

2541 Jackson Ave
Ann Arbor MI 48103



sevarestaurant.com
734 · 662 · 1111

Appetizers

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! 7.95 *Vegan*

Vegan Nacho Dip

Warm, spicy cashew 'cheese' dip topped with fresh corn salsa, with house-made corn chips 8.95 *Vegan*

Haloumi Bites

Grilled haloumi cheese & garbanzo-lemon salsa 10.95

Substitute almond cheese to be 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' 11.95 *Order with almond cheese to be 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

Vegan

Salads

Greek Quinoa Salad Arugula, pickled beets, quinoa, red onions, yellow peppers, tomatoes, cucumbers, Calamata olives and choice of feta or vegan almond cheese, with herb-lemon vinaigrette 13.95

Order with almond cheese to be vegan

Avocado Pasta Salad

Marinated cavatappi pasta, artichoke hearts, tomatoes, cucumbers, green onions and yellow peppers, topped with avocado 12.95 *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-crusted 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 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 9.95 *Vegan; GF*

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*

Dressings

Green Goddess *vegan*

Thousand Island *vegan*

Balsamic Vinaigrette *vegan*

Caesar *vegan*

Lemon-Herb *vegan*

Ranch



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

Asparagus Ravioli

Asparagus- and mascarpone-filled ravioli with chargrilled asparagus and pistachio-lemon-sage sauce, topped with chopped pistachios, served with garlic bread 16.95

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

Bibimbap

Crisp-baked brown rice and stir-fried broccoli, peppers, mushrooms, mung sprouts, green onions, carrots & spinach topped with two fried eggs (or sautéed tofu, to be vegan) and spicy bibimbap sauce 13.95 *Order with sautéed tofu to be vegan*

Pasta alla Bosca

Pasta, chargrilled portabellas, spinach and soy 'sausage,' olive oil, garlic and hot peppers, garnished with parmesan & served with garlic bread 16.95 *Omit parmesan 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*

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 15.95 *Vegan; GF*

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

Entrees continued on next page >

Entrées continued

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 & 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

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

Substitute tofu for haloumi 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 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 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 Ann Arbor Dine-In Soup, Specials, Beverages & Dessert Menu

Soup 4.95 cup · 5.95 bowl

Butternut-Lentil

Spicy soup of lentils & butternut squash with carrots, onions and celery, garnished with parsley

Vegan; Gluten free

Creamy Tomato

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

Gluten free

Entrees

Jambalaya

Vegan Creole dish of red beans & rice with onions, celery, peppers and tomatoes, topped with spicy Field Roast Chipotle Sausage *Vegan* 13.95

The Schmoowich

Our peanut-kale salad rolled in a whole wheat tortilla with chickpea-lemon spread and slices of chargrilled tempeh, served with choice of side and a pickle spear 13.95 *Vegan*

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

Volcano Salt Vanilla
Peachy McPeachFace
Blue Moon

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

Seva's Fabulous House-Made Desserts



Orange Cake

Moist, sweet orange cake layered with creamy frosting 6.95 *Vegan*

Chocolate Olive Oil Cake

Decadent chocolate cake topped with a rich chocolate ganache 7.95 *Vegan*

Pistachio-Almond-Lemon Cake

Moist pound cake made with ground pistachios and ground almonds, flavored with lemon zest and almond extract, topped with lemon glaze, pistachios & whipped cream 6.95 *Gluten free*

Chocolate Cheesecake

Rich chocolate cheesecake in a chocolate graham cracker crust topped with chocolate sauce and whipped cream 7.95

Key Lime Pie

Tart & sweet pie with coconut, key limes, cashews and silken tofu in a gluten-free graham cracker crust, garnished with whipped coconut cream and a guava drizzle 7.95 *Vegan; Gluten free*

Cold Beverages

Iced Cold Brew

House-made, straight up black or splashed with your choice of milk ▲ 3.75

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

Lemonade House-made with fresh lemon juice 3.95

Iced Tea Unsweetened 2.95

Seva Sodas · 16 oz, on ice 2.75

Choose from our house-made syrups: Lavender, Pomegranate, Raspberry, Strawberry or Vanilla

Single Juices

Orange Juice 12 oz, no ice 5.95

Grapefruit Juice 12 oz, no ice 5.95

Ginger Shot 1 oz, no ice 3.25

Juice Combos

Solar Blast

Orange, grapefruit, lime & ginger, on ice 7.95

Eden's Paradise

Orange, lime, ginger, cranberry, on ice 7.95

Smoothies & Shakes

From the Tropics

Frozen strawberries, bananas, mango nectar 7.95

Creamsicle

Fresh orange juice & dairy vanilla ice cream 6.95

Substitute vegan ice cream: add \$2

Milk Shake ▲ Chocolate, Vanilla or Strawberry

Dairy ice cream and choice of milk 6.95

Substitute vegan ice cream: add \$2

Mocktails

Turmeric Tonic Turmeric, ginger, orange, lemon, cayenne & soda, on ice 5.95

Persephone's Punch Pomegranate, cranberry, lime & ginger beer, on ice 6.95

Iced Ginger Spritzer

Ginger, lemon, agave & soda, on ice 5.95

Hot Beverages

Brewed Coffee Organic, fair trade 3.75

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

Ginger Elixir

Zippy brew of fresh ginger, lemon & agave 4.95

Hot Chocolate ▲ Classic or Vegan 3.95

Oregon Chai Tea Latte ▲ Honey-sweetened 3.95

Espresso Shot 2.95

Americano 3.25 Espresso with hot water

Cappuccino ▲ Espresso, milk & lots of foam 4.95

Latte ▲ Espresso with lots of steamed milk 4.95

Mocha ▲ Chocolate latte 5.95

▲ *Choose your milk:*

Dairy ~ Soy ~ Almond ~ Oat

Seva Ann Arbor Dine-In Beer, Wine & Cocktail Menu

Patio Punch Guava, pineapple, orange, lime & choice of liquor

(rum, tequila, gin or vodka) in a quart mason jar, on ice 8.95 (Mocktail version? Sure! 4.95)

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

Sangria Seva's secret recipe! Classic Red 6.95

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



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

Agave Margarita Tequila, triple sec & lime with agave syrup 7.95

Unity Vibration Blackberry-Grape Kombucha 12 oz draft · 1 % ABV · 6.95

St. Ambrose Draft Style Mead - Wild Ginger and Honey

Gluten Free · Beulah MI · 6.9% ABV · 16.9 oz bottle · 12.50

Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

House Wines

5 · 7.50 · 10 · 26

Red Nespolino Sangiovese Blend (Italy)

White Dopff & Irion Alsace (France)

Rosé Guilhem (France)

Red Wine

Château Caillivet Bordeaux

France 9 · 13.50 · 18 · 48

La Passion du Diable

Paso Robles, California 9.75 · 14.75 · 19.50 · 52

Villa Calcinaia Chianti Classico

Italy 9 · 13.50 · 18 · 48

Chorey-les-Beaune Les Beaumonts

Burgundy, France 9.75 · 14.75 · 19.50 · 52

Tahuan Malbec from Ernesto Catena

Mendoza, Argentina 7 · 10.50 · 14 · 38



White Wine

Charles Woodson's Intercept Chardonnay

Paso Robles, California 9.75 · 14.75 · 19.50 · 52

Cuvée de l'Herminière Muscadet

France 6 · 9 · 12 · 32

Château Mezain Sauvignon Blanc

Bordeaux, France 6 · 9 · 12 · 33

Skouras Moscofilero

Greece 8 · 12 · 16 · 44

Black Star Farms Arcturos Dry Riesling

Old Mission Peninsula, Michigan

9 · 13.50 · 18 · 48

Rosé

René Couly Rosé France 9 · 13.50 · 18 · 48

Sparkling Wine

J Laurens Sparkling Rosé

France 6 oz flute · 12 ~ 750 ml bottle · 44

True Colours Cava Brut

6 oz flute · 10.50 ~ 750 ml bottle · 38

Bottled Beer & Hard Cider

· No discounts apply to these bottles ·

Unity Vibration Bourbon Peach

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

Plank-Bier Hefeweizen

Germany · 5.2% ABV · 16 oz bottle · 11

Samuel Smith Nut Brown Ale

England · 5% ABV · 12 oz bottle · 6.95

La Pere Jules Sparkling Hard Pear Cider

Gluten Free · France

12 oz glass · 8 ~ 750 ml bottle · 25

Einbecker *Non-Alcoholic* Brew

Germany · 4.95

Draft Beer & Hard Cider

Northville Winery & Brewery

Crimson Dew Cherry-Apple Hard Cider

Gluten Free Northville, Michigan · 6.5 % ABV

12-oz 6 · pint 8 · pitcher 30

Sullivan's Irish Red Ale

Kilkenny, Ireland · 5 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Bavik Super Pils Belgium · 5.2 % ABV

Unpasteurized Belgian Pilsner

12-oz 4.25 · pint 5.50 · pitcher 21

Blackrocks Brewery 51K IPA

Marquette, Michigan · 7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Greenbush Sun Spot Hefeweizen

Sawyer, Michigan · 6% ABV

12-oz 4.25 · pint 5.50 · pitcher 21

Wolverine State Brewing Premium Lager

Ann Arbor, Michigan · 4.7% ABV

12 oz 3.50 · pint 4.50 · pitcher 18

Petrus Chocolate Cherry Quad Nitro Ale

Nitrogen infused! Belgium · 8.5 % ABV

8-oz 9.25 · *Only 8-oz pours of quad ale, in a wine glass*