MAINS BURGERS Cheese Burger (S) (G) 10 Redefine 'meat' patty, cheese, ketchup, sliced red onions, sliced tomatoes **Korean BBQ Oyster Mushroom Burger** 12 (S) (SS) (M) (G) Sesame seed and panko crumb coated oyster mushroom with spicy szechuan chilli mayo and sweet BBQ sauce Jerk Burger with Redefine 'Meat' Patty (5) (6) Redefine 'meat' patty, cheese, caramelized onions, Jerk BBQ sauce, plantain sauce, sliced red onions, sliced tomatoes and lettuce **Premium Flank Burger** (S) (G) Redefine 'meat' flank seasoned with coffee & cocoa, cheese, plantain slaw and sliced red onions SERVED ON A BED OF MIXED SALAD LEAVES, GRATED CARROT, RED BELL PEPPERS, RED ONIONS, ROQUITO PEPPERS, ROASTED SQUASH AND **ROASTED OMEGA SEED MIX** Vietnamese Bowl (w) (SUL) (S) (M) 13 Oyster mushrooms marinated in a Vietnamese sauce with lemongrass fried tofu. Sprinkled with peanuts. Spiced Chickpea & Sweet Potato Bowl (SS) (SUL) 12 Roasted sweet potato, spiced chickpeas with tahini dressing Jerk Bowl (GF) (C) (SUL) (S) Redefine 'meat' patty, cheese, caramelized onions, jerk BBQ sauce and plantain sauce Premium Flank Bowl (GF) (C) (SUL) (S) (M) 14 Redefine 'meat' flank seasoned with coffee and cocoa, caramelized onions and mustard mayo slaw **CURRIES AND STEWS** Butter Beans and Plantain Curry (GF) (C) 6 Aromatic coconut milk, sweet plantain, butter beans and organic fresh callaloo **Red Kidney Bean Stew** with Kamut Boiled Dumplings (w) (G) (C) Aromatic coconut milk broth, wholesome kamut boiled dumplings and organic root vegetables **PIZZAS** Margherita (6) Fresh basil, mozzarella Pepperoni (G) Topped with Quorn pepperoni **Mediterranean** (G) 11 Butternut squash, courgette, pesto, roasted peppers Spicy BBQ chicken (G) 12 BBQ mushroom 'chicken', pineapple, sweetcorn, jalapeños,

garlic & herb cream cheese

SIDES

Fries (G)	3
Habanero Spiced Fries (G)	4
Genesis House Salad (GF) Shredded cabbage, carrots, red onion, lemongrass, ginger & date syrup dressing	4
Bulgar Wheat and Beans (W) Our wholesome take on Jamaican 'rice and peas'	5
Mac n' Cheese (G) (C) (W) GLUTEN FREE OPTION AVAILABLE Aromatic and creamy	6
Vietnamese Mushrooms (5) (A) (W) (G) Oyster mushrooms fried in Vietnamese flavours drizzled with rum sauce	7
Kimchi Fritters with Korean Gochujang Cheese Sauce (GF) Fritters mixed with aromatic kimchi and fresh herbs. Served with a spicy gochujang cheese sauce	7
Korean Plantain 'Wings' with Jamaican Escovitch Pickled Salad (G) (SS) (S) Fried plantain is coated in a sweet Korean sauce, seaweed an mixed sesame seeds. Served with a light pickled salad	7 nd
DESSERT	

Ask for flavours	4
Chocolate Fudge Cake (G) (N) (S) With a chocolate ganache centre served with b chocolate sauce	erries and
Açaí Bowl With optional granola and berries +1	7
Apple Crumble (G)	6

Weekly special

Ask for this weeks special

Served with ice cream or custard





I FRGENS:	

LLERGE	NS:		
ALCOI CELER GLUTE	Y	P W	PEANUTS WHEAT
	N FREE	CROS PROI	SE NOTE WE TAKE CAUTION TO PREVENT SS-CONTAMINATION. HOWEVER, ANY DUCT MAY CONTAIN TRACES AS ALL MENU S ARE PRODUCED IN THE SAME KITCHEN
S SESAN SOY	NE SEEDS		L DISHES ARE VEGAN

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JUICES	5.50	COCKTAILS			
ABC JUICE apple, beetroot, carrot, lemon		GENESIS ESPRES vodka, coffee liqu		ave syrup	1
FORBIDDEN FRUIT apple, pear, lemon		GENESIS SUNRIS tequila blanco, pi	_	lime juice, grenadine	
JUICE OF THE DAY		PUMULANI MAL		a a a a a su ta da la a a	
SMOOTHIES	6.50	malibu, blue cura MARGARITA	çao, ginger aie	e, coconut nakes	
VEGGIE-NATOR		tequila, triple sec	, lime juice		
kale, spinach, broccoli, passion fruit, mango, pea proteir chlorella, spirulina	١,	KICK MANGO MC		fresh limes, Fresh min	t les
BLACK MAGIC				onal kick of ginger or c	
cherries, blackcurrants, blackberries, blueberries, banan	a,	CLASSIC MOJITO AVAILABLE			
activated charcoal		TROPICAL MART		adka lima tuta	1
DETOX-ZING		tropical puree, pa		oaka, iime juice	_
blueberry, carrot, ginger, banana, courgette		FORBIDDEN FLO		me de cassis, cherry gi	1
AVO GO-GO		Bombay saphire of		ine ue cassis, cheffy gi	11,
mango, spinach, broccoli, avocado, coconut, ginger, lime	;	RASTA BLASTA	-		1
FIRESTARTER mango, pineapple, coconut, chilli, lime		pineapple rum, w	hite rum, blue	curaçao, pineapple ju	_
ACAI		grenadine			
Açaí, dash of milk and agave syrup		WINE	GLASS	BOTTLE	
BOOST YOUR SMOOTHIE WITH ALCHEMICAL EXTRAS ASK ONE OF OUR GENESIS ALCHEMIST	S FOR	RED	6	26	
RECOMMENDATIONS		WHITE	6	26	
COLD DRINKS		ROSE	6	26	
ICED MATCHA LATTE	4	PROSECCO	6 7	26 26	
ICED CHAI LATTE	4	MIMOSA ALCOHOLIC BEVERAGES MAY	•		
KOMBUCHA: raspberry, blackcurrent, original	3		. COMININ SULPHUK D	OVINE WIN SOLLUMIES	
KARMA COLA 250ML	3	BEER			
TRIP CBD: peach ginger, lemon basil, elderflower mint	3	BEAVERTOWN 33	80 ML IPA, larger	or gluten free	
YERBA MATE ENERGY DRINK:	3	MOCKTAILS	NON ALCOHOLIC		
peach & raspberry, strawberry & lime WATER STILL/SPARKLING	2	VIRGIN MANGO			
	2	VIRGIN SUNRISE			
MYLKSHAKES		POISON APPLE			(
BOOZY PINA COLADA (A)	9.99	HOT DRINK	S		
rum, pineapple, vegan ice cream, coconut milk		LATTE			
GUINNESS PUNCH MYLKSHAKE (A) (G) Guinness, dark rum, vegan ice cream, chocolate fudge sa	10.50	FLAT WHITE CAPPUCCINO			
whipped cream	auce,	HOT CHOCOLATE			
MATCHA MYLKSHAKE	7.99	MATCHA LATTE			
matcha tea, ice cream		CHAI LATTE			
CHOCOLATE MYLKSHAKE (N)	7.99	MOCHA			
cocoa powder, chocolate fudge sauce and hazelnut & cho	ocolate	ESPRESSO AMERICANO			
spread. Served with whipped cream and chocolate shavi	ngs.	AMERICANO TEA			
BISCOFF MYLKSHAKE (G)	7.99	YERBA MATE			
Biscoff spread with vanilla ice cream, cinnamon topped	with				
biscoff biscuit pieces		ALLERGENS:		PLEASE NOTE WE TAKE CAUTION TO) PRE
		A ALCOHOL		THE TABLE OF THE WAR CAUTION IN	- NLV