

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 6/20

Main courses: by the portion		Sides:		Desserts: by the slice	
tandoori-spiced sea bass/basmati rice pilaf/ masala onion-tomato salsa	\$27	roasted cauliflower-broccoli melon/cucumber/feta salad	\$8	"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
turkey-spinach meatballs/fresh tomato sauce/ spaghetti/broccolini	\$26			coconut custard pie	\$6.50
				lemon "hold the meringue" pie	\$6.50
				apple crisp	\$6.95

Tuesday 6/21

Main courses: by the portion		Sides:		Desserts: by the slice	
seared shrimp, broccoli rabe, and sweet Italian sausage/creamy polenta (dish contains clam broth)	\$26	tangerine-scented roasted carrots	\$8	carrot layer cake	\$6.95
grilled double-thick pork chops/ burst blueberry-chipotle sauce/ rosemary roasted potatoes	\$28	watermelon/tomato/ baby arugula salad	\$8	sour cherry pie	\$6.50
				brownie pie	\$6.50
				classic cheesecake	\$6.95

Wednesday 6/22

Main courses: by the portion		Sides:		Desserts: by the slice	
shallot-thyme salmon/basil sauce/deviled eggs/ potato green-yellow wax bean vinaigrette/ cherry tomatoes	\$26	potato/green-yellow wax bean vinaigrette	\$8	"Lemon-Lemon" layer cake	\$6.95
quiche Lorraine-style strata	\$22	baby spinach/orange/ Medjool date salad	\$8	double-crust apple pie	\$6.50
				strawberry-rhubarb pie	\$6.50
				mocha tres leches cake	\$6.95

Thursday 6/23

Main courses: by the portion		Sides:		Desserts: by the slice	
Creole bouillabaisse: shrimp, clams, chorizo, potato	\$28	Dijon potato salad	\$8	yellow layer cake/ vanilla buttercream	\$6.95
BBQ chicken/Dijon potato salad/cucumber salad	\$26	cucumber salad	\$8	strawberry-rhubarb pie	\$6.50
				cool lime pie	\$6.50
				chocolate pudding	\$5.95

Friday 6/24

Main courses: by the portion		Sides:		Desserts: by the slice	
Peruvian chicken/lemon roasted potatoes/ French green bean-bell pepper sauté	\$26	broccoli/garlic chips kale salad	\$8	"Strawberry Cream" layer cake	\$6.95
roasted cod/fennel-tomato-black olive compote/ mashed potatoes/broccoli-garlic chips	\$27			double-crust apple pie	\$6.50
				French chocolate silk tart	\$6.50
				rice pudding	\$5.95

Saturday 6/25

Main courses: by the portion		Sides:		Desserts: by the slice	
"French" chicken cutlet/ caramelized onions-potatoes/ green bean-shiitake sauté	\$26	melon/cucumber/feta salad little Caesar salad	\$8	"German's Chocolate" layer cake	\$6.95
beef-cheese-vegetable burrito/Spanish rice pilaf/ roasted tomatoes	\$24			sour cherry pie	\$6.50
				coconut custard pie	\$6.50
				apple crisp	\$6.95