

## Seva Ann Arbor Appetizers

### Baked Brie

Topped with roasted pecans & dried cranberries and drizzled with brown sugar-spice syrup, served with crisp crackers 13.95

### Vegan Artichoke-Spinach Dip

Yummy hot-from-the-oven dip of artichoke hearts, spinach, vegan mozzarella and vegan cream, served with house-made corn chips 9.95 *Vegan*

### Apples with Spicy Pecan Chutney

Fresh apple slices with irresistible spicy pecan chutney ~ roasted pecans ground with fresh limes, cayenne pepper and a little brown sugar 8.95 *Vegan*

### Vegan Nacho Dip

Warm, spicy cashew 'cheese' dip topped with fresh corn salsa, with house-made corn chips 9.95 *Vegan*



### Bruschetta

Shareable platter of garlic bread, vegan basil-cashew pesto, fresh tomato-basil relish, Kalamata olive tapenade and choice of sesame-cruste goat cheese or house-made almond 'cheese' 13.95 *Order with almond cheese to be vegan*

### General Tso's Cauliflower

Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce 11.95 *Vegan*

### Gouda Tots

House-made tots of Idaho potatoes and smoked gouda cheese, ranch dipping sauce 11.95

### Yam Fries

With vegan spicy mayo dipping sauce 9.95 *Vegan*

### Guacamole & Chips

Fresh guacamole, house-made corn chips 9.95 *Vegan*



**Soup** 5.95 cup · 7.95 bowl

*Ask your server for today's soup choices!*



# Seva Ann Arbor Salads

## Michigan Cherry Salad

Mixed greens, fresh apple, dried cherries, walnuts, red onions and choice of sesame-crusting goat cheese or house-made almond 'cheese,' with apple-cherry vinaigrette 15.95

*Order with almond cheese to be vegan*

## Vegan Cobb Salad

Mixed greens, chargrilled tempeh, roasted chickpeas, quinoa, tomatoes, cucumbers, avocado & crispy smoked coconut, with green goddess dressing 15.95 *Vegan*

## Chargrilled Vegetable Salad

Chargrilled mushrooms, peppers, zucchini & red onions, mixed greens, pecans, choice of sesame-crusting goat cheese or house-made almond 'cheese,' with balsamic vinaigrette 16.95

*Order with almond cheese to be vegan*

## Tempeh Caesar Salad

Chargrilled tempeh on a bed of romaine & herbed croutons, tossed in garlicky Caesar dressing, topped with vegan 'parmesan' 13.95

*Vegan*

## Taco Salad

Romaine, corn salsa, black beans, sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, with tomatillo green salsa 15.95

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

## Rennie's Peanut-Kale Salad

Kale, carrots, butternut squash & red peppers in peanut-cider marinade 11.95 *Vegan*



**Green Side Salad** Mixed greens, carrots, cucumbers, tomatoes, croutons, choice of dressing 6.95 *Vegan*

**Caesar Side Salad** Romaine & croutons tossed in garlicky Caesar dressing, topped with vegan 'parmesan' 6.95 *Vegan*

## Dressings

- ◆ Apple-Cherry Vinaigrette *vegan*
- ◆ Balsamic Vinaigrette *vegan*
- ◆ Caesar *vegan*
- ◆ Green Goddess *vegan*
- ◆ Ranch
- ◆ Thousand Island *vegan*



## Add to any salad

- ◆ Avocado 4.95 *vegan*
- ◆ Sautéed Tofu 5.95 *vegan*
- ◆ Chargrilled Tempeh 5.95 *vegan*



## Sides

- ◆ French Fries 4.95
- ◆ Yam Fries 4.95
- ◆ Corn Chips & Tomatillo Green Salsa 4.95
- ◆ Pinto Beans 4.95
- ◆ Peanut-Kale Salad 4.95
- ◆ Apple Slices 4.95
- ◆ Cucumber Slices 4.95
- ◆ Brown Rice 4.95
- ◆ Steamed Broccoli 5.95
- ◆ Rosemary Potatoes 5.95

*all sides are vegan*

*Highly sensitive guests, please note:*

*Our kitchen uses shared equipment, fryer oil and ventilation systems.*

*Despite precautions, total allergen isolation cannot be guaranteed.*

# Seva Ann Arbor Entrées

## Pumpkin Lasagna

Pumpkin puree, mascarpone, parmesan, asiago & romano cheeses seasoned with thyme, sage and nutmeg, layered with fresh pasta sheets and baked with a goat cheese-cream sauce, served with chargrilled asparagus and garlic bread 18.95

## Jambalaya

Vegan Creole dish of red beans & rice with onions, celery, peppers and tomatoes, topped with spicy Field Roast Chipotle Sausage 15.95 *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 16.95  
*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 18.95 *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 16.95

## 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 17.95 *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 11.95  
*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 14.95 *Vegan*

## Baked Mac & Cheese

Pasta baked in creamy Gruyere & sharp white cheddar sauce, garnished with shaved parmesan cheese, served with garlic bread 15.95



*Add a cup of soup to any entrée on this page ~ 3.95  
Or add a Green Side Salad or a Caesar Side Salad  
to any entrée on this page ~ 4.95*



# 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) 15.95 *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 14.95 *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 14.95

*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

## Mushroom French Dip

Sauteed portabella and button mushrooms & red onions and Swiss cheese on a toasted hoagie roll, with mushroom 'au jus' 14.95

*Substitute vegan cheese to be vegan*

## TLT

Chargrilled tempeh, cheddar, guacamole, tomatoes and shredded romaine, in a whole wheat wrap 13.95

*Substitute vegan cheese to be vegan*

## Grilled Pesto Pizza Sandwich

Smoked mozzarella, tomatoes, basil-cashew pesto and shaved parmesan grilled on seasoned rye 13.95

*Substitute vegan cheese to be vegan*

## Tempeh Reuben

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on seasoned rye 13.95 *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) 14.95

*Order with vegan cheese to be vegan*

*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 3.95)

Green Side Salad (add 4.95)

Caesar Side Salad (add 4.95)