

Classic main course and side dish specials ready for pick-up or curbside delivery.  
Place your same-day order by phone or in-person; email future orders to [yura@yuraonmadison.com](mailto:yura@yuraonmadison.com).

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

## Monday 5/5

### Main courses: by the portion

meatballs in enchilada sauce/oregano-roasted zucchini/ toasted corn-chipotle-cheddar mashed potatoes/ lime crema	\$28
seared chile-lime salmon/fire-roasted tomato salsa/ Mexican rice: charred corn, butternut squash, roasted peppers/snap peas	\$27

### Sides:

baby spinach/orange/ Medjool date salad	\$9
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### Desserts: by the slice

"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
double-crust apple pie	\$6.50
cool lime pie	\$6.50
classic tres leches cake	\$6.95
cocoa-caramel tres leches cake	\$6.95

## Tuesday 5/6

### Main courses: by the portion

grilled steak Thai crunch salad/peanut dressing	\$30
chicken cacciatore/asiago polenta	\$27

### Sides:

sugar snap/carrot sauté	\$10
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### Desserts: by the slice

coconut layer cake	\$6.95
chocolate-peanut butter pie	\$6.50
lemon "hold the meringue" pie	\$6.50
rice pudding	\$5.95

## Wednesday 5/7

### Main courses: by the portion

deep dish strata: cheese, leeks, peppers, pork sausage	\$24
roasted cider-brined chicken/sautéed broccoli rabe/ carrot-parsnip puree	\$27

### Sides:

kale salad/ Romano-pecan crumble	\$10
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### Desserts: by the slice

"Alabama Banana" layer cake	\$6.95
sour cherry pie	\$6.50
coconut custard pie	\$6.50
chocolate mousse	\$6.95

## Thursday 5/8

### Main courses: by the portion

braised chicken thighs Marengo/saffron rice/ French green beans	\$27
maple-rosemary salmon/asparagus-broccoli florets/ cashew rice	\$27

### Sides:

cashew rice	\$10
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### Desserts: by the slice

"Strawberry Crème" layer cake	\$6.95
double-crust apple pie	\$6.50
pecan pie	\$6.50
tangerine cheesecake/ raspberry-tangerine sauce	\$6.95

## Friday 5/9

### Main courses: by the portion

oven-poached hake/roasted cherry tomato jus/ parsnip-mashed potatoes/ florentino-French green bean sauté	\$28
turkey dinner with all the trimmings: pecan stuffing, gravy, cranberry sauce, rosemary-butternut squash	\$30

### Sides:

rosemary-butternut squash	\$9
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### Desserts: by the slice

"Zebra" layer cake (yellow & chocolate layers/ caramel buttercream/chocolate frosting)	\$6.95
coconut custard pie	\$6.50
lemon dream pie	\$6.50
apple crisp	\$6.95

## Saturday 5/10

### Main courses: by the portion

Barolo meatballs/kale-farro pilaf/carrot-parsnip puree	\$28
seafood crepes, béchamel sauce: shrimp, crab, salmon/ dilled asparagus roasted plum tomatoes	\$28

### Sides:

Little Leaf Farms mesclun/ croutons/bacon/ buttermilk dressing	\$9
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### Desserts: by the slice

yellow layer cake/ chocolate frosting	\$6.95
double-crust apple pie	\$6.50
sour cherry pie	\$6.50
chocolate pudding	\$5.95