

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 8/1

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
orecchiette salad: roasted shrimp, fresh mozzarella, blistered cherry tomatoes, basil pesto sauce \$26	Tuscan farro salad: edamame, tomato, baby arugula \$8	"Tastes Like Chocolate Ice Cream" layer cake \$6.95
wild mushroom lasagna \$24	squash-corn-kale sauté \$8	coconut custard pie \$6.50
		sour cherry pie \$6.50
		apple crisp \$6.95

## Tuesday 8/2

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
cumin-seared salmon/squash-corn-kale sauté/ fried grits/blackened tomato salsa \$26	Persian cucumber/ cherry tomato salad \$8	"Raspberry Party" layer cake \$6.95
grilled steak "fajita" dinner: roasted red onions-peppers/black beans-rice/chimichurri/crema \$28	baby spinach/orange/ Medjool date salad \$8	cool lime pie \$6.50
		strawberry-rhubarb pie \$6.50
		chocolate pudding \$5.95

## Wednesday 8/3

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
BBQ meatloaf/mac 'n' cheese/baby peas/ roasted tomatoes \$26	French potatoes vinaigrette \$8	"Lemon-Lemon" layer cake \$6.95
rosemary-glazed shrimp Salade Niçoise: potatoes vinaigrette, deviled eggs, olives, green beans, plum tomatoes \$26	dilled cucumber salad \$8	double-crust apple pie \$6.50
		black-bottom pie \$6.50
		classic cheesecake \$6.95

## Thursday 8/4

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
BBQ short ribs/summer sauté/broccoli-garlic chips \$28	summer sauté: corn, Swiss chard, yellow squash \$8	"Strawberry Cream" layer cake \$6.95
maple-rosemary salmon/jasmine rice salad/ French green beans-shiitake (serve room-temperature) \$26	jasmine rice salad \$8	lemon "hold the meringue" pie \$6.50
		sour cherry pie \$6.50
		real raspberry-raspberry jello \$5.95

## Friday 8/5

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
curried chicken salad/grilled corn-barley salad/ roasted tomatoes \$26	Little Leaf Farms mesclun/ croutons/bacon/ buttermilk dressing \$8	"Devil in the Clouds" layer cake \$6.95
roasted cod/tomato-fennel-olive compote/ mashed potatoes/asparagus \$28	roasted asparagus \$12	coconut custard pie \$6.50
		strawberry-rhubarb pie \$6.50
		rice pudding \$5.95

## Saturday 8/6

<b>Main courses: by the portion</b>	<b>Sides:</b>	<b>Desserts: by the slice</b>
coq au vin/"mostly" cauliflower-potato puree \$26	roasted cauliflower Parmesan \$8	carrot layer cake \$6.95
meat lasagna \$22	little Caesar salad \$8	sour cherry pie \$6.50