

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 [catering@yura.nyc](mailto:catering@yura.nyc).

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

## Monday 2/3

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
turkey-kale meatloaf/leek-mashed potatoes/ roasted carrots	\$28	little Caesar salad	\$9	"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
spinach-Portobello lasagna	\$24			sour cherry pie	\$6.50
				coconut custard pie	\$6.50
				apple crisp	\$6.95

## Tuesday 2/4

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
brown sugar-chile glazed salmon/Nishiki brown rice/ roasted Japanese eggplant	\$27	roasted Japanese eggplant	\$9	salted caramel-spice layer cake	\$6.95
chicken cutlet/caramelized potatoes and onions/ French green beans-caulilini roast	\$27			cool lime pie	\$6.50
				double-crust apple pie	\$6.50
				chocolate pudding	\$5.95

## Wednesday 2/5

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
roasted hake/blistered sun-gold tomato vinaigrette/ corn polenta/florentino-cauliflower roast	\$28	florentino-cauliflower roast	\$9	carrot cake	\$6.95
chicken cutlet Parmesan/spaghetti/ broccoli-garlic chips	\$27			French chocolate silk tart	\$6.50
				coconut custard pie	\$6.50
				"Bananas Foster" bread pudding	\$6.95

## Thursday 2/6

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
roasted pork loin/balsamic fig sauce/butternut puree/ French green beans-baby Brussels-oyster mushrooms	\$30	French green beans- baby Brussels sprouts- oyster mushrooms	\$13	"Zebra" layer cake (yellow & chocolate layers/ caramel buttercream/chocolate frosting)	\$6.95
beef enchiladas/adobo sauce/rice & beans	\$26			double-crust apple pie	\$6.50
				pumpkin pie	\$6.50
				classic cheesecake	\$6.95

## Friday 2/7

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
beef chiles rellenos casserole	\$24	Bear Mountain salad	\$9	coconut layer cake	\$6.95
curried chicken salad/grilled corn-barley salad/ roasted asparagus	\$27			sour cherry pie	\$6.50
				lemon "hold the meringue" pie	\$6.50
				chocolate mousse	\$5.95

## Saturday 2/8

<b>Main courses: by the portion</b>		<b>Sides:</b>		<b>Desserts: by the slice</b>	
roasted French-cut chicken/garlic-bread stuffing/ French green beans-shiitake sauté/ carrot-parsnip puree	\$27	kale salad/ Romano-pecan crumble	\$10	yellow layer cake/ chocolate frosting	\$6.95
shallot-thyme salmon/basil sauce/cashew rice/ broccoli-garlic chips	\$27			pumpkin pie	\$6.50
				double-crust apple pie	\$6.50
				rice pudding	\$5.95