinnacle

bananas, blueberries, honey, almond butter and almond milk, with chia seeds

80

Peanut Performer

bananas, cinnamon, macha, honey, peanut butter and almond milk/toasted nuts

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Glorious Glow

pineapple, mango, banana, chia and hemp seed, mesquite, brown rice protein, lucuma, maca, monk fruit extract, cinnamon and macadamia milk

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Berry Nice

blueberries, papaya, strawberries, dragon fruit, pineapple, chia seeds, orange juice

80

IN A NEW YORK MINUTE

On the run, or just need a light bite? Ask your waitron for today's selection. We regularly feature these popular options

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Croissant and preserves	35
with whipped butter and your choice of nutella, honey or blueberry preserve	
Chocolate Croissant	35
croissant pastry with melted dark chocolate center, a definite "must have" with a coffee	
Spiced Zucchini muffin	45
loaded with walnuts and dried cranberries, served with whipped honey butter and cream cheese	
Quiche of the day	65
fresh baked quiche served with sweet tomato and basil chutney, accompanied by a mixed leaf side salad	
Basque style cheesecake	65
baked on high heat to give a caramelized crust served with a choice of miso caramel or mixed berry compote	
Carrot cake muffin	55
spiced carrot, apple and orange muffin loaded with almonds and frosted in a lemon and vanilla cream cheese icing	
Double chocolate and nut brownie	55
decadent dark chocolate and caramel brownie with mixed nuts served with vanilla ice cream or miso caramel	
Bourbon pecan nut tart	55
a twist on a classic, bourbon caramel pecan nut tart, with pouring cream	

SMALL PLATES

Daily
11am-5pm

Antipasto Board	130
Selection of the best local cured meats and cheeses, pate, Morgenster olives, chutney and preserved fig, with toasted bread from Yoli's bakery	
Gin-infused chicken liver pate	45
House made with a splash of our own Ginsala. Served with wild blueberry preserve and fruit and nut bread from Yoli's Bakery	
Truffled mushroom arancini (vegetarian)	65
stuffed with Mozzarella, served with Napolitana sauce, salsa verde	
Prawn and pork dumplings, Gyoza style	75
with a ginger, chili and ponzu dipping sauce	
Oxtail bitterballen (Dutch meatballs)	80
with spicy tomato and coriander chutney	
Baos (1 per serving)	
- honey glazed pork, cucumber, spring onion and cashews	60
- crispy fried chicken, miso, gochujang and pickles	48
- hoisin glazed tofu, pickled veg, coriander, sesame seeds (vegan)	42
Tacos (3 per serving)	85
- soya and honey glazed pork belly; peri-peri chicken; spicy prawn	
- pulled Moroccan lamb topped with pickled onion, yoghurt and mint	
Kingklip and prawn cake	90
With tartar sauce, crispy leaf and herb salad	
AFC "Alchemy fried chicken"	80
Crispy fried chicken wings dunked in Alchemy's secret extra spicy sauce, miso mayo, sesame seeds, spring onion and coriander	
Coconut, wakame miso and gochujang prawn curry	140
with ginger, garlic, chili, lime, spring onion, and toasted ciabatta to soak up the juices (6 prawns) (add noodles R10)	
Polenta fries	60
With grana Padano and rich napolitana sauce and crispy parsley	

LUNCH AND DINNER

Thursday, Friday, Saturday 11am-9pm

Starters

Free range aged beef tartare, coal emulsion, pickled shimeji, tasty paste, fermented garlic, wild herbs, toasted ciabatta

Sustainably caught tuna, ginger and lime, wasabi and avocado puree, pickled daikon

Shaved courgette and nectarine salad, ricotta, lemon, olive oil and mint dressing

Globe artichoke, 12mnth aged cheddar, truffle emulsion, porcini dust, baby leaf salad

Mains

Glazed Dunvegan duck breast, turnip, cherry, black garlic, dukkha, foraged herbs

Aged beef Sirloin, beer & barley glaze, celeriac, charred spring onions, salsa verde

Herbed gnocchi, sundried tomato, burrata, baby spinach, pine nuts

Sustainably caught line fish, west coast mussels, fermented cauliflower, squid ink, lemon olive oil

Sweet endings

Sticky toffee pudding, poached pear, hazelnut praline ice cream

Buttermilk pannacotta, Madagascan vanilla, strawberry, shortbread

Lemon “meringue”, lemon curd, torched meringue, lime tuille, lemon verbena granita

Treats off sweet table also available

2 course – R290

3 course – R350

PAIRING SUGGESTIONS

Wines served in 150ml carafes

Includes Amaro welcome drink

2 course – R200

3 course – R250

Starters

Free range aged beef tartare

Secateurs Rosé

28 / 115

Sustainably caught tuna

Shaved courgette and nectarine salad

Globe artichoke

Domaine Des Dieux Sauvignon Blanc

45 / 190

Mains

Glazed Dunvegan duck breast

Aged beef Sirloin

Remhoogte Chronicle Cape Blend

55 / 230

Herbed gnocchi

Windmeul Chenin Blanc

28 / 115

Sustainably caught line fish

Zevenwacht Tin Mine White Blend

40 / 175

Sweet endings

Sticky toffee pudding

Tanagra Marc de Hanepoot 3YO Reserve (25ml)

90

Buttermilk pannacotta

Lemon “meringue”

Genevieve Rose Brut NV

58 / 245

COFFEE / TEA

Sourced from Terbodore Coffee Roasters, we use Mac Espresso beans, and the Great Dane for our French press.

All espresso-based drinks are served as double shots unless otherwise specified.

Espresso	24	French press	
Americano	26	- 3 cup	36
Cappuccino	28	- 6 cup	70
Caffè Latte	28		
Iced Latte	28		
Pot of tea (Ceylon or Rooibos)	25	Hot chocolate	32
		- White or dark	

WINE

Our selection by the glass (sparkling) or carafe (wine) changes often to challenge preconception and encourage exploration. Wines served as either 100ml or 250ml.

Ask your server for today's pours.

Step into The 'Other' Room, our cellar and retail outlet, for more bottle options and to awaken your inner oenophile. All wines available for purchase and consumption at Alchemy Kitchen.

Festive Bubbly, because you can't beat bubbles with brunch

Stellenrust Chenin Blanc Brut

45/130

Prosecco style. Restrained apple aromas from Chenin Blanc and an exotic richness from a splash of Muscat de Alexandrie. Great with our Coconut, wakame miso and gochujang prawn curry!

Stellenrust Clement de Lure (MCC)

60/190

The name translates as "subtle temptation", and this rosé MCC is just that – fresh and pure with a hint of ripe red cherries and berries

Lyngrove Brut (bottle only)

--/160

Fruity aromas of pear, pineapple and citrus. Fine bubbles with bright fruity flavors and zesty acidity

Martini Demi Sec Rosé

55/210

Off-dry with notes of fresh strawberry and a citrus finish. Soft, fruity and well-balanced. Great with seafood

Martini Prosecco D.O.C.

55/220

Distinctly dry with scents of ripe peaches, crisp green apples and thyme. Perfectly refreshing, it cuts the summer heat

Martini Asti (bottle only)

--/220

Fresh with notes of peach and sweet wild sage, developing into fresh pear and pineapple flavours. A wonderful after-dinner treat or to accompany a sweet, indulgent dessert

Genevieve (MCC) 270

Delicate and generous bubbles with crisp aromatic complexity of citrus blossom and white fruit. Well balanced with an appealing acidity offering a long attractive crystalline finish

Gabriëlskloof Madame Lucy (MCC) 290

Charming combination of Pinot Noir and Chardonnay. Fruit forward nose with cut apple, raspberry, citrus and bready notes. Well balanced palate with pleasant salty, almond paste hints, and fine mousse

Silverthorn The River Dragon (MCC) 250

Well balanced with an elegant structure, fine mousse which imparts a gentle explosion of bubbles on the palate and a long finish.

Silverthorn The Genie (MCC - Rosé Brut) 310

Breaking with tradition, made from daring Shiraz. Fresh raspberries and sherbet flavours, velvety texture, fine mousse and lengthy finish

Silverthorn The Green Man (MCC) 340

A gorgeous Chardonnay example. Fresh aromas of green apple and blossom with subtle minerality and whiffs of freshly baked brioche

Silverthorn The Jewel Box (MCC) 415

Chardonnay and Pinot Noir, the classic French way. Dry, rich and full – soft toasty creaminess with a beautiful palate weight

I only drink Champagne when I'm happy and when I'm sad.

Lily Bollinger

COCKTAILS

At Alchemy, we celebrate craft spirits. We are inspired by tradition and moved by innovation. Our commitment, work ethic and dedication to excellence are old-fashioned. But our cocktails are not.

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- Sunset Martini** – *the colour of an East Coast sunset* 80
BLACKSTRAP™ Ginsala, Martini Bianco, fresh grapefruit and flamed grapefruit oil
- Spiced Daiquiri** – *deceptively strong, addictively refreshing* 85
BLACKSTRAP™ Cassia Spiced Rum, fresh lime and coconut sugar
- SA'Pisco Sours** – *A South African spin on a South American signature* 90
Tanagra 'Pisco' Hanepoot with lime, sugar syrup, and foamed with egg white
- Down the Rabbit Hole** – *a creative, fresh alternative* 90
Bacardi Blanca, house ruby grapefruit liqueur, white chocolate syrup, grapefruit shrub topped with Fitch & Leedes Soda
- Spritz Con un Tocco** – *your favourite spritz, with a dash of Alchemy* 85
Martini Fiero, vanilla essence, champagne syrup and Fitch & Leedes Soda, with a grapefruit slice
- Alchemy Espresso Martini** – *wake up and chill out all at once* 100
Grey Goose Vodka, house coffee liqueur, Terbodore espresso, sweetened with a dash of sugar syrup, finished with coffee beans

Barrel Aged

Aged for six weeks in French oak for added depth and complexity

- Negroni, Barrel Aged** – *perfection, personified* 105
Bombay Sapphire Gin, Martini Rosso and Campari with orange
- Manhattan, Barrel Aged** – *for the whiskey lovers* 105
Woodford Reserve Bourbon, Templeton Straight Rye, Martini Rosso
- Boulevardier, Barrel Aged** – *aged for added complexity* 105
Buffalo Trace Bourbon, Campari and Martini Rosso with orange
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SPIRITS

Gin - Local

BLACKSTRAP Ginsala	30
Blind Tiger Blue	40
Stillman Dusk	40
Stillman Graphite	40
Bella Donna Nightshade	45
Karoa Cara White Gin	45
Clemengold	45

Gin – Imported

Bombay Sapphire (UK)	35
Hendricks (Scotland)	40
Tanqueray No. Ten (UK)	45
Star of Bombay (UK)	70
Naute Kristall Namgin (Namibia)	70

Brandy

Musgrave Copper Vanilla	30
KWV 10 Year	35
Six Dogs XO Potstill	95

Local Single Grain Whiskey

Bain's Single Grain	30
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Scotch

Johnnie Walker Black Label	35
Glenmorangie 10 year	35
Monkeys Shoulder	40
Ardbeg Wee Beastie	50
Glenlivet 18yr	120

Bourbon

Gentleman Jack	35
Woodford Reserve Bourbon	40

Irish Pot Still

Jamesons Original Irish	30
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Vodka

Absolut Vanilla	35
Grey Goose	35

Rum

Bacardi Blanco	30
Bacardi Anejo 4yr	35
Bacardi Premium 8yr	40
Stillmans Goldsmith Oak Aged	75

Tequila/Mezcal

El Jimador Gold/Silver	30
Patrón Blanco	45
Herradura Anejo	70
Solento Organic Reposado	130

Appertif/Digestif

Martini Rosso/Bianco	15
Amarula	20
Aperol	25
Kahlua	25
Campari	30
Disaronno Amaretto	30
St Germaine Elderflower	35

Shooters

Shanky's Whip Irish Caramel	30
Fire Water	30
Jagermeister	30

BEER & CIDER

In keeping with our local, craft approach, our beer on tap is from our friends at That Brewing Company in the heart of Durban.

Loxtonia make ciders with hand-picked apples from the Ceres Valley, producing premium, natural cider with no preservatives or artificial additives.

Locally crafted beer on tap

That Blonde Ale	35 / 50
That Red Irish Cream Ale	35 / 50
Guest Beer of the Week	40 / 60

Craft beer by the bottle

That A.P.A	50
That Good Adweiss	50
That Black Stout	50

340/500ml

Craft cider on tap

Loxtonia Crisp Apple Cider	50
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Ciders by the bottle

Savanna Dry	35
Fiery Dragon Ginger Beer (5%)	40
Loxtonia Champagne Cider	50

SOFT DRINKS

Cola

Coke	20
Coke Zero	20

Tonics

Fitch & Leedes Indian	20
Fitch & Leedes Sugar Free	20
Fitch & Leedes Pink	20
Fitch & Leedes Pink Sugar Free	20
Fitch & Leedes Grapefruit	20

H2O

La Vie Still or Sparkling 440ml	25
La Vie Still or Sparkling 750ml	40

Other

Fitch & Leedes Bitter Lemon	20
Fitch & Leedes Soda	20
Fitch & Leedes Ginger Ale	20
Fitch & Leedes Lemonade	20
Fitch & Leedes Ginger Beer	20
Red Bull	35
Red Bull Watermelon	35
Red Bull Coco berry	35
Orange Juice	30
Appetizer	25

Hey, this is a glass straw!

We try to do our part for the environment and in particular the precious marine life that makes the KZN north coast so special.

One of our earliest initiatives was to avoid single-use plastics as far as possible, including no plastic straws. Our glass straws have been very well received. While they cost us a lot of money, the investment in our marine life is priceless. We hope that we will inspire all our customers and other venues to do the same.

Should you wish to buy straws for home use, speak to one of our team members.

Events and tastings

We have hosted some memorable events, from product launches and corporate functions to birthdays and hens and bachelor parties. Speak to us, or e-mail events@blackstrapcraft.com. We are happy to tailor your experience based on your budget and needs.

We regularly host tastings of craft spirits and unique wines. To get on our mailing list, speak to a team member, or simply follow us on social media.

For a distillery tour and product tasting at Blackstrap Craft Distillery, contact events@blackstrapcraft.com

Alchemy goes mobile

For a slice of the Alchemy magic at your home party, wedding or next corporate function, we offer a customisable mobile bar service.

Our beautiful, modular mobile bar allows you the opportunity to tailor your experience - from one barman and a limited drinks list, to three barmen and a more comprehensive cocktail and drinks offering.

Beer on tap available, as well as a selection of wines from The 'Other' Room. Our focus remains on craft drinks, great service and an environmentally friendly ethos.

For more information or to get a quote, speak to the manager on duty, contact events@blackstrapcraft.com or complete the form on our website at www.alchemybar.co.za/mobile-bar.

SMALL BATCH DISTILLED

BLACKSTRAP™

CRAFT DISTILLERY (PTY) LTD.

BLACKSTRAP Craft Distillery is inspired by the rolling sugar cane hills of the Kwa-Zulu Natal North Coast and produces unique, premium, small batch distilled spirits, with a focus on local ingredients, flavours, aromas and hand-crafted quality.



At Alchemy, we celebrate craft booze. We proudly stock many craft drinks produced in South Africa, with a strong focus on gin, of course..



The 'Other' Room is a specialist wine shop and retail outlet stocking some of South Africa's lesser known and highly regarded estate wines, with an additional focus on small producers and unusual varietals.
