

66 E Forest Ave
Detroit MI 48201



sevarestaurant.com
313 · 974 · 6661

Seva Detroit Appetizers

Buffalo Tempeh

Organic soy tempeh fried in canola oil and tossed with spicy vegan Buffalo sauce, served with celery sticks and green goddess dressing 8.95 *Vegan*

Shishito Peppers

Slender, green Japanese peppers blistered in olive oil and finished with lemon and sea salt - about one in ten have a real kick! 7.95 *Vegan*

Vegan Nacho Dip

Warm, spicy cashew 'cheese' dip topped with fresh corn salsa, with house-made corn chips 8.95 *Vegan*

Chili Cheese Fries

French fries & vegan chili sauce with choice of Chihuahua or vegan cheese 8.95
Order with vegan cheese to be vegan

Bruschetta

Shareable platter of garlic bread, vegan basil-cashew pesto, fresh tomato-basil relish, Kalamata olive tapenade and choice of sesame-cruste d goat cheese or house-made almond 'cheese' 11.95 *Order with almond cheese to be vegan*

General Tso's Cauliflower

Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce 9.95 *Vegan*

Yam Fries

With *new* vegan spicy mayo dipping sauce 8.95 *Vegan*

Guacamole & Chips

Fresh guacamole, house-made corn chips 8.95 *Vegan*

Soup 4.95 cup · 5.95 bowl



African Peanut

Ground peanuts, sweet potatoes, tomatoes and kale, seasoned with ginger, garlic and touch of cayenne.

Vegan, Gluten free

Gazpacho

Chilled Spanish tomato soup made with cucumbers, green onions, tomatoes and green peppers *Vegan; Gluten free*

Seva Detroit Salads

Vegan Cobb Salad

Mixed greens, chargrilled tempeh, roasted chickpeas, quinoa, tomatoes, cucumbers, avocado & crispy smoked coconut, with green goddess dressing 13.95 *Vegan*

Chargrilled Vegetable Salad

Chargrilled mushrooms, peppers, zucchini & red onions, mixed greens, pecans, balsamic vinaigrette, choice of sesame-crusted goat cheese or house-made almond 'cheese' 14.95
Order with almond cheese to be vegan

Lemon-Pepper Tofu Salad

Arugula, quinoa, red onions, yellow peppers, carrots, cucumbers, mandarin oranges and lemon-pepper fried tofu, with lemon-basil vinaigrette 13.95 *Vegan*

Tempeh Caesar Salad

Chargrilled tempeh on a bed of baby kale, romaine and herbed croutons tossed in garlicky Caesar dressing, topped with vegan 'parmesan' 11.95 *Vegan*

Avocado Pasta Salad

Marinated cavatappi pasta, artichoke hearts, tomatoes, cucumbers, green onions and yellow peppers, topped with avocado 12.95 *Vegan*

Taco Salad

Romaine, corn salsa, black beans, sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, tomatillo green salsa 13.95

Substitute vegan nacho crema for sour cream & Chihuahua, or omit sour cream & Chihuahua, to be vegan

Green Side Salad Mixed greens, carrots, cucumbers, tomatoes, croutons, choice of dressing 5.95 *Vegan*

Caesar Side Salad Baby kale, romaine & croutons tossed in garlicky Caesar dressing, topped with vegan 'parmesan' 5.95 *Vegan*

Dressings

Green Goddess *vegan*

Thousand Island *vegan*

Balsamic Vinaigrette *vegan*

Caesar *vegan*

Lemon-Basil *vegan*



Add to any salad

Avocado 3.95 *vegan*

Sautéed Tofu 4.95 *vegan*

Chargrilled Tempeh
4.95 *vegan*



Sides

French Fries 3.95

Yam Fries 3.95

Corn Chips 3.95

Pinto Beans 3.95

Peanut-Kale Salad 3.95

Cucumber Slices 3.95

Mandarin Orange
Sections 3.95

Brown Rice 3.95

Steamed Broccoli 4.95

Rosemary Potatoes 4.95

all sides are vegan



*Add a cup of soup to any entrée on this page ~ 2.95
Or add a Green Side Salad or a Caesar Side Salad to any entrée on this page ~ 3.95*



Seva Detroit Entrées

Tuscan Ravioli Cardinale

Tuscan kale- and cremini-stuffed ravioli with sautéed broccoli and mushrooms in a tomato-sherry-cream sauce, garnished with shaved parmesan and served with garlic bread 16.95

Jambalaya

Vegan Creole dish of red beans & rice with onions, celery, peppers and tomatoes, topped with spicy Field Roast Chipotle Sausage *Vegan* 13.95

Black Bean & Sweet Potato Quesadilla

Grilled whole wheat tortilla with seasoned black beans, roasted sweet potatoes, onions and Chihuahua cheese, garnished with green salsa, corn chips & guacamole 14.95
Substitute vegan cheese to be vegan

Pad Thai

Rice noodles stir-fried with tofu, eggs, mung sprouts, green onions and spicy sesame-lime-cilantro sauce, garnished with peanuts & a lime wedge 16.95
Order without egg to be vegan

Cilantro-Peanut Stir Fry

Broccoli, peppers, mushrooms, mung sprouts, green onions and carrots over brown rice, cilantro-peanut-ginger-lime sauce, topped with peanuts 15.95 *Vegan*;

Burrito

Pinto beans, brown rice and corn-cilantro-lime salsa rolled in a whole wheat tortilla, topped with spicy tomato sauce & Chihuahua cheese, with a side of sour cream 9.95
Substitute vegan cheese and omit sour cream, to be vegan

Vegan Mac

Pasta baked in a creamy vegan cashew 'cheese' sauce, served with garlic bread 12.95 *Vegan*

Breakfast Any Time

California Scramble ~ *Choose your protein: Eggs* or Tofu*

Eggs or Tofu scrambled with spinach, tomatoes & green onions, topped with avocado and cheese (Chihuahua for eggs; vegan cheese for tofu), served with roasted rosemary potatoes and toast (cinnamon-raisin, rye, or multigrain) 13.95 *Order with tofu to be vegan*

Veracruz ~ *Choose your protein: Eggs*, Tofu or Chargrilled Tempeh*

Fried corn tortilla topped with pinto beans, choice of Eggs, Tofu or Chargrilled Tempeh, cheese (Chihuahua and sour cream for eggs; vegan cheese for tofu and tempeh), tomatoes, green onions, guacamole, green salsa, cilantro & a whole wheat tortilla 12.95
Order with tofu or tempeh to be vegan

Breakfast Wrap ~ *Choose your protein: Eggs*, Tofu or Chargrilled Tempeh*

Scrambled eggs, fresh corn salsa, Beyond Sausage® patties and cheddar cheese rolled in a whole wheat tortilla, served with roasted rosemary potatoes 12.95
Substitute tofu or tempeh for eggs and vegan cheese for cheddar, to be vegan

**Consuming undercooked eggs may increase your risk of foodborne illness*

Seva Detroit Sandwiches

Tofu Banh Mi

Lemon-pepper fried tofu, pickled jalapenos, daikon radish, carrots, mung sprouts and cilantro with ginger-hoisin glaze on a baked football roll 13.95 *Vegan*

Seva Club

Double-decker sandwich of tofurky, avocado, tomatoes, lettuce, crispy smoked coconut and vegan aioli on Avalon 313 soft white bread 13.95 *Vegan*

Tempeh Reuben

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on rye 12.95

Substitute vegan cheese to be vegan

Vegan Coney Dog

Chargrilled Field Roast frank topped with vegan coney sauce, diced onions & yellow mustard, in a hoagie bun 11.95 *Vegan*

TLT

Chargrilled tempeh, cheddar, guacamole, tomatoes and shredded romaine, in a whole wheat wrap 12.95

Substitute vegan cheese to be vegan

Grilled Pesto Pizza Sandwich

Smoked mozzarella, tomatoes, basil-cashew pesto and shaved parmesan grilled on seasoned rye 12.95

Substitute vegan cheese to be vegan

The Beyond Burger®

Chargrilled 100% plant protein patty on a pretzel bun with lettuce, tomato and choice of cheese (Cheddar, Chihuahua, Swiss, smoked mozzarella or vegan cheese) 13.95

Order with vegan cheese to be vegan

*Highly sensitive guests, please note:
Our kitchen uses shared equipment, fryer oil
and ventilation systems.
Despite precautions, total allergen isolation
cannot be guaranteed.*

*Sandwiches include
a pickle spear
and choice of one side
(additional charge
for premium sides):*

French Fries
Yam Fries
Corn Chips
Avocado
Peanut-Kale Salad
Cucumber Slices
Mandarin Orange Sections
Brown Rice
Pinto Beans
Steamed Broccoli (add \$1)
Rosemary Potatoes (add \$1)
Cup of Soup
(add 2.95)
Green Side Salad
(add 3.95)
Caesar Side Salad
(add 3.95)



Seva Detroit Beverage & Dessert Menu

Seva's Fabulous House-Made Desserts



Key Lime Pie

Tart & sweet key lime pie with coconut, cashews and silken tofu in a gluten-free graham cracker crust, garnished with whipped coconut cream and a guava drizzle 7.95

Vegan; Gluten free

Orange Cake

Moist, sweet orange cake layered with creamy frosting 6.95 *Vegan*

Chocolate-Olive Oil Cake

Decadent vegan chocolate cake topped with rich chocolate ganache 6.95 *Vegan*

Ciambellone

Italian orange-lemon bundt cake, glazed with sweet lemon icing and topped with whipped cream 6.95

Black Top Pie

Rich walnut-caramel pie baked in a sugar cookie crust, topped with a dark chocolate glaze, garnished with whipped cream 7.95

Vegan Ice Cream ~ 3 flavors!

Vanilla ~ Strawberry ~ Blue Moon

2.75 per scoop ~ Gluten Free

Hot Beverages

Ginger Elixir

Zippy brew of fresh ginger, lemon & agave 4.95

Hot Chocolate

▲ Classic or Vegan 3.95

Oregon Chai Tea Latte

▲ Honey-sweetened 3.95

Espresso Shot 2.95

Cappuccino

▲ Espresso, milk & lots of foam 4.95

Latte

▲ Espresso with lots of steamed milk 4.95

Mocha ▲ Chocolate latte 5.95

Brewed Coffee Organic, fair trade 3.75

Tea

Green, Earl Grey, Black, Mint, Chamomile 3.75

▲ *Choose your milk:*
Dairy ~ Almond ~ Oat

Cold Beverages

Seva Soda · 16 oz, on ice 2.75

Choose from our house-made syrups:

Pomegranate, Raspberry, Strawberry or Vanilla

Bottled Spring Water 12 oz 1.00

Topo Chico Sparkling Mineral Water

Sourced and bottled in Monterey, Mexico 2.95

Northwoods Draft Ginger Beer

Non-alcoholic ginger beer from Grand Traverse County 2.95

Coke products ~ 12 oz cans ~ 1.75

· Coke · Diet Coke · Sprite ·

Lemonade

House-made with fresh lemon juice 3.95

Iced Tea Unsweetened 2.95

Single Juices

Orange Juice 12 oz, no ice 5.95

Grapefruit Juice 12 oz, no ice 5.95

Ginger Shot 1 oz, no ice 3.25

Juice Combos

Solar Blast

Orange, grapefruit, lime & ginger, on ice 7.95

Eden's Paradise

Orange, lime, ginger, cranberry, on ice 7.95

Mocktails

Turmeric Tonic

Turmeric, ginger, orange, lemon, cayenne and soda, on ice 5.95

Persephone's Punch

Pomegranate, cranberry, lime & ginger beer, on ice 6.95

Iced Ginger Spritzer

Ginger, lemon, agave & soda, on ice 5.95

Smoothies & Shakes

From the Tropics

Frozen strawberries, bananas, mango nectar 7.95

Creamsicle

Fresh orange juice & dairy vanilla ice cream 6.95
Substitute vegan ice cream: add \$2

Milk Shake ▲

Chocolate, Vanilla or Strawberry

Dairy ice cream and choice of milk 6.95

Substitute vegan ice cream: add \$2

Seva Detroit Dine-In Beer, Wine & Cocktail Menu

Ginger Toddy

Zippy brew of fresh ginger, lemon and agave, spiked with bourbon 8.95

Absolut & Tonic ~or~

Tanqueray & Tonic

Libation of choice & botanically brewed tonic, with lime 8.95

Patio Punch

Guava, pineapple, orange, lime and choice of liquor (rum, tequila, gin or vodka) in a quart mason jar, on ice 8.95 (Mocktail version? Sure! 4.95)

Dark & Stormy

Flor de Cana rum, Myers dark rum, lime and Northwoods draft ginger beer, on ice 9.95

Ginger Julep

Fresh ginger shot, bourbon, lemon and simple syrup, soda float, on ice 7.95

Detroit Mule

Two James vodka, lime & Northwoods draft ginger beer, on ice 9.95



Margarita

Tequila, triple sec & lime with agave syrup 8.95

Lavender Lemon Drop

Lavender vodka, lemon & simple syrup, up with a lemon twist 9.95

Red Sangria

Red wine spiked with port & triple sec, garnished with citrus 7.95

White Peach Sangria

White wine spiked with peach schnapps and sherry, garnished with berries 7.95

Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

House Wines

5 · 7.50 · 10 · 26

White: Crustacés (France)

Red: Nespolino (Italy)

Rosé: Guilhem (France)

Red Wine

Villadoria Bricco Magno Nebbiolo

Italy 7 · 10.50 · 14 · 38

Donati Cabernet Franc

Central Coast, California 8 · 12 · 16 · 444

Joseph Drouhin Côte de Beaune-Villages

Burgundy, France 10 · 15 · 20 · 54

Villa Calcinaia Chianti Classico

Italy 9.75 · 14.75 · 19.50 · 52

White Wine

Aslina Chardonnay by South Africa's first black female winemaker, Ntsiki Biyela

South Africa 9.50 · 14.25 · 19 · 50

Belle de Nuit Gewurztraminer

California 9 · 13.50 · 18 · 48

Selbach Riesling

Germany 8.50 · 12.75 · 17 · 46

Chateau Gravelle-Lacoste Graves Blanc

Bordeaux, France 9 · 13.50 · 18 · 48

Domaine Richel Apremont

France 7 · 10.50 · 14 · 38

Rosé

Clos Cibonne Tibouren Rosé

Provence, France 9.75 · 14.75 · 19.50 · 52

Sparkling Wine

Les Alliés Sparkling Rosé

France ~ 6 oz glass · 12 · 750 ml bottle · 44

6 oz glass · 12 · 750 ml bottle · 44

True Colours Cava Sparkling

Spain 6 oz glass · 10.50 · 750 ml bottle · 38

Draft Beer and Hard Cider

Unity Vibration Pineapple-Ginger Kombucha

Gluten Free · Ypsilanti, Michigan · 1% ABV

12 oz draft · 6.95

Northville La Siguanaba Hard Cider

Habanero-Lime!

Gluten Free · Northville, Michigan · 6.5% ABV

12-oz 6 · pint 8 · pitcher 32

Wittekerke Witbier

Belgium · 5 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Blackrocks Brewery 51K IPA

Marquette, Michigan · 7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Collective Arts Jam Up the Mash

Dry-hopped sour Canada · 5.2% ABV

12-oz 5.25 · pint 7 · pitcher 28

Petrus Nitro Belgian Aged Red Ale

Nitrogen infused! Belgium · 8.5 % ABV

8-oz 8.50 *Only 8-oz pours of quad ale, in a wine glass*

Old Speckled Hen Bitter Ale

England · 4.2 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7 % ABV

12 oz 3.50 · pint 4.50 · pitcher 18

Bottled Beer, Hard Cider & Mead

· No discounts apply to these bottles & cans ·

Unity Vibration Bourbon Peach Ale

Michigan · 8% ABV · 12 oz bottle · 6.95 *Gluten-free*

St. Ambrose Draft Style Mead - Mango-

Habanero Cyser *Gluten Free*

Beulah MI · 6.9% ABV · 16.9 oz bottle · 12.50

Samuel Smith Pure Brewed Organic Lager

England · 5% ABV · 14.9 oz can · 6.95

Erdinger Weissbier

Germany · 5.3% ABV · 11.2 oz bottle · 6.95

Einbecker *Non-Alcoholic* Germany · 4.95

La Pere Jules Sparkling Hard Pear Cider

France 12 oz glass · 8 ~ 750 ml bottle · 25 *Gluten-free*