

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 4/1

Main courses: by the portion

croquettes of rosemary chicken-mushroom barley risotto/ white wine-mushroom gravy/roasted tomatoes/ dilled asparagus	\$27
bistro-style seared salmon/du Puy lentil sauté/ braised savoy cabbage-fennel-leeks	\$27

Sides:

French lentil sauté	\$9
maple-whipped sweet potatoes	\$9

Desserts: by the slice

"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
double-crust apple pie	\$6.50
coconut custard pie	\$6.50
apple crisp	\$6.95

Tuesday 4/2

Main courses: by the portion

Greek lamb meatballs/Mediterranean tomato sauce/ spinach-rice-feta gratin	\$28
braised chicken: smoky Marcona almonds, saffron, sherry/ garlic-mashed potatoes/herb butter/ mushroom-French green bean sauté	\$27

Sides:

baby spinach/orange/ Medjool date salad	\$9
grilled corn/barley salad	\$9

Desserts: by the slice

"Raspberry Party" layer cake	\$6.95
strawberry-rhubarb pie	\$6.50
French chocolate silk tart	\$6.50
rice pudding	\$5.95

Wednesday 4/3

Main courses: by the portion

southwestern beef-grilled vegetable burrito/ rice & beans/tomatillo salsa	\$25
sweet sausage and pepper lasagna	\$24

Sides:

kale salad/ Romano-pecan crumble	\$9
radish/corn/tomato salad	\$9

Desserts: by the slice

yellow layer cake/ chocolate frosting	\$6.95
lemon dream pie	\$6.50
sour cherry pie	\$6.50
hazelnut cheesecake	\$6.95

Thursday 4/4

Main courses: by the portion

fried chicken/chive-mashed potatoes/ rosemary green beans/chopped slaw	\$27
shallot-thyme salmon/dilled asparagus/ toasted pecan-dried cranberry brown rice	\$27

Sides:

chopped slaw	\$8
toasted pecan-dried cranberry	\$9
brown rice	

Desserts: by the slice

"Zebra" layer cake	\$6.95
strawberry-rhubarb pie	\$6.50
cool lime pie	\$6.50
tiramisu	\$6.95

Friday 4/5

Main courses: by the portion

chicken pot pie	\$25
roasted cod/Thai banana sauce/coconut rice/ carrot-leek sauté	\$28

Sides:

Bear Mountain salad	\$9
florentino-carrot- green bean sauté	\$9

Desserts: by the slice

carrot layer cake	\$6.95
coconut custard pie	\$6.50
sour cherry pie	\$6.50
chocolate pudding	\$5.95

Saturday 4/6

Main courses: by the portion

Peruvian chicken/green sauce/green beans/ lemon-roasted potatoes	\$27
bbq beef short ribs/spinach-mashed potatoes/ florentino-carrot-green bean	\$30

Sides:

little Caesar salad	\$9
French green beans- oyster mushrooms	\$12

Desserts: by the slice

classic chocolate layer cake	\$6.95
double-crust apple pie	\$6.50
lemon "hold the meringue" pie	\$6.50
"Bananas Foster" bread pudding	\$6.95