

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 2/9			
Main courses: by the portion oven-baked salmon/tomato-coconut sauce/ French green beans-snow peas-shallot crisps/ coconut rice-cilantro butter	Sides: \$27 roasted Asian vegetables	Desserts: \$9 "Tastes Like Chocolate Ice Cream" layer cake	\$6.95
country meatloaf: beef, lamb, pork/ caramelized-onion gravy/rosemary-roasted potatoes/ carrot-parsnip-celery root puree	\$28	coconut custard pie	\$6.50
		pecan pie	\$6.50
		apple crisp	\$6.95
Tuesday 2/10			
Main courses: by the portion New Orleans chicken-andouille sausage gumbo/ green onion rice/cracklings poached Asian sea bass/shiitake-scallion-ginger sauce/ Japanese brown sushi rice/ sesame roasted bok choy-sweet peppers	Sides: \$27 little Caesar salad	Desserts: by the slice \$9 coconut layer cake	\$6.95
		cool cranberry pie	\$6.50
		double-crust apple pie	\$6.50
		chocolate pudding	\$6.95
Wednesday 2/11			
Main courses: by the portion Greek beef pastitsio salmon croquettes/roasted fingerling potatoes/ French green beans-cauliflower	Sides: \$25 spinach/rice/feta gratin \$27	Desserts: by the slice \$9 lemon-lemon layer cake (yellow cake/lemon curd filling/ lemon buttercream frosting)	\$6.95
		sour cherry pie	\$6.50
		coconut custard pie	\$6.50
		tiramisu	\$6.95
Thursday 2/12			
Main courses: by the portion braised beef meatballs/butternut-parsnip puree/ roasted candy cane beets Roman-style spinach-cauliflower cannelloni/ béchamel sauce/French green beans-carrots	Sides: \$28 tomato/cucumber salad \$27	Desserts: by the slice \$9 yellow layer cake/ chocolate frosting	\$6.95
		"Tropical Gold" pineapple pie	\$6.50
		lemon "hold the meringue" pie	\$6.50
		apple crisp	\$6.95
Friday 2/13			
Main courses: by the portion mini turkey meatloaf, Parmesan-style/spaghetti/ marinara/roasted broccoli chicken chasseur/potato gratin/carrot-parsnip roast	Sides: \$28 kale salad/ Romano-pecan crumble \$27	Desserts: by the slice \$11 Valentine's Day Cake	\$6.95
		(chocolate layers/raspberry buttercream frosting/ chocolate ganache glaze)	
		French chocolate silk tart	\$6.50
		double-crust apple pie	\$6.50
		"Bananas Foster" bread pudding	\$6.95
Saturday 2/14 - Valentine's Day			
Main courses: by the portion seafood crepes: shrimp, crab, hake, salmon/ white-wine béchamel/asparagus navarin of lamb (classic French lamb stew)	Sides: \$28 spinach/orange/ Medjool date salad \$32	Desserts: by the slice \$9 Valentine's Day Cake	\$6.95
		(chocolate layers/raspberry buttercream frosting/ chocolate ganache glaze)	
		coconut custard pie	\$6.50
		sour cherry pie	\$6.50
		chocolate mousse	\$6.95