

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 2/12

Main courses: by the portion	Sides:	Desserts: by the slice	
slow-roasted salmon/shallot-red wine butter/ creamed leeks/parsley-pee wee potatoes/ dilled asparagus	\$27 lemon-rosemary green beans and cauliflower	\$8 "Tastes Like Chocolate Ice Cream" layer cake	\$6.95
Italian beef-sausage meatloaf/marinara/ Parmesan-mashed potatoes/ orange cauliflower-green beans	\$28 jewel box rice	\$8 sour cherry pie	\$6.50
		lemon "hold the meringue" pie	\$6.50
		apple crisp	\$6.95

Tuesday 2/13

Main courses: by the portion	Sides:	Desserts: by the slice	
Asian sea bass/oven-roasted caponata/ saffron-aioli mashed potatoes/ lemon-thyme green beans-toasted garlic	\$28 tangerine carrots broccoli-garlic chips	\$8 "Raspberry Party" layer cake	\$6.95
poached Japanese-style shrimp/ wok-seared vegetables/furikake brown rice	\$27	\$8 double-crust apple pie	\$6.50
		French chocolate silk tart	\$6.50
		classic cheesecake	\$6.95

Wednesday 2/14 (Valentine's Day)

Main courses: by the portion	Sides:	Desserts: by the slice	
roasted cod/Thai banana sauce/coconut rice/ carrot-green bean sauté	\$28 carrot/green bean sauté	\$8 Valentine's Day layer cake	\$6.95
beef and Guinness cottage pie	\$25 Little Leaf Farms mesclun/ croutons/bacon/ buttermilk dressing	\$8 "Lemon Dream" pie	\$6.50
		sour cherry pie	\$6.50
		tiramisu	\$6.95

Thursday 2/15

Main courses: by the portion	Sides:	Desserts: by the slice	
Barolo meatballs/sugar snap-oyster mushroom sauté/ parsnip-celery root mashed potatoes	\$28 sugar snap/ oyster mushroom sauté	\$12 German's chocolate layer cake	\$6.95
dilled salmon cakes/horseradish sauce/ lemon-roasted potatoes/chopped slaw	\$27 chopped slaw	double-crust apple pie	\$6.50
		"Banana-Yama" pie	\$6.50
		(sweet potato-banana)	
		rum-raisin bread pudding	\$6.95

Friday 2/16

Main courses: by the portion	Sides:	Desserts: by the slice	
roasted pork loin/apple compote/ carrot-parsnip puree/green bean-shiitake roast	\$30 florentino/ orange cauliflower roast	\$8 caramel spice layer cake	\$6.95
honey mustard salmon/saffron rice-peas/ florentino-orange cauliflower roast	\$27 endive/apple/radicchio salad	\$8 coconut custard pie	\$6.50
		pecan pie	\$6.50
		chocolate pudding	\$5.95

Saturday 2/17

Main courses: by the portion	Sides:	Desserts: by the slice	
Peruvian chicken/green sauce/roasted asparagus/ caramelized onions-potatoes	\$27 little Caesar salad roasted asparagus	\$8 classic chocolate layer cake	\$6.95
bbq beef short ribs/chive-mashed potatoes/ roasted asparagus	\$30	\$12 sour cherry pie	\$6.50
		cool lime pie	\$6.50
		rice pudding	\$5.95