MAINS BURGERS Cheese Burger (s) 10 Redefine 'meat' patty, cheese, ketchup, sliced red onions, sliced tomatoes Korean BBQ Oyster Mushroom Burger (S) (SS) (M) Sesame seed and panko crumb coated oyster mushroom with spicy szechuan chilli mayo and sweet Korean BBQ sauce Jerk Burger with Redefine 'Meat' Patty (S) Redefine 'meat' patty, cheese, caramelized onions, Jerk BBQ sauce, plantain sauce, sliced red onions, sliced tomatoes and **Premium Flank Burger** (S) 13 Redefine 'meat' flank seasoned with coffee & cocoa, cheese, plantain sauce, mustard mayo slaw and sliced red onions **BOWLS** 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 (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) 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 sauce **CURRIES AND STEWS** Butter Beans and Plantain Curry (GF) (C) Aromatic coconut milk, sweet plantain, butter beans, roasted sweet potato, roasted red peppers & onions and callaloo Red Kidney Bean Stew and Dumplings (GF) (C) Aromatic coconut milk broth, gluten free boiled dumplings, roasted red peppers & onions and root vegetables PIZZAS + CHILLI OIL £1 + FRESH BASIL £1 + PESTO £1 Margherita Fresh basil, mozzarella **Pepperoni** 11 Topped with fresh basil and 'pepperoni' Mediterranean Butternut squash, courgette, pesto, roasted peppers Spicy BBQ Chicken BBQ mushroom 'chicken', pineapple, sweetcorn, jalapeños, garlic & herb cream cheese 12 **Meat Feast** Topped with plant based 'bacon', pepperoni and Redefine meat burger patty

SIDES

Fries	3
Habanero Spiced Fries	4
Genesis House Salad (GF) Shredded cabbage, carrots, red onion, lemongrass, ginger & date syrup dressing	4
Bulgar Wheat and Beans Our wholesome take on Jamaican 'rice and peas'	5
Mac n' Cheese (c) GLUTEN FREE OPTION AVAILABLE Aromatic and creamy	6
Vietnamese Mushrooms (S) (A) Grilled oyster mushrooms 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 (SS) (S) Fried plantain is coated in a sweet Korean sauce, sprinkled v furikake. Served with a light pickled salad	7 vith

DESSERT

Ask for flavours	7
Chocolate Fudge Cake (N) (S) With a chocolate ganache centre served with berries and chocolate sauce	5
Açaí Bowl With optional granola and berries +1	7
Apple Crumble Served with ice cream or custard	6
Weekly special (ASK FOR ALLERGEN INFO)	



Ask for this weeks special



ALLERGENS:

- A ALCOHOL
- c CELERY
- GF GLUTEN FREE
- MUSTARD
- N NUTS
- S SESAME SEEDS
- SUL SULPHITES
- SUL SULPHITES P PEANUTS

PLEASE NOTE WE TAKE CAUTION TO PREVENT CROSS-CONTAMINATION. HOWEVER, ANY PRODUCT MAY CONTAIN TRACES AS ALL MENU ITEMS ARE PRODUCED IN THE SAME KITCHEN

ALL DISHES ARE VEGAN

60 ALDERMANS HILL, LONDON, N13 4PP | 0203 952 9188 EATGENESIS.COM | INFO@EATGENESIS.COM | @EATGENESIS

DRINKS		COCKTAILS			
UICES	5.50	GENESIS ESPRESSO MARTINI vodka, coffee liqueur, coffee, agave syrup			8.99
BC JUICE pple, beetroot, carrot, lemon		GENESIS SUNRI tequila blanco, p		ime juice, grenadin	8.9 9
ORBIDDEN FRUIT pple, pear, lemon		PUMULANI MAL malibu, blue cura	AWI		8.9
UICE OF THE DAY		MIMOSA			8.9
SMOOTHIES	6.50	Sparkling prosecco blended with orange juice			
EGGIE-NATOR	0.50	MARGARITA tequila, triple sec and lime juice			9.9
ale, spinach, broccoli, passion fruit, mango, pea protei hlorella, spirulina	n,	KICK MANGO M	DJITO CLASSIC MOJIT	TO AVAILABLE UPON REQUEST Tresh limes, Fresh mi	9.9 int leaves
ELACK MAGIC			• •	nal kick of ginger o	
herries, blackcurrants, blackberries, blueberries, banar ctivated charcoal	ıa,	tropical puree, pa	dka and lime juice	10.9	
ETOX-ZING lueberry, carrot, ginger, banana, courgette		FORBIDDEN FLO			10.9
VO GO-GO		hibiscus syrup, a Bombay saphire		ne de cassis, cherry	gin and
nango, spinach, broccoli, avocado, coconut, ginger, limo	е	RASTA BLASTA	y		10.9
IRESTARTER nango, pineapple, coconut, chilli, lime			hite rum, blue	curaçao, pineapple j	
ÇAI		WINE	GLASS	BOTTLE	
çaí, dash of milk and agave syrup DOST YOUR SMOOTHIE WITH ALCHEMICAL EXTRAS ASK ONE OF OUR GENESIS ALCHEMIST	TC EOD	RED	6	26	
COMMENDATIONS	IJ I OK	WHITE ROSE	6 6	26 26	
OLD DRINKS		PROSECCO	6	26	
CED MATCHA LATTE	4	ALCOHOLIC BEVERAGES MA	Y CONTAIN SULPHUR DIC	OXIDE AND SULPHATES	
CED CHAI LATTE	4	BEER (ALCOHO			4.5
OMBUCHA: raspberry, blackcurrent, original	3	BEAVERTOWN II		en free	
ARMA COLA 250ML	3 3	BREW DOG PUN	K IPA		
RIP CBD: peach ginger, lemon basil, elderflower mint ERBA MATE ENERGY DRINK:	3	PERONI			
each & raspberry, strawberry & lime	3	MOCKTAILS	NON ALCOHOLIC		
VATER STILL/SPARKLING	2	VIRGIN MANGO MOJITO			5.9
MYLKSHAKES		VIRGIN SUNRIS	E		5.9 6.9
		-	/C		0.5
OOZY PINA COLADA (A) (S) (GF) um, pineapple, vegan ice cream, coconut milk	9.99	HOT DRINI	72		3.5
UINNESS PUNCH MYLKSHAKE (A) (S)	10.50	FLAT WHITE			3.5
uinness, dark rum, vegan ice cream, chocolate fudge s		CAPPUCCINO			3.5
hipped cream	,	HOT CHOCOLATE			3.5
IATCHA MYLKSHAKE (S) (GF)	7.99	MATCHA LATTE	HOUSE DI END		3.8
natcha tea, ice cream		CHAI LATTE - IN MOCHA	UANSE REEND		3.5 3.8
HOCOLATE MYLKSHAKE (N) (S) (GF)	7.99	ESPRESSO			2.5
ocoa powder, chocolate fudge sauce and hazelnut & ch pread. Served with whipped cream, chocolate shavings		AMERICANO			3.0
oread. Served with willpled cream, chocolate shavings harshmallows.	anu	HERBAL TEA - A	SK FOR FLAVOUR	S	2.5
SISCOFF MYLKSHAKE (S)	7.99	ENGLISH TEA			3.5
iscoff spread with vanilla ice cream, cinnamon topped	with	ALLERGENS:		PLEASE NOTE WE TAKE CAUTION	N TO PREVENT
iscoff biscuit pieces		A ALCOHOL N NUTS		CROSS-CONTAMINATION. HOW PRODUCT MAY CONTAIN TRACE	EVER, ANY S AS ALL MENU
50 ALDERMANS HILL, LONDON, N13 4PP 0203 9	52 9188	GF GLUTEN FREE S SOY		ITEMS ARE PRODUCED IN THE S	