

Seva Detroit Meal Pack Entrees & Dinner Combos

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

North African Couscous (Hot & ready to serve: allow 30 min)

Aromatic mix of carrots, potatoes, onions, cauliflower, peppers, green beans, tomatoes and garbanzos in North African curry spices, served on a bed of couscous, topped with chargrilled tempeh and fresh cilantro *Vegan*

- Just a pan of North African Couscous: \$49
- North African Couscous Dinner Combo - includes salad for 4: \$56

Arroz con Habichuelas (Hot & ready to serve: allow 30 min)

Puerto Rican dish of pinto beans, brown rice, onions, yellow peppers & green olives simmered in cilantro-spiced tomato sauce, topped with fresh corn salsa and cilantro *Vegan*

- Just a pan of Arroz con Habichuelas: \$36
- Arroz con Habichuelas Dinner Combo - includes salad for 4: \$43

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

Seva Detroit Soup by the Quart \$15/quart

African Peanut

Ground peanuts, sweet potatoes, tomatoes and kale, seasoned with ginger, garlic and a touch of cayenne *Vegan, Gluten free*

Black Bean Chili

Spicy Chili of black beans, onions, tomatoes, carrots, onions and celery
Vegan, Gluten free

Seva Detroit Meal Pack Appetizers

These family-sized appetizers are packaged in covered aluminum pans
~ Hot & Ready to Serve - each pan serves 4-6 ~

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-crusted 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*

Chili Cheese Fries (Hot & ready-to-serve: allow 30 min) French fries & vegan chili sauce with choice of Chihuahua or vegan cheese \$27 *Order with vegan cheese to be vegan*

Seva Detroit Meal Pack 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-crusted 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-crusted 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 Detroit ~ 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 unbreakable 64 oz plastic growlers; prices are for refill-your-own-growler and buy-a-growler-from-Seva Bottled Beer & Hard Cider sizes as listed

Red Wine

House Red Nespolina
Italy 13.00/bottle

Coleccion Crianza Red Blend
Spain 24.00/bottle

Resolution Cabernet Sauvignon
Napa Valley, California 26.00/bottle

Bruno Colin Bourgogne Pinot Noir
France 24.00/bottle

Villa Calcinaia Chianti Classico
Italy 24.00/bottle

Catena La Consulta Malbec
Argentina 24.00/bottle

White Wine

House White Crustacés
France 13.00/bottle

Aslina Chardonnay by South Africa's first black female winemaker, Ntsiki Biyela
South Africa 23.00/bottle

Belle de Nuit Gewurztraminer
Paso Robles, California 23.00/bottle

Zeppelin Riesling
Germany 21.00/bottle

Aslina Sauvignon Blanc by South Africa's first black female winemaker, Ntsiki Biyela
South Africa 23.00/bottle

Domaine Richel Apremont
France 18.00/bottle

Rosé

House Rosé Guilhem Rosé
France 13.00/bottle

Clos Cibonne Tibouren Rosé
Provence, France 24.00/bottle

August Kessler Rheingau Rosé
Germany 16.00/bottle

Sparkling Wine

Les Allies Sparkling Rosé
France 20.00/bottle

True Colours Cava Brut
Spain 18.00/bottle



Draft Beer, Hard Cider and Kombucha

Virtue Cider Rosé

Gluten Free · Lake Leelanau, Michigan · 6.7% ABV
16.00/refill growler · 19.00/new growler

Old Speckled Hen Bitter Ale

England · 4.2 % ABV
14.00/refill growler · 17.00/new growler

3 Floyds Brewing Gumballhead

Hopped American Wheat Ale Indiana · 5.6% ABV
14.00/refill growler · 17.00/new growler

Collective Arts Stranger Than Fiction Porter

Canada · 5.5 % ABV
14.00/refill growler · 17.00/new growler

Blackrocks Brewery 51K IPA

Marquette, Michigan · 7 % ABV
14.00/refill growler · 17.00/new growler

Kona Brewing Big Wave Golden Ale

Kailua-Kona, Hawai'i · 4.4 % ABV
9.00/refill growler · 12.00/new growler

North Coast Brewing Old Rasputin

Imperial Nitro California · 9 % ABV
14.00/refill growler · 17.00/new growler

Unity Vibration Pineapple Ginger Kombucha

Gluten Free · Ypsilanti · 1% ABV
18.00/refill growler · 21.00/new growler

Bottled Beer, Hard Cider & Mead

Samuel Smith Nut Brown Ale

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

Eastern Market Brewing

White Coffee Stout Detroit, Michigan
6.8% ABV · 1-pint can · 7.95

Bacchus Nitro Raspberry

Flemish Old Brown Ale with Raspberries
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

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 & Honey Gluten Free
Beulah, Michigan 6.9% ABV · 16.9 oz bottle · 12.50

Einbecker *Non-Alcoholic* Brew

Germany · 11.2 oz bottle · 4.95



Seva Detroit ~ 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.*

Cranberry Smash

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

Mumbling Monk

Hot chocolate (with your choice of milk) spiked with brandy & Frangelico,
topped with whipped cream (or Cocowhip, if vegan!) 9.95

Smoke on the Guava

Mezcal, guava juice and orange liqueur 9.95

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

Detroit Mule

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

Margarita

Tequila, triple sec & fresh lime with agave syrup 7.95

Ginger Toddy

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

Lavender Lemon Drop

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

Dark & Stormy

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

Absolut & Tonic ~or~ Tanqueray & Tonic

Libation of choice & botanically brewed tonic, with lime 8.95

Ginger Julep

Fresh ginger shot, Buffalo Trace 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!*