

2541 Jackson Ave
Ann Arbor MI 48103



sevarestaurant.com
734 · 662 · 1111

Seva Ann Arbor Appetizers

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*

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*

Bruschetta

Shareable platter of garlic bread, vegan basil-cashew pesto, fresh tomato-basil relish, Kalamata olive tapenade and choice of sesame-crusted 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*

Gouda Tots

House-made tots of shredded Idaho potatoes and smoked gouda cheese, ranch dipping sauce 9.95

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



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

African Peanut Hearty African soup made with ground peanuts, sweet potatoes, tomatoes and kale, seasoned with ginger, garlic and a touch of cayenne *Vegan; Gluten free*

Seva Ann Arbor 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

Greek Quinoa Salad

Arugula, pickled beets, quinoa, red onions, yellow peppers, tomatoes, cucumbers, Calamata olives and choice of feta or vegan almond cheese, with herb-lemon vinaigrette 13.95

Order with almond cheese to be vegan

Tempeh Caesar Salad

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

Avocado Pasta Salad

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

Rennie's Peanut-Kale Salad

Kale, carrots, butternut squash & red peppers in peanut-cider marinade 9.95 *Vegan; GF*

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

Caesar Side Salad 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-Herb *vegan*

Ranch



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

Apple Slices 3.95

Cucumber Slices 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 Ann Arbor Entrées

Spinach Ravioli Capriola

Spinach- and ricotta-stuffed ravioli topped with a savory compote of fresh roma tomatoes, capers, garlic, basil, Italian parsley, olive oil, balsamic vinegar and red pepper flakes, garnished with parmesan and served with garlic bread 16.95

Lemon-Herb Pasta

Fresh asparagus, yellow bell peppers and roma tomatoes sautéed with olive oil and garlic, tossed with cavatappi pasta, fresh basil, chives, parsley and a touch of lemon, garnished with freshly ground black pepper and served with garlic bread 16.95 *Vegan*

Bibimbap

Crisp-baked brown rice and stir-fried broccoli, peppers, mushrooms, mung sprouts, green onions, carrots & spinach topped with two fried eggs (or sautéed tofu, to be vegan) and spicy bibimbap sauce 13.95 *Order with sautéed tofu to be vegan*

Black Bean & Sweet Potato Quesadilla

Grilled whole wheat tortilla filled 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*

Enchiladas Calabaza

Butternut squash, cream cheese, green onions & spices baked in corn tortillas with spicy tomato sauce & Chihuahua cheese, garnished with shredded lettuce, tomatoes, green onions & corn chips 14.95

Cilantro-Peanut Stir Fry

Broccoli, peppers, mushrooms, mung sprouts, green onions and carrots over brown rice, with 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*

Baked Mac & Cheese

Pasta baked in creamy Gruyere & sharp white cheddar sauce, garnished with shaved parmesan cheese, served with garlic bread 13.95

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 Ann Arbor Sandwiches

Panino Caprese

Basil-cashew pesto, fresh mozzarella cheese, tomatoes, roasted red peppers, red onions and green leaf lettuce on a baked ciabatta roll 13.95 *Substitute almond cheese to be 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

Tempeh Reuben

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

Apple Slices

Cucumber Slices

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 Ann Arbor Beverages & Desserts

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!

Vanilla Coconut Bliss

2.75 per scoop ~ *Gluten Free*

Cold Beverages

Seva Soda · 16 oz, on ice 2.75

Choose from our house-made syrups:

*Lavender, Pomegranate, Raspberry,
Strawberry or Vanilla*

Iced Cold Brew

House-made, straight up black or splashed with your choice of milk ▲ 3.75

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 Fountain Beverages 1.95 · Coke

· Diet Coke · Sprite · Sprite Zero · Dr. Pepper ·
Seagram's Ginger Ale · Barq's Root Beer

Lemonade

House-made with fresh lemon juice 3.95

Iced Tea Unsweetened 2.95

Smoothies & Shakes

From the Tropics

Frozen strawberries, bananas, mango nectar 7.95

Creamsicle

Fresh orange juice & vanilla ice cream 6.95

Substitute vegan ice cream: add \$2

Milk Shake ▲

Chocolate, Vanilla or Strawberry

Vanilla ice cream and choice of milk 6.95

Substitute vegan ice cream: add \$2

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 & Mocktails

Solar Blast

Orange, grapefruit, lime & ginger, on ice 7.95

Eden's Paradise

Orange, lime, ginger, cranberry, on ice 7.95

Turmeric Tonic Turmeric, ginger, orange,
lemon, cayenne & 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

Hot Beverages

Brewed Coffee Organic, fair trade 3.75

Tea

Green, Earl Grey, Black, Mint, Chamomile 3.75

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

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

Seva Ann Arbor Dine-In Beer, Wine & Cocktail Menu

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

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

Sangria Sweet red wine spiked with port & triple sec, garnished with fresh citrus 7.95

Detroit Mule Detroit's Two James vodka, lime and Northwoods draft ginger beer, on ice 9.95

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



Margarita Tequila, triple sec & lime with agave syrup 7.95

Unity Vibration Pineapple-Ginger Kombucha 12 oz draft · 1 % ABV · 6.95

Frosé Cocktail smoothie! Frozen strawberries and ice blended with rosé, vodka & simple syrup, garnished with frozen berries 10.95

Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

House Wines

5 · 7.50 · 10 · 26

Red Nespolino Sangiovese Blend (Italy)

White Dopff & Irion Alsace (France)

Rosé Guilhem (France)

Red Wine

Hector Durigutti HD Malbec

Argentina 8.50 · 12.75 · 17 · 46

Château Bel Air Gloria Haut-Médoc

Bordeaux, France 9.75 · 14.75 · 19.50 · 52

Set in Stone Cabernet Sauvignon

Alexander Valley, California

10 · 15 · 20 · 54

Confidential Reserve Red

Portugal 6 · 9 · 12 · 32

Joseph Drouhin Côte de Beaune Villages

Burgundy, France 10 · 15 · 20 · 54

White Wine

Delaille Unique Sauvignon Blanc

Loire, France 7 · 10.50 · 14 · 38

Sonoma-Cutrer Chardonnay

Sonoma Coast, California 9.75 · 14.75 · 19.50 · 52

Cuvée de l'Herminière Muscadet

France 6 · 9 · 12 · 32

Shady Lane Grüner Veltliner

Leelanau Peninsula, Michigan 9 · 13.50 · 18 · 48

Raimund Prüm Essence Riesling

Germany 6.50 · 9.75 · 13 · 34

Rosé

Clos Cibonne Tibouren Rosé

France 9.75 · 14.75 · 19.50 · 52

Summer Water Rosé

Central Coast, California 8 · 12 · 16 · 44

Sparkling Wine

J Laurens Sparkling Rosé

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

True Colours Cava Brut

6 oz flute · 10.50 ~ 750 ml bottle · 38

Bottled Beer, Hard Cider & Mead

· No discounts apply to these bottles ·

Guinness Stout Nitro Draught-in-a-Can

England · 4.2% ABV · 14.9 oz can · 6.50

Bacchus Nitro Cherry Flemish Old Brown Ale with

Cherries Belgium · 5.8% ABV · 10.14 oz can · 7.95

Unity Vibration Bourbon Peach

American Wild Ale *Gluten free* · Ypsilanti,

Michigan · 7% ABV · 12 oz can · 6.95

Ayinger Bräuweisse

Germany · 5.1% ABV · 11.2 oz bottle · 6.95

Samuel Smith Pure Brewed Organic Lager

England · 5% ABV · 12 oz bottle · 6.95/bottle

La Pere Jules Sparkling Hard Pear Cider *Gluten*

Free · France 12 oz glass · 8 ~ 750 ml bottle · 25

St. Ambrose Draft Style Mead

Wild Ginger and Honey *Gluten Free* · Beulah MI ·

6.9% ABV · 16.9 oz bottle · 12.50

Einbecker *Non-Alcoholic* Brew

Germany · 4.95

Draft Beer & Hard Cider

Northville Loomer Eclipse Heirloom Apple

Hard Cider *Gluten Free*

Northville, Michigan · 6.5 % ABV

12-oz 6 · pint 8 · pitcher 32

Old Speckled Hen England · 4.2 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Bitburger Premium Pils Germany · 4.8 % ABV

12-oz 5.25 · pint 7 · pitcher 28

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

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7% ABV

12 oz 3.50 · pint 4.50 · pitcher 18

Arbor Brewing Nitro Strawberry Blonde

Ann Arbor, Michigan · 6.8 % ABV

12-oz 5.25 · pint 7 · pitcher 28

