

212-860-1707
1350 Madison Avenue

YURA'S MEALS TO GO

212-879-5832
50 East End Avenue

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.

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

Monday 2/2

Main courses: by the portion	Sides:	Desserts: by the slice
pan-seared salmon in clam chowder reduction: \$28	little Caesar salad \$9	"Tastes Like Chocolate Ice Cream" layer cake \$6.95
Manila clams, parsley-garlic butter golden potatoes, smoked salmon/on the side: kale salad, pecans, currants		coconut custard pie \$6.50
Panang chicken curry/steamed jasmine rice/ \$27		pecan pie \$6.50
roasted sweet peppers-onions with Thai basil (contains peanuts)		apple crisp \$6.95

Tuesday 2/3

Main courses: by the portion	Sides:	Desserts: by the slice
green goddess-roasted chicken thighs/ \$27	charred broccoli/	yellow layer cake/ \$6.95
garlicky braised kale-potato mash/	toasted sesame sauce	chocolate frosting
dilled honey-glazed carrot coins		cool cranberry pie \$6.50
Morocco-inspired lamb meatballs/spiced tomato sauce/ \$28		double-crust apple pie \$6.50
feta & fresh mint/couscous: pinenuts, raisins/		rice pudding \$5.95
roasted eggplant		

Wednesday 2/4

Main courses: by the portion	Sides:	Desserts: by the slice
ham & cheese stuffed chicken breast/ \$27	beet/apple salad \$9	mocha layer cake \$6.95
white wine-mustard pan sauce/spinach malfatti/		(dark cocoa layers/mocha buttercream filling/ chocolate ganache glaze)
roasted tomatoes		sour cherry pie \$6.50
layered roasted eggplant "lasagna": spinach-ricotta, \$24		"Tropical Gold" pineapple pie \$6.50
marinara, Parmesan, mozzarella		apple crisp \$6.95

Thursday 2/5

Main courses: by the portion	Sides:	Desserts: by the slice
braised beef chimichanga/tomatillo-chipotle salsa/ \$26	French green beans/	"Alabama Banana" layer cake \$6.95
rice & black bean sauté	Parmesan vinaigrette/	pumpkin pie \$6.50
soy-ginger cod/jasmine rice/stir-fry: baby bok choy, \$28	toasted pistachios	lemon "hold the meringue" pie \$6.50
garlic-butter button mushrooms		tiramisu \$6.95

Friday 2/6

Main courses: by the portion	Sides:	Desserts: by the slice
chicken tetrazzini \$24	kale salad/	chocolate layer cake \$6.95
cioppino (San Francisco fisherman's stew): salmon, \$30	Romano-pecan crumble	double-crust apple pie \$6.50
shrimp, hake, mussels, tomatoes, shrimp stock/		cool lime pie \$6.50
jasmine rice		classic cheesecake \$6.95

Saturday 2/7

Main courses: by the portion	Sides:	Desserts: by the slice
spaghetti & meatballs/marinara/broccoli-garlic \$28	tomato/cucumber salad \$9	coconut layer cake \$6.95
shallot-thyme salmon/corn-baby pea sauté/orzo pilaf \$27		pumpkin pie \$6.50
		sour cherry pie \$6.50
		chocolate pudding \$6.95