

BURGERS

CHEESE BURGER (6) (S) GLUTEN FREE BUN OPTION +1

Redefine 'meat' patty, cheese, ketchup, sliced red onions, sliced tomatoes

JERK BURGER (G) (S) GLUTEN FREE BUN OPTION +1 12.5

Redefine 'meat' patty, cheese, caramelized onions, Jerk BBQ sauce, plantain sauce, sliced red onions, sliced tomatoes and lettuce.

KOREAN BBQ OYSTER MUSHROOM BURGER (G) (M) (S) (SS) 13
Sesame seed and panko crumb coated oyster mushroom with spicy szechuan chilli mayo and sweet Korean BBQ sauce.

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 (G) (M) (P) (SUL) (S) 14

Oyster mushrooms marinated in a Vietnamese sauce with lemongrass fried tofu. Sprinkled with peanuts.

MEXICAN BOWL (G) (S) (M)

Black beans, soy mince, sliced avocado, pico de gallo, mixed seeds, pickled onions, sour cream, pineapple mango salsa, avocado crema.

PREMIUM FLANK BOWL (C) (SUL) (S) (M) 1

Redefine 'meat' flank seasoned with coffee and cocoa, caramelized onions and mustard mayo sauce.

CURRIES AND STEWS

BUTTER BEANS AND PLANTAIN CURRY (C)

Aromatic coconut milk, sweet plantain, butter beans, roasted sweet potato, roasted red peppers & onions and callaloo

RED KIDNEY BEAN STEW AND DUMPLINGS (C) 6

Aromatic coconut milk broth, gluten free boiled dumplings, roasted red peppers & onions and root vegetables.

TACOS PER TACO 5

SHRIMP (G) (S) (M)

Soy based breadcrumb coated 'shrimp', mango, pickled onions, sour cream, avocado crema, fresh corriander.

PLANTAIN (S) (M)

Cinnamon fried plantain with spicy chipotle crema, avocado sauce, crumbled feta and fresh coriander.

OYSTER MUSHROOM (G) (S) (SS) (N) (M)

Fried panko and seasame coated oyster mushroom, Korean BBQ sauce, cheese sauce, sour cream, pico de gallo and chives.

QUESADILLAS

BLACK BEAN (G) (S) (M) (N)

Black bean, soy mince, sweetcorn, onion, cheese, pesto garlic and herb cream cheese. Garnished with chives, fresh coriander, tajin seasoning. Finished with avocado and cheese sauces.

SPICY CHORIZO (G) (S) (M)

Spicy chorizo, jalapeño, roasted red peppers, cheese, paprika. Garnished with chives, fresh coriander, chipotle crema and sour cream sauce.

SIDES

FRIES (G) HABANERO SPICED VERSION +50P	4
SWEET POTATO FRIES HABANERO SPICED VERSION +50P	4.5
GENESIS HOUSE SALAD Shredded cabbage, carrots, red onion, lemongrass, ginger & date syrup dressing.	4

BULGUR WHEAT AND BEANS (G)Our wholesome take on Jamaican 'rice and peas'.

BROCCOLI (S) (SS)
Tender stem broccoli with orange and sesame dressing

finished with roasted seeds, sour cream and avocado sauce.

MAC N' CHEESE (G) (C) GLUTEN FREE OPTION AVAILABLE +1

KIMCHI FRITTERS WITH KOREAN GOCHUJANG CHEESE SAUCE 7 Fritters mixed with aromatic kimchi and fresh herbs.

Served with a spicy gochujang cheese sauce.

KOREAN PLANTAIN 'WINGS' WITH

JAMAICAN ESCOVITCH PICKLED SALAD (SS) (S)

Fried plantain is coated in a sweet Korean sauce, sprinkled with furikake. Served with a light pickled salad.

NACHOS

Aromatic and creamy.

NACHOS (S) (M) ONE PERSON 5 SHARING PLATTER 10

Blue, green, yellow nachos pickled onions, pico de Gallo, finished with sour cream, nacho cheese sauce, avocado sauce, chipotle crema.

LOADED NACHOS (G) (S) (M) ONE PERSON 7 SHARING PLATTER 12 Blue, green and yellow nachos topped with black beans, sweetcorn, soy mince, pickled onions, pico de Gallo, jalapeño. Finished with sour cream, nacho cheese sauce, avocado sauce, chipotle crema.

DESSERI

ICE CREAM (S)

Vanilla, Strawberry, Chocolate or Salted Caramel Flavour

CHOCOLATE FUDGE CAKE (G) (N) (S)
With a chocolate ganache centre served with berries and chocolate

APPLE CRUMBLE (G)
Served with ice cream (S) or custard. (S)

BLACK CHERRY CHEESECAKE (G) (S)
Biscoff and digestive biscuit base, vanilla coconut cream 'cheese' topped with black cherry compote.

ALLERGENS:

A ALCOHOL
C CELERY
G GLUTEN
M MUSTARD

N NUTS SS SESAME SEEDS

S SOY
SUL SULPHITES

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

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JUICES ABC JUICE Apple, beetroot, carrot, lemon.	5.5	COCKTAILS LILITH'S MANGO MOJITO White rum, fresh limes, mint, brown sugar, mango puree, soda. Garnished with fresh mint and taijn rim.			9	
FORBIDDEN FRUIT Apple, pear, lemon. SMOOTHIES	6.5	ECLIPSE ESPRESSO Dark rum, frangelico, espresso, agave. Garnished with chocolate swirl and coffee beans.			n chocolate	9
VEGGIE-NATOR Kale, spinach, broccoli, passion fruit, mango, pea protein, chl spirulina.	lorella,	PUMULANI MALAWI rella, Malibu, blue curaçao, ginger ale, coconut flakes.		oconut flakes.		9
DETOX-ZING Blueberry, carrot, ginger, banana, courgette.		FIELDS OF SPRING Vodka, chambord, lemon juice, rhubarb syrup, rosemary sprig. MAJESTIC BLISS Gin, cointreau, mixed berry syrup, lemon juice, basil leaves. ALCHEMIST'S GOLD Rye whiskey, cointreau, fig jam, lemon juice, syrup, angustora. Garnished with candied ginger.			ary sprig.	10
AVO GO-GO	no				leaves.	10
Mango, spinach, broccoli, avocado, coconut, ginger, lin FIRESTARTER Mango, pineapple, coconut, chilli, lime.	ile				ngustora.	11
BLACK MAGIC Cherry, banana, blackberry, blackcurrent, blueberry, charcoal	l.	OJO DEL SOL Mezcal, cointreau, ca Garnished with freee			uice berry sy	11 /rup.
COLD DRINKS ICED MATCHA LATTE ICED CHAI LATTE	4 4	GAIA MARGARITA Tequilla, cointreau, aloe vera, lime juice, syrup. Garnished with matcha salt half rim.				11
KOMBUCHA 250ML • REMEDY: RASPBERRY & LEMONADE • FIX8: GINGER & TURMERIC, SICILIAN CITRUS, STRAWBERRY & BASIL • WILLIES: APPLE CIDER VINEGAR	3.5	RASTA BLASTA Pineapple rum, white rum, blue curaçao, pineapple juice, grenad				11 ine.
WHOLE EARTH ORGANIC COLA 250ML WHOLE EARTH ORGANIC ORANGE & LEMON 250ML IRIP CBD: PEACH GINGER, LEMON BASIL, ELDERFLOWER MINT YERBA MATE: PEACH & RASPBERRY, STRAWBERRY & LIME	3.5 3.5 3.5 3.5	RED 6 2	6	ROSE 6		
WATER STILL/SPARKLING BOTTLE 750ML	3.5	WHITE 6 2	ь	PROSECCO 6	26	
MYLKSHAKES		BEER				4.5
PEANUT BUTTER & BANANA MYLKSHAKE (S) Banana, peanut butter, vanilla ice cream and oat milk. Decorated with a glass swirl of Biscoff spread. Topped with whipped cream, nut crumble and banana chips.		BY THE HORNS 330ML - COSMIC WARRIOR PALE ALE 4.8% ABV - HOPADELIC SESSION IPA 4.3% ABV BREW DOG: PUNK IPA PERONI 5% ABV DAYS: PALE ALE (ALCOHOL			,	
CHOCOLATE MYLKSHAKE (N) (S) 9 Cacao powder, chocolate fudge sauce. Decorated with whipped cream, chocolate glass swirl, chocolate shavings and marshmallows.						6
ANGO COCO MYLKSHAKE (S) 9		Pineapple juice, lime juice, rhubarb syrup, almond syrup. Garnished with a pinapple slice.				_
Mango puree, coconut ice cream, coconut milk, whipped crea coconut flakes and dried mango. STRAWBERRIES & CREAM MYLKSHAKE (6) (5)	aiii, 9	MANNA FROM HEAVEN Hibiscus syrup, lemon juice, ginger ale, ginger beer. Garnished with lemongrass and floating pink peppercorns			corns	6
Strawberry syrup, frozen berry compote, vanilla ice cream, sr ice cream, mixed berry syrup swirl and whiped cream.	-	SERENITY Rose water, lemon ju		ry syrup, soda wat	er.	6
MYLKSHAKES ALCOHOLIC		Garnished with rose CUCUMBER KUNDA				7
BOOZY PINA COLADA (A) (S) White rum, frozen pinapple, pinapple juice, vanilla & coconu cream, coconut milk, whiped cream.	11 ut ice	Cucumber juice, fresh with a cucumber swi	h squeezed lin rl.	nes, syrup, lime ju	ice. Garnishe	-
	44	HOT DRINKS	3.5	GOLDEN LATTE		3.
TOFFEE IRISH COFFEE MYLKSHAKE (A) (S) Vanilla vodka, kahlua, vanilla & salted caramel ice cream and espresso. Decorated with a glass swirl of chococlate sauce, whipped cream and coffee beans.	11	FLAT WHITE CAPPUCCINO	3.5 3.5	MOCHA ESPRESSO		3. 2.