

Seva Ann Arbor ~ Food Specials

*Vegan Ice Cream from the Ice Cream Plant
in Detroit ~ Gluten Free, too!*

Volcano Salt Vanilla

Maple Bourbon

Blue Moon

Try one, two or all three ~ 2.75/scoop



Soups

4.95 cup · 5.95 bowl



Doukhobor Vegetable

A recipe from Russian emigrants who settled in Canada: a hearty soup of beets, potatoes, carrots, onions, green cabbage, and green bell peppers simmered in a tomato-vegetable stock broth with dill, garlic and caraway

Vegan; Gluten free

Creamy Tomato-Spinach

Tomatoes, spinach and onions laced with garlic, basil, oregano, cream and parmesan cheese

Gluten free

Monday-Friday

Lunch Special · \$9.95

available weekdays

11 am - 3 pm

Grilled Cheese Sandwich

Cheddar, Swiss or Vegan Cheese

and

Bowl of Soup - or -

Caesar Side Salad - or -

Green Side Salad

Salad dressings:

Ranch

Green Goddess *vegan*

Balsamic Vinaigrette *vegan*

Cilantro-Peanut-Lime *vegan*

Cherry Vinaigrette *vegan*

Roasted Red Pepper *vegan*

Caesar *vegan*

Appetizer

Lupe's Pizza Bread

Telera bread baked with tomato-sherry-cream sauce, parmesan, asiago & romano cheeses and a little sprinkling of red pepper flakes 8.95

Substitute gf bread to be gluten free ~ add \$1

Entrées

Enchiladas de Verano

Fresh corn, roma tomatoes, roasted poblanos and Chihuahua cheese baked in corn tortillas, topped with zesty pico de gallo and served with pinto beans, guacamole & sour cream 13.95

Gluten free

Wine suggestion: Anselmi White Blend

Ravioli Cardinale

Spinach-filled ravioli with sautéed broccoli, portabella, zucchini and spinach in a tomato-sherry-cream sauce, garnished with shaved parmesan and served with garlic bread 16.95

Wine suggestion: Auspician Cabernet Sauvignon

Blackened Haloumi Sandwich

Cajun-blackened grilled haloumi (chewy, brine-cured Middle Eastern sheep's-milk cheese) on a brioche roll with fresh spinach, cucumbers and blue cheese dressing, served with choice of side and a McClure's pickle spear 13.95

Substitute gf bread to be gluten free ~ add \$1

Wine suggestion: Montepescini Chianti

North African Couscous

Aromatic stew of carrots, potatoes, onions, cauliflower, peppers, green beans, tomatoes and garbanzos in North African curry spices, on a bed of couscous, topped with chargrilled tempeh and garnished with cilantro 15.95

Vegan: Substitute tofu for tempeh AND brown rice for couscous to be gluten free

Wine suggestion: La Solitude Côtes du Rhône Blanc



Seva Ann Arbor ~ Drink Specials

Warm Cocktails

Mulled Wine Mug of warm, spiced red wine spiked with brandy & port 5.95

Vegan Baileys & Hot Chocolate Baileys Almande vegan Irish Cream Liqueur and house-made almond milk hot chocolate, topped with vegan CocoWhip 9.75

Choose Your Wine Pour:
4 oz · 6 oz · 8 oz · Bottle

House Wines

Cuvee des 3 Messes Basses Red

France 5 · 7.50 · 10 · 26

Guilhem White and Rosé

France 5 · 7.50 · 10 · 26

Red Wine

Auspician Cabernet Sauvignon

California 7 · 10.50 · 14 · 38

Montepescini Chianti Colli Senesi Riserva

Italy 6.50 · 9.75 · 13 · 34

Château de Chamirey Pinot Noir

Burgundy, France 7 · 10.50 · 14 · 38

Catena La Consulta Malbec

Argentina 7 · 10.50 · 14 · 38

Chateau de Brézé Saumur Rouge Clos Mazurique

France 9.50 · 14.25 · 19 · 50

White Wine

Chalk Hill Chardonnay

Sonoma Coast, California 9.50 · 14.25 · 19 · 50

Anselmi White Blend

Italy ~ 80% Garganega, 10% Chardonnay,
10% Sauvignon Blanc ~ 9.75 · 14.75 · 19.50 · 52

La Solitude Côtes du Rhône Blanc

France 7 · 10.50 · 14 · 38

Cape Mentelle Sauvignon Blanc

Margaret River, Australia 8 · 12 · 16 · 44

Bollig-Lehnert Riesling Spätlese

Piesporter Goldtröpfchen, Germany
9 · 13.50 · 18 · 48

Rosé

Canto Perdrix Tavel Rosé

Tavel, France 9 · 13.50 · 18 · 48

Sparkling Wine

M. Lawrence Sex Brut Rosé

Leelanau Peninsula, Michigan
6 oz flute 7.50 · 750-ml bottle 30

Cava Sparkling

5.50 · 6 oz flute ~ 20 · 750 ml bottle



Bottled Beer, Hard Cider and Champagne

· No discounts apply to these bottles ·

Delirium Noël Strong Dark Ale

Belgium · 10.0% ABV ~ 11.2 oz bottle · 8.95

Unity Vibration Bourbon Peach

American Wild Ale *Gluten free* · Ypsilanti,
Michigan · 7% ABV ~ 12 oz bottle · 6.95

Champagne Moutard Brut Blanc de Blancs

France ~ 750 ml bottle · 25

Mawby Bright Sparkling Hard Apple Cider

Gluten Free · Leelanau Peninsula, Michigan
12 oz glass · 9 ~ 750 ml bottle · 28

Einbecker *Non-Alcoholic* Brew

Germany · 4.95

Lion Stout Sri Lanka · 5.95

Draft Hard Cider

Northville Winery & Brewery Blue River

Blueberry Hard Cider *Gluten Free*

Northville, Michigan · 12-oz 6 · pint 8 · pitcher 30

Draft Beer · Rotating Taps

Griffin Claw El Rojo Red Ale

Birmingham, Michigan · 5.25 % ABV
12-oz 5.25 · pint 7 · pitcher 28

Brewery Vivant Farmhouse Ale

Grand Rapids, Michigan · 5.5 % 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

Greenbush Distorter Porter

Sawyer, Michigan · 7.2 % 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

Saugatuck Neapolitan Milk Stout Nitro

Nitrogen infused!

Please note: this beer contains dairy-derived lactose
Saugatuck, Michigan · 6.0 % ABV
12-oz 5.25 · pint 7 · pitcher 28