

66 E Forest Ave
Detroit MI 48201



sevarestaurant.com
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Appetizers

Vegan Nacho Dip

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

Haloumi Bites

Grilled haloumi cheese & garbanzo-lemon salsa 10.95

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

Thai Salad Cucumbers, red peppers, carrots, mung sprouts, peanuts, romaine, baby greens, Thai cilantro-peanut-lime dressing 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; Gluten free

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; Gluten free

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*
Thai *vegan*



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
Cucumber Slices 3.95
Brown Rice 3.95
Steamed Broccoli 4.95
Rosemary Potatoes 4.95
all sides are vegan

Soup

4.95 cup · 5.95 bowl

African Peanut

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



*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

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; Gluten free

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; GF*

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 & 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

Seva Club

Double-decker sandwich of tofurky, avocado, tomatoes, lettuce, crispy smoked coconut and vegan aioli on Avalon soft white bread
13.95 *Vegan*

Tempeh Reuben

Sauerkraut, tomatoes, swiss cheese, smoked mozzarella, chargrilled tempeh and thousand island dressing, grilled on rye 12.95

Substitute vegan cheese to be vegan

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 seasoned rye 12.95

Substitute vegan cheese to be vegan

Blackened Haloumi Sandwich

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

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

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)

