

Seva Ann Arbor Restaurant Week

Sunday June 9th through Friday June 14th, 2019



Lunch

11 am to 4 pm · 2 for \$18

Choose one for each person:

Bibimbap

Korean dish of crisp-baked brown rice and stir-fried broccoli, red & yellow peppers, mushrooms, mung sprouts, green onions, carrots and spinach, topped with spicy bibimbap sauce and choice of two fried eggs or sautéed tofu

Choose tofu to be vegan; Gluten free ~or

Tempeh Caesar Salad

Chargrilled tempeh on a bed of baby kale, romaine and herbed croutons, tossed in garlicky Caesar dressing, topped with vegan parmesan *Vegan ~ or*

Black Bean & Sweet Potato Quesadilla

Grilled wheat tortilla with seasoned black beans, roasted sweet potatoes, onions and choice of Chihuahua or vegan cheese, served with salsa verde and guacamole

Choose vegan cheese to be vegan ~ or

Baked Mac & Cheese

Curly Cavatappi pasta baked in a creamy Gruyere & sharp white cheddar sauce, topped with shaved parmesan and served with vinaigrette-dressed baby greens

Soup 4.95 cup · 5.95 bowl

Red Lentil-Coconut

Indian-inspired soup of red lentils and coconut milk with curry seasonings, jalapeno and lime, garnished with fresh cilantro *Vegan; Gluten free*

Gazpacho

Chilled Spanish tomato soup with cucumbers, green onions, tomatoes and green peppers
Vegan; Gluten free

Dinner

4 pm to closing · 2 for \$28

Choose one from each course, for each person:

1st course

Red Lentil-Coconut Soup

Vegan; Gluten free ~or

Chilled Gazpacho Soup

Vegan; Gluten free ~or

Rennie's Peanut-Kale Salad

Vegan; Gluten free



2nd course

Pad Thai

Rice noodles stir-fried with tofu, eggs, mung sprouts, green onions and spicy sesame-lime-cilantro sauce, garnished with peanuts and a lime wedge

Omit egg to be vegan; Gluten free ~ or

Michigan Cherry Salad

Mixed greens, dried Michigan cherries, walnut, apples and cherry vinaigrette with choice of sesame-crusting goat cheese or vegan almond cheese *Choose*

almond cheese to be vegan; Gluten free ~ or

Beyond Burger

Chargrilled 100% plant protein patty from Beyond Meat on a pretzel bun with lettuce, tomato and choice of cheese (Cheddar, Chihuahua, smoked mozzarella, Swiss or vegan), served with vinaigrette-dressed baby greens

Choose vegan cheese to be vegan

Lasagna Cardinale

Spinach, mushrooms, red onions, zucchini and ricotta layered in fresh pasta, baked with tomato-sherry-cream sauce and mozzarella, served with garlic bread

3rd course

Coconut Cake Bar *Vegan; Gluten free*

Seva Ann Arbor ~ Drink Specials

Unity Vibration Grapefruit Kombucha 12 oz draft · 1 % ABV · 6.95

Brewed with love in Ypsilanti · Sour, sparkly & full of bioflavonoids!

Lagunitas Hop IPA-inspired sparkling beverage...zero alcohol,
zero carbohydrates, zero calories! 12 oz bottle ~ 3.95



Cocktails

Floradora Chambord, gin, lime & ginger beer, on ice 7.95

Rite of Spring St Germain elderflower liqueur, Cava sparkling wine and lemon, over ice 9.95

Sangria Seva's Secret Recipe! Classic Red or White Peach 6.95

Choose Your Wine Pour:

4 oz · 6 oz · 8 oz · Bottle

House Wines

All from France ~ 5 · 7.50 · 10 · 26

Red: Cuvee des 3 Messes Basses

White: Dopff & Irion Alsace

Rosé: Guilhem

Red Wine

Lange Twins Old Vine Zinfandel

Lodi, California 6.50 · 9.75 · 13 · 34

Darcie Kent Tesla Neighbors

Cabernet Sauvignon

Livermore Valley, California 8 · 12 · 16 · 44

Montepescini Chianti Colli Senesi Riserva

Italy 6.50 · 9.75 · 13 · 34

Joseph Drouhin Côtes du Beaune

Burgundy, France 7 · 10.50 · 14 · 38

Catena La Consulta Malbec

Argentina 7 · 10.50 · 14 · 38

White Wine

Buried Cane Chardonnay

Columbia River Valley, Washington

6 · 9 · 12 · 32

Kurtatsch Pinot Bianco

Italy 8 · 12 · 16 · 44

Château Haut Pasquet White Bordeaux

France 6 · 9 · 12 · 32

Inzolia

Sicily, Italy 4.50 · 6.75 · 9 · 24

Bollig Lehnert Riesling Kabinett

Germany 8 · 12 · 16 · 44

Rosé

Canto Perdrix Tavel Rosé

Tavel, France 9 · 13.50 · 18 · 48

Sparkling Wine

Mawby Sex Sparkling Brut Rosé

Leelanau Peninsula, Michigan

6 oz flute · 7.50 ~ 750 ml bottle · 30

Cava Sparkling

6 oz flute · 5.50 ~ 750 ml bottle · 20

Draft Beer & Hard Cider

Northville Winery & Brewery

Blue River Blueberry Hard Cider *Gluten Free*

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

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 Sunspot 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

Founder's Rübæus Nitro *Nitrogen infused!*

Grand Rapids, Michigan · 5.7 % ABV

12-oz 5.25 · pint 7 · pitcher 28

Bottled Beer & Hard Cider

· No discounts apply to these bottles ·

Blake's Rainbow Seeker Pineapple-Sage

Hard Cider *in support of the LGBT Hotline*

Armada, Michigan · 5.5 % ABV · 11.2 oz can · 4.50

Stone IPA

California · 6.9% ABV ~ 12 oz bottle · 5.95

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

Sierra Nevada Pale Ale

California · 5.6% ABV · 3.95

Unity Vibration Bourbon Peach

American Wild Ale *Gluten free* · Ypsilanti,

Michigan · 7% ABV ~ 12 oz bottle · 6.95