

Seva Detroit ~ Food Specials

Vegan Ice Cream from the Ice Cream Plant in Detroit ~ Gluten Free, too!

Maple Bourbon
Blue Moon
Volcano Salt Vanilla
Peppermint



Try one, two, three or all four! ~ 2.75/scoop

Soup

4.95 cup · 5.95 bowl

Borscht

Hot, pureed soup of beets, potatoes & onions, seasoned with dill and garnished with sour cream
Omit garnish to be vegan; Gluten free

Minestrone

Kidney beans, garbanzo beans, spinach, carrots, celery, onions and orzo pasta cooked with tomato puree and roasted vegetable stock, flavored with olive oil, garlic, basil, & oregano, garnished with parmesan cheese
Omit cheese garnish to be vegan

Monday-Friday
Lunch Special · \$9.95

available weekdays
11 am - 3 pm

Grilled Cheese Sandwich

Cheddar, Swiss or Vegan Cheese
and

Bowl of Soup - or -
Caesar Side Salad - or -

Green Side Salad

Salad dressings:

Thousand Island *vegan*

Green Goddess *vegan*

Balsamic Vinaigrette *vegan*

Cilantro-Peanut-Lime *vegan*

Cherry Vinaigrette *vegan*

Roasted Red Pepper *vegan*

Caesar *vegan*

Appetizer



Baked Cheese

Brunkow Cheesemaker's version of Finnish Juustoleipa cheese (translates to 'bread cheese' - firm cheese that's baked to form a savory brown crust), served warm, topped with balsamic-apricot glaze and served with crisp gluten-free crackers 8.95

Substitute house-made almond cheese for Brunkow cheese to be vegan; Gluten free

Entrée

BBQ Jackfruit Sandwich

Ripe jackfruit simmered in spicy-sweet BBQ sauce, pickled red onions and your choice of cheddar or vegan cheese on a baked pretzel bun, served with choice of side and a McClure's pickle spear 12.95

Order with vegan cheese to be vegan

Wine suggestion: The Flower and the Bee Souson

Stuffed Poblano

Flame-roasted poblano pepper halves stuffed with spicy roasted tomato-pumpkin seed filling, topped with fresh tomatillo salsa and creamy tofu-cilantro-lime sauce, served with house-made corn chips and orange-jicama slaw 14.95

Vegan; Gluten free

Wine suggestion: Dr. H. Thanisch Riesling

Beyond Sausage Bratwurst

Beyond Sausage fresh, plant-based bratwurst - that looks, sizzles and satisfies like pork, with all the juicy, meaty deliciousness of a traditional sausage, but with the upsides of a plant-based meal - in a pretzel brat bun, grilled and topped with sautéed bell peppers & onions and drizzled with whole grain mustard, served with choice of side and a McClure's pickle spear 13.95

Vegan

Beer suggestion: Brewery Vivant Farmhouse Ale

Spaghetti & Meatballs

Spaghetti smothered with marinara sauce, topped with spiced tempeh-walnut meatballs, garnished with shaved parmesan and minced parsley, served with garlic bread 13.95

Wine suggestion: Chateau de Chamirey Pinot Noir