

Seva Ann Arbor Family Meal Carryout Appetizers

These family-sized appetizers are packaged in covered aluminum pans

~ Hot & Ready to Serve - each pan serves 4-6 ~

Baked Brie Topped with roasted pecans & dried cranberries and drizzled with brown sugar-spice syrup, served with crisp crackers \$38

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 \$27 *Vegan*

Vegan Nacho Dip Warm, spicy cashew 'cheese' dip topped with fresh corn salsa, with house-made corn chips \$27 *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' \$38 *Order with almond cheese to be vegan*

General Tso's Cauliflower Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce on the side \$32 *Vegan*

Gouda Tots House-made tots of shredded Idaho potatoes and smoked gouda cheese, with ranch dipping sauce \$32

Seva Ann Arbor Family Meal Carryout Entrée Salads

These family-sized salads are ready to serve in a covered, recyclable bowl

~ each bowl serves 4-6 ~

Michigan Cherry Salad

Mixed greens, fresh apple, dried cherries, walnuts, red onions and choice of sesame-cruste d goat cheese or house-made almond 'cheese,' with apple-cherry vinaigrette \$45

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 \$45 *Vegan*

Chargrilled Vegetable Salad

Chargrilled mushrooms, peppers, zucchini & red onions, mixed greens, pecans, balsamic vinaigrette, choice of sesame-cruste d goat cheese or house-made almond 'cheese' \$48

Order with almond cheese to be vegan

Taco Salad

Romaine, corn salsa, black beans, sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, tomatillo green salsa \$45 *Substitute vegan nacho*

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

Seva Ann Arbor Family Meal
Carryout Quarts of Soup \$15/quart



Ask your server for today's soup choices!

Seva Ann Arbor Family Meal Carryout Entrees

Ready for some comfort food? So are we!
These family-sized entrees are packaged in covered aluminum pans
~ each pan is 4-6 servings ~

Dinner Combos include salad for four (Green Side Salad or Caesar Side Salad)

Add Garlic Bread (for four) to any meal: \$4

Pumpkin Lasagna (Heat at home ~or~ Hot & ready-to-serve: allow 30 min)

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

- Just a pan of Pumpkin Lasagna with Chargrilled Asparagus: \$52
- Pumpkin Lasagna Dinner Combo - includes salad for 4: \$59

Jambalaya (Hot & ready to serve: allow 30 min)

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

- Just a pan of Jambalaya: \$42
- Jambalaya Dinner Combo - includes salad for 4: \$49

Pad Thai (Hot & ready to serve: allow 30 min)

Rice noodles stir-fried with tofu, eggs, mung sprouts, green onions and spicy sesame-lime-cilantro sauce, garnished with peanuts and lime *Order without egg to be vegan; Gluten free*

- Just a pan of Pad Thai: \$52
- Pad Thai Dinner Combo - includes salad for 4: \$59

Enchiladas Calabaza (Heat at home ~or~ Hot & ready-to-serve: allow 30 min)

Butternut squash, cream cheese, green onions and spices baked in corn tortillas with spicy tomato sauce & Chihuahua cheese *Gluten free*

- Just a pan of Enchiladas Calabaza: \$45
- Enchiladas Calabaza Dinner Combo - includes salad and corn chips for 4: \$52
- Add 8 oz fresh guacamole for \$8

Cilantro-Peanut Stir Fry (Hot & ready to serve: allow 30 min)

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

- Just a pan of Cilantro-Peanut Stir Fry: \$49
- Stir Fry Dinner Combo - includes salad for 4: \$56

Vegan Mac (Heat at home ~or~ Hot & ready-to-serve: allow 30 min)

Pasta baked in a creamy vegan cashew 'cheese' sauce, garnished with vegan 'parmesan'

- Just a pan of Vegan Mac: \$39
- Vegan Mac Dinner Combo - includes salad for 4: \$46

Baked Mac & Cheese (Heat at home ~or~ Hot & ready-to-serve: allow 30 min)

Pasta baked in creamy Gruyere & sharp white cheddar sauce, garnished with parmesan

- Just a pan of Baked Mac & Cheese: \$45
- Baked Mac & Cheese Dinner Combo - includes salad for 4: \$52

Seva Ann Arbor ~ Beer & Wine Carryout Menu

Carryout pricing applies for carryout only! No discounts apply to carryout
Wine bottles are 750 ml ~ Growlers (Draft Beer, Hard Cider & Kombucha) are 64 oz;
prices are for refill-your-own-growler and buy-a-growler-from-Seva
Bottled Beer & Hard Cider sizes as listed

Red Wine

Bonny Doon Le Cigare Volant

Red Blend

Central Coast, California 15.00/bottle

Les Gravières de Marsac Margaux

France 24.00/bottle

Clos de Napa Cabernet Sauvignon

Napa Valley, California 24.00/bottle



Mestizaje Bobal

Spain 15.00 bottle

Laurent Dufouleur Mercurey Pinot Noir

Burgundy, France 24.00/bottle

White Wine

Chateau Graille-Lacoste Graves Blanc

Bordeaux, France 18.00/bottle

Joseph Drouhin

Bourgogne Blanc Chardonnay

France 24.00/bottle

San Pietro Pinot Grigio

Italy 23.00/bottle

Shady Land Grüner Veltliner

Leelanau Peninsula, Michigan 23.00/bottle

Raimund Prüm Riesling

Germany 16.00/bottle

Rosé

House Rosé Guilhem Rosé

France 13.00/bottle

Clos Cibonne Tibouren Rosé

France 24.00/bottle

Summer Water Rosé

Central Coast, California 20.00/bottle

Sparkling Wine

J Laurens Sparkling Rosé

France 20.00/bottle

True Colours Cava Brut

Spain 18.00/bottle

Draft Beer, Hard Cider and Kombucha

Aurora Cellars Heirloom Hard Cider

Gluten Free

Lake Leelanau, Michigan · 6.9 % ABV

16.00/refill growler · 23.00/new growler

Old Speckled Hen

England · 4.2% ABV

14.00/refill growler · 28.00/new growler

Bitburger Premium Pils

Germany · 4.8 % ABV

14.00/refill growler · 21.00/new growler

3 Floyds Zombie Dust

Munster, Indiana · 6.2 % ABV

14.00/refill growler · 21.00/new growler

Blackrocks Brewery 51K IPA

Marquette, Michigan · 7 % ABV

14.00/refill growler · 21.00/new growler

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7% ABV

9.00/refill growler · 16.00/new growler

Arbor Brewing Nitro Strawberry Blonde

Ann Arbor, Michigan · 6.8% ABV

14.00/refill growler · 21.00/new growler

Unity Vibration Pineapple-Ginger

Kombucha Ypsilanti, Michigan · 1 % ABV

18.00/refill growler · 25.00/new growler

Bottled Beer & Hard Cider

Samuel Smith Nut Brown Ale

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

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

La Pere Jules Sparkling Hard Pear Cider

Gluten Free · France · 750-ml bottle · 12.50/bottle

St. Ambrose Draft Style Mead

Wild Ginger and Honey

Gluten Free · Beulah MI · 6.9% ABV

16.9 oz bottle · 12.50/bottle

Einbecker *Non-Alcoholic* Brew

Germany · 4.95



Seva Ann Arbor ~ Carryout Cocktail Menu

Your favorite craft cocktails, packaged to take home
per the State of Michigan's 2020 House Bill 5811! (In a sealed container
with no perforations or straw holes)

*FAQ: Carry-out cocktails must be made to order, specifically for carry-out;
'leftover' cocktails may not be packaged for carry-out.*

Cocktails

Cranberry Smash

Lemon, ginger syrup and cranberries
smashed with gin & apple liqueur 9.95

Lavender Lemon Drop

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

Detroit Mule

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

Dark & Stormy

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

Margarita

Tequila, triple sec & fresh lime juice with agave syrup 7.95

Aviation

Gin, lemon, Luxardo & Crème de Violette, served up in a coupe,
with a maraschino cherry 9.95

Harvest Moon

Cold apple cider spiked with bourbon and St. Elizabeth Allspice Dram,
on ice 9.95

Absolut & Tonic ~or~ Tanqueray & Tonic

Libation of choice & Fever Tree refreshingly light tonic, with lime 8.95

Ginger Julep

Fresh ginger shot, bourbon, lemon & simple syrup,
with a soda float, on ice 7.95

*We're happy to package any hot or cold cocktail
for your carry-out order,
not just what you see on this list!
Just ask us, if you have a favorite!*