

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*

### Vegan Corn Chowder

Creamy vegan chowder of corn, onions, and redskin potatoes in a creamy soy milk and roasted vegetable stock base *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*

### 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,*  
*Lavender and 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, Strawberry or Blue Moon  
Dairy ice cream and choice of milk 6.95  
Substitute vegan ice cream: add \$2



# Seva Detroit Dine-In Beer, Wine & Cocktail Menu

## The Love Witch

Muddled basil, orange, lime and grapefruit juice with Monkey 47 gin 11.95

## Smoke on the Guava

Mezcal, guava juice and orange liquor 9.95

## 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

**Cantina Zaccagnini Montepulciano**

D'Abruzzo Italy 6.50 · 9.75 · 13 · 38

**Aslina Cabernet Sauvignon by South Africa's first black female winemaker, Ntsiki Biyela**

South Africa 10.50 · 15.75 · 21 · 56

**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

**Para Maria Rosé**

Santa Barbara, California 8 · 12 · 16 · 44

**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

**Weihenstephan Hefeweissbier**

Germany · 5.4 % 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

**3 Floyds Brewing Gumballhead**

*Hopped American Wheat Ale* Indiana · 5.6% ABV

12-oz 5.25 · pint 7 · pitcher 28

**North Coast Brewing Old Rasputin**

**Imperial Nitro** California · 9 % ABV

12-oz 5.25 · pint 7 · pitcher 28

**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 - Wild Ginger and Honey** *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*