

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

pan-seared salmon in clam chowder reduction:

\$28 Sides: little Caesar salad

Manila clams, parsley-garlic butter golden potatoes,

smoked salmon/on the side: kale salad, pecans, currants

Panang chicken curry/steamed jasmine rice/

\$27

roasted sweet peppers-onions with Thai basil

(contains peanuts)

Desserts: by the slice

\$9 "Tastes Like Chocolate Ice

Cream" layer cake

\$6.95

coconut custard pie

\$6.50

pecan pie

\$6.50

apple crisp

\$6.95

Tuesday 2/3

Main courses: by the portion

green goddess-roasted chicken thighs/

\$27 Sides: charred broccoli/

garlicky braised kale-potato mash/

toasted sesame sauce

dilled honey-glazed carrot coins

Desserts: by the slice

\$9 yellow layer cake/

chocolate frosting

\$6.95

Morocco-inspired lamb meatballs/spiced tomato sauce/

\$28

feta & fresh mint/couscous: pinenuts, raisins/

cool cranberry pie

\$6.50

roasted eggplant

double-crust apple pie

\$6.50

rice pudding

\$5.95

Wednesday 2/4

Main courses: by the portion

ham & cheese stuffed chicken breast/

\$27 Sides: beet/apple salad

white wine-mustard pan sauce/spinach malfatti/

Desserts: by the slice

\$9 mocha layer cake

roasted tomatoes

(dark cocoa layers/mocha buttercream filling/

chocolate ganache glaze)

\$6.95

layered roasted eggplant "lasagna": spinach-ricotta, \$24

sour cherry pie

\$6.50

marinara, Parmesan, mozzarella

"Tropical Gold" pineapple pie

\$6.50

apple crisp

\$6.95

Thursday 2/5

Main courses: by the portion

braised beef chimichanga/tomatillo-chipotle salsa/

Sides: French green beans/

\$26

rice & black bean sauté

Parmesan vinaigrette/

soy-ginger cod/jasmine rice/stir-fry: baby bok choy,

toasted pistachios

\$28

garlic-butter button mushrooms

Desserts: by the slice

\$13 "Alabama Banana" layer cake

\$6.95

pumpkin pie

\$6.50

lemon "hold the meringue" pie

\$6.50

tiramisu

\$6.95

Friday 2/6

Main courses: by the portion

chicken tetrazzini

Sides:

\$24 kale salad/

cioppino (San Francisco fisherman's stew): salmon,

Romano-pecan crumble

shrimp, hake, mussels, tomatoes, shrimp stock/

Desserts: by the slice

\$11 chocolate layer cake

\$6.95

double-crust apple pie

\$6.50

cool lime pie

\$6.50

classic cheesecake

\$6.95

Saturday 2/7

Main courses: by the portion

spaghetti & meatballs/marinara/broccoli-garlic

Sides:

\$28 tomato/cucumber salad

shallot-thyme salmon/corn-baby pea sauté/orzo pilaf

\$27

Desserts: by the slice

\$9 coconut layer cake

\$6.95

pumpkin pie

\$6.50

sour cherry pie

\$6.50

chocolate pudding

\$6.95