

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 2/16

Main courses: by the portion		Sides:		Desserts: by the slice
double-thick bone-out pork chop/fried-sage salsa verde/\$32		dilled asparagus		\$13 "Tastes Like Chocolate Ice
French green beans-carrots: toasted garlic, rosemary/				Cream" layer cake
baked cauliflower 'n' cheese				\$6.95
coq au vin/jasmine rice pilaf	\$27			pumpkin pie
				\$6.50
				pecan pie
				\$6.50
				apple crisp
				\$6.95

## Tuesday 2/17

Main courses: by the portion		Sides:		Desserts: by the slice
roasted salty-sweet bbq salmon/broccoli/	\$27	rosemary-roasted fingerling	\$9	coconut layer cake
toasted-coconut rice-roasted peppers		potatoes		\$6.95
grilled bone-out chicken thighs, Moroccan-style/	\$27			black bottom pie
green olive-studded yogurt sauce/saffron couscous/				\$6.50
harissa-honey roasted carrots				double-crust apple pie
				\$6.50
				rice pudding
				\$5.95

## Wednesday 2/18

Main courses: by the portion		Sides:		Desserts: by the slice
wild mushroom lasagna	\$25	spinach/orange/	\$9	"Alabama Banana" layer cake
Peruvian chicken/green sauce/fingerling potatoes/	\$27	Medjool date salad		\$6.95
roasted broccolini				sour cherry pie
				\$6.50
				coconut custard pie
				\$6.50
				chocolate pudding
				\$6.95

## Thursday 2/19

Main courses: by the portion		Sides:		Desserts: by the slice
maple-rosemary roasted salmon/brown rice pilaf/	\$27	kale salad/	\$11	"Devil in the Clouds" layer cake
baby bok choy		Romano-pecan crumble		(devil's food/chocolate buttercream filling/
duck meatballs/sweet potato-parsnip puree/	\$28			marshmallow frosting)
yellow cauliflower-sugar snaps				\$6.50
				pumpkin pie
				\$6.50
				lemon "hold the meringue" pie
				\$6.50
				hazelnut cheesecake
				\$6.95

## Friday 2/20

Main courses: by the portion		Sides:		Desserts: by the slice
carbonnade of beef (Belgian beef stew)/egg noodles	\$32	roasted Japanese eggplant	\$9	caramel spice layer cake
shallot-Parmesan chicken/pickle potato salad/	\$27			(buttermilk-spice layers/
broccoli				dark salted caramel buttercream)
				cool lime pie
				\$6.50
				double-crust apple pie
				\$6.50
				rum-raisin bread pudding
				\$6.95

## Saturday 2/21

Main courses: by the portion		Sides:		Desserts: by the slice
meat lasagna	\$24	Indian spiced yellow rice	\$9	yellow layer cake/
butter-baked hake/toasted garlic bread crumble/	\$28			chocolate frosting
chive-mashed potatoes/dilled carrots				\$6.50
				coconut custard pie
				\$6.50
				sour cherry pie
				\$6.50
				chocolate mousse
				\$6.95