

Seva Ann Arbor Carryout Menu



~ A temporary adaptation of our regular menu! ~

Call to place your order > 734-662-1111

Pick up inside ~or~ Curbside pick-up available

2541 Jackson Ave, Ann Arbor

(In the Westgate Shopping Center - free parking always!)

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Your support for small local businesses is crucial for us staying afloat in these times

~ Thank you ~

Appetizers

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' 11.95 *Order with almond cheese to be 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! 3.95 *Vegan*

General Tso's Cauliflower

Light tempura batter, sesame seeds, green onions, sweet & sour chili sauce 9.95 *Vegan*

Gouda Tots

House-made tots of shredded Idaho potatoes and smoked gouda cheese, ranch dipping sauce 9.95

Yam Fries

Spicy mayo or vegan BBQ dipping sauce 8.95
Order with vegan BBQ to be vegan

Guacamole & Chips

Fresh guacamole, house-made corn chips 8.95

*See the last page
for family meal packs!*

Salads

Michigan Cherry Salad

Mixed greens, dried Michigan cherries, walnuts, apple, cherry vinaigrette, choice of sesame-cruste d goat cheese or almond 'cheese' 14.95 *Order with almond cheese to be 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*

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' 14.95
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 salsa verde 13.95

Substitute vegan cheese 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 9.95 *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*

Soups

4.95 cup · 5.95 bowl

Chili

Hearty, spicy chili of kidney beans, onions, carrots, celery, tomatoes and corn in a tomato-vegetable broth
Vegan; Gluten free



Creamy Tomato

Tomatoes, onions, garlic, rosemary & basil in a cream cheese and sherry base
Gluten free

Dressings

Green Goddess *vegan*
Thousand Island *vegan*
Balsamic Vinaigrette *vegan*
Cherry Vinaigrette *vegan*
Caesar *vegan*
Thai *vegan*
Ranch
Blue Cheese



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
Apple Slices 3.95
Cucumber Slices 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*



Entrées

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 14.95

Pasta alla Bosca Pasta, chargrilled portabellas, spinach and soy 'sausage,' olive oil, garlic & hot peppers, garnished with shaved parmesan and served with garlic bread 16.95 *Omit cheese garnish to be vegan*

Black Bean & Sweet Potato Quesadilla Grilled whole wheat tortilla with seasoned black beans, roasted sweet potatoes, onions and Chihuahua cheese, served with salsa verde & 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*

Tuscan Ravioli Tuscan kale- and cremini-stuffed ravioli with chargrilled asparagus and creamy shallot-chive sauce, topped with shaved parmesan cheese and roasted pistachios, served with garlic bread 16.95

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*

Baked Mac & Cheese Pasta baked in creamy Gruyere & sharp white cheddar sauce, garnished with shaved parmesan cheese, served with garlic bread 13.95

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, salsa verde, cilantro and a whole wheat tortilla 12.95 *Order with tofu or tempeh to be vegan*

**Consuming undercooked eggs may increase your risk of foodborne illness*

Sandwiches

Blackened Haloumi Sandwich

Spicy Cajun-blackened grilled haloumi (chewy Middle Eastern sheep's-milk cheese) on a telera roll with spinach, cucumbers & blue cheese dressing 13.95

Mushroom French Dip

Portabella & button mushrooms and Swiss cheese on a toasted hoagie roll, with mushroom 'au jus' 13.95
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 seeded, seasoned rye 12.95
Substitute vegan cheese to be vegan

Tempeh Reuben

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on buttered, seeded 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
Apple Slices
Cucumber Slices
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's Fabulous House-Made Desserts



Carrot Cake

Vegan carrot cake studded with walnuts, raisins and coconut, with creamy vanilla frosting 6.95 *Vegan*

Chocolate Chai Cake

Decadent vegan chocolate cake layered with creamy chai-spiced frosting, topped with brown sugar-oat crumble 7.95 *Vegan*

Chocolate Orange Tart

Rich orange- and coconut-infused chocolate tart in an oat-almond crust, topped with toasted almonds, orange zest and whipped coconut cream 7.95 *Vegan; Gluten free*

Tiramisu

Whipped mascarpone layered with Kahlua- and espresso-soaked ladyfingers, topped with shaved bittersweet chocolate 8.95

Raspberry Cream Streusel Cake

Lemon cake layered with sweet raspberry cream cheese, topped with streusel and garnished with whipped cream 6.95

*Vegan Ice Cream from Detroit's
Ice Cream Plant!*

Volcano Salt Vanilla
Cinnamon Sugar
Blue Moon

*Try one, two or all three
2.75 per scoop ~ Gluten Free*

Smoothies & Shakes

From the Tropics

Frozen strawberries, bananas, mango nectar 7.95

Milk Shake

▲ Chocolate, Vanilla or Strawberry
Dairy ice cream and choice of milk 6.95
Substitute vegan ice cream: add \$2

Cold

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 Fountain Beverages 1.95

· Coke · Diet Coke · Sprite · Sprite Zero
· Dr. Pepper · Seagram's Ginger Ale
· Barq's Root Beer

Seva Sodas · 16 oz, on ice 2.75

Choose from our house-made syrups:

Pomegranate, Raspberry, Strawberry or Vanilla

Ginger Shot 1 oz, no ice 3.25

Hot

Brewed Coffee Organic, fair trade
from Equal Exchange 3.75

Tea Green, Earl Grey, Black,
Mint, Ginger, Chamomile 3.75

Ginger Elixir Zippy brew of fresh ginger,
lemon & agave 4.95

Hot Chocolate ▲ Classic or Vegan 3.95

Chai-der

Honey-sweetened Chai & Hot Cider 3.75

Oregon Chai Tea Latte ▲ Honey-sweetened 3.95

Espresso Shot 2.95

Americano 3.25 Espresso with hot water

Cappuccino ▲

Espresso with milk & lots of foam 4.95

Latte ▲ Espresso with lots of steamed milk 4.95

Mocha ▲ Chocolate latte 5.95

▲ *Choose your milk:*

2% Dairy ~ Soy ~ Almond ~ Oat Milk

Seva Ann Arbor ~ Beer & Wine Carryout Menu

Carryout pricing applies as long as Michigan's shelter-in-place order is in effect!

The fine print: no happy hour pricing or other discounts apply to carryout; item availability may change.

Wine bottles are 750 ml

Growlers (Draft Beer, Hard Cider & Kombucha) are 64 oz (growler bottle is free!)

Bottled Beer & Hard Cider sizes as listed

House Wines

10.00/bottle

Red Nespolino Sangiovese Blend (Italy)

White Dopff & Irion Alsace (France)

Rosé Guilhem (France)

Red Wine

Château de Malleret Grand Vin de Bordeaux

Haut-Médoc, France 25.00/bottle

La Passion du Diable

Paso Robles, California 29.00/bottle

Villa Calcinaia Chianti Classico

Italy 21.00/bottle

Chorey-les-Beaune Les Beaumonts

Burgundy, France 26.00/bottle

Tahuan Malbec from Ernesto Catena

Mendoza, Argentina 15.00/bottle

White Wine

Long Valley Ranch Chardonnay

Paso Robles, California 13.00/bottle

Left Foot Charley Kerner

Old Mission Peninsula, Michigan 15.00/bottle

Château Mezain Sauvignon Blanc

Bordeaux, France 12.00/bottle

Atma Assyrtiko

Greece 19.00/bottle

Black Star Farms Arcturos Dry Riesling

Old Mission Peninsula, Michigan 19.00/bottle

Rosé

Canto Perdrix Tavel Rosé France 18.00/bottle

Sparkling Wine

J Laurens Sparkling Rosé France 17.00/bottle

True Colours Cava Brut Spain 15.00/bottle



Draft Beer, Hard Cider & Kombucha

Sullivan's Irish Red Ale

Kilkenny, Ireland · 5 % ABV · 15.00/Growler

Dark Horse Boffo Brown *English Brown Ale*

Marshall, Michigan · 7 % ABV · 15.00/Growler

Blackrocks Brewery 51K IPA

Marquette, Michigan · 7 % ABV · 15.00/Growler

Greenbush Distorter Porter

Sawyer, Michigan · 7.2% ABV · 15.00/Growler

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7% ABV · 12.00/Growler

Bell's Nitro Double Cream Stout *Nitrogen infused!*

Kalamazoo, Michigan · 6.1 % ABV · 15.00/Growler

Northville Winery & Brewery

Blue River Blueberry Hard Cider *Gluten Free*

Northville, Michigan · 15.00/Growler

Unity Vibration Pineapple-Ginger Kombucha

Ypsilanti, Michigan · 1 % ABV · 18.00/Growler

Bottled Beer & Hard Cider

St. Ambrose Draft Style Mead Wild Ginger

and Honey *Gluten Free* · Beulah MI · 6.9% ABV

16.9 oz bottle · 10.00/bottle

Samuel Smith Nut Brown Ale

England · 5% ABV · 12 oz bottle · 4.00/bottle

La Pere Jules Sparkling Hard Pear Cider

Gluten Free · France · 750-ml bottl · 12.00/bottle

Einbecker *Non-Alcoholic* Brew

Germany · 12 oz can 4.00/can

Unity Vibration Bourbon Peach

American Wild Ale *Gluten free* · Ypsilanti,

Michigan · 7% ABV · 12 oz bottle · 5.00/bottle



Family Meal Packs

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

Enchiladas Calabaza (Heat at home & serve) 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: \$29
- Enchiladas Calabaza Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad) and house-made corn chips for 4: \$36 (add 8 oz fresh guacamole for \$6)

Ravioli Primavera (Heat at home & serve)

Spinach & ricotta-stuffed ravioli and sautéed mushrooms, zucchini, carrots, celery and red onion tossed with a savory tomato sauce, topped with shaved parmesan

- Just a pan of Ravioli Primavera: \$32
- Ravioli Primavera Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad) and garlic bread for 4: \$39

Vegan Cavatappi Primavera (Heat at home & serve)

Curly cavatappi pasta and sautéed mushrooms, zucchini, carrots, celery and red onion tossed with a savory tomato sauce, topped with vegan 'parmesan' *Vegan*

- Just a pan of Vegan Cavatappi Primavera: \$29
- Vegan Cavatappi Primavera Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad) and garlic bread for 4: \$36

Baked Mac & Cheese (Heat at home & serve)

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

- Just a pan of Baked Mac & Cheese: \$32
- Baked Mac & Cheese Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad) and garlic bread for 4: \$39

Pad Thai (Hot & ready to serve, please allow 30-60 minutes when ordering)

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

- Just a pan of Pad Thai: \$32
- Pad Thai Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad): \$38

Cilantro-Peanut Stir Fry (Hot & ready to serve, please allow 30-60 minutes when ordering)

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: \$32
- Stir Fry Dinner Package - includes salad for 4 (Green Side Salad or Caesar Side Salad): \$38

Taco Salad (Ready to serve, in a covered, recyclable bowl) Romaine, corn salsa, black beans,

sweet potatoes, avocado, Chihuahua cheese, sour cream, pumpkin seeds, corn chips, tomatillo salsa verde *Substitute vegan cheese for sour cream & Chihuahua, or omit sour cream & Chihuahua, to be vegan*

- Just a bowl of Taco Salad: \$29