

Classic main course and side dish specials ready for pick-up or curbside delivery.  
**Place your same-day order directly with retail stores by phone, or in-person;  
email future orders to catering@yura.nyc.**

Pick-up before 4 p.m. or delivery to the UES/UWS.

## Monday 5/4

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
Vietnamese grilled steak salad: rice noodles, butter lettuce, Thai basil, cilantro, cucumber-carrot julienne, tomatoes	\$30 grilled corn/barley salad	\$9 "Tastes Like Chocolate Ice Cream" layer cake	\$6.95
seared salmon/shallot-red wine-raspberry butter/ grilled asparagus-blistered tomatoes/ simple boiled new potatoes-parsley	\$27	lemon "hold the meringue" pie	\$6.50
		fudgy-brownie pie	\$6.50
		apple crisp	\$6.95

## Tuesday 5/5

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
braised lamb paprikash/slow-roasted peppers/orzo	\$32 French green beans/ honey-thyme carrots	\$13 lemon-lemon layer cake (yellow cake/lemon curd filling/ lemon buttercream frosting)	\$6.95
roasted salmon/citrus-green olive-pickled red onion relish/ golden couscous: currants, toasted almonds/ roasted broccoli-orange cauliflower	\$27	coconut custard pie	\$6.50
		double-crust apple pie	\$6.50
		chocolate pudding	\$6.95

## Wednesday 5/6

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
brisket of beef dinner: caramelized onion gravy/ buttered baby peas-carrots/sweet potato-carrot puree	\$32 fennel-date salad: arugula, orange, grapefruit/ raspberry-honey vinaigrette	\$11 "Zebra" layer cake (yellow & chocolate layers/ caramel buttercream/chocolate frosting)	\$6.95
lamb-eggplant lasagna with basil	\$25	sour cherry pie	\$6.50
		French chocolate silk tart	\$6.50
		cocoa-caramel tres leches cake	\$6.95

## Thursday 5/7

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
southwestern grilled shrimp-vegetable burrito/ guacamole/corn-tomato-radish salad	\$26 Bear Mountain salad	\$9 carrot layer cake	\$6.95
roasted pork loin/apple sauce/ rosemary-roasted potatoes/ French green beans: lemon, thyme	\$32	double-crust apple pie	\$6.50
		cool lime pie	\$6.50
		tiramisu	\$6.95

## Friday 5/8

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
turkey-kale meatloaf/mushroom gravy/ leek-mashed potatoes/sugar snap peas-carrots	\$28 Greek chick pea salad: cucumber, tomato, feta, basil, mint, parsley	\$11 mocha layer cake (dark cocoa layers/mocha buttercream filling/ chocolate ganache glaze)	\$6.95
pan-seared hake/blistered-tomato "jus"/ cheesy polenta/sautéed spinach	\$28	coconut custard pie	\$6.50
		sour cherry pie	\$6.50
		"Bananas Foster" bread pudding	\$6.95

## Saturday 5/9

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>	
shallot-thyme salmon/basil sauce/ Dijon potato salad/roasted asparagus	\$27 beet-apple salad	\$9 yellow layer cake/ chocolate frosting	\$6.95
eggplant Parmesan	\$24	lemon "hold the meringue" pie	\$6.50
		double-crust apple pie	\$6.50
		rice pudding	\$5.95