

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 3/9

Main courses: by the portion		Sides:		Desserts: by the slice	
herbed-roasted sea bass/spaghetti puttanesca/ broccoli-Parmesan breadcrumbs	\$28	baby spinach/orange/ Medjool date salad	\$9	"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
Welsh-style pork meatballs/onion gravy/ cheddar-leek mashed potatoes/minted carrots-baby peas	\$28			pecan pie	\$6.50
				lemon "hold the meringue" pie	\$6.50
				apple crisp	\$6.95

Tuesday 3/10

Main courses: by the portion		Sides:		Desserts: by the slice	
roasted salmon/salsa macha: ground toasted mild chiles, nuts, frizzled garlic/Mexican tomato rice/ cabbage-corn-radish salad	\$27	pear/fennel/arugula salad	\$11	carrot layer cake	\$6.95
<i>poulet à la Normande</i> (chicken Normandy)/ butter-braised savoy cabbage-sugar snaps/ carrot-parsnip mash	\$27			double-crust apple pie	\$6.50
				cool lime pie	\$6.50
				chocolate pudding	\$6.95

Wednesday 3/11

Main courses: by the portion		Sides:		Desserts: by the slice	
curried beef-lamb shepherd's pie, English pub style	\$25	grilled corn/barley salad	\$9	mocha layer cake	\$6.95
salmon Niçoise-style: potatoes vinaigrette, deviled egg, French green beans, tomatoes, olives	\$27			(dark cocoa layers/mocha buttercream filling/ chocolate ganache glaze)	
				sour cherry pie	\$6.50
				black bottom pie	\$6.50
				rice pudding	\$5.95

Thursday 3/12

Main courses: by the portion		Sides:		Desserts: by the slice	
tagine of lamb with apricots/jasmine rice pilaf/ broccoli	\$32	kale salad/ Romano-pecan crumble	\$11	"Alabama Banana" layer cake	\$6.95
steak burrito: peppers, corn, onions, Monterey Jack/ rice & beans/guacamole	\$26			double-crust apple pie	\$6.50
				coconut custard pie	\$6.50
				tiramisu	\$6.95

Friday 3/13

Main courses: by the portion		Sides:		Desserts: by the slice	
tomato-poached hake: chili oil, herbs/ saffron rice pilaf/roasted fennel	\$28	Little Leaf Farm garden salad	\$9	lemon-lemon layer cake	\$6.95
chicken Marengo: button mushrooms, pearl onions/ saffron rice pilaf	\$27			(yellow cake/lemon curd filling/ lemon buttercream frosting)	
				pecan pie	\$6.50
				sour cherry pie	\$6.50
				chocolate chip-Grand Marnier bread pudding	\$6.95

Saturday 3/14

Main courses: by the portion		Sides:		Desserts: by the slice	
roasted cider-brined chicken/raspberry sauce/ scalloped potatoes/roasted brocolini	\$27	Bear Mountain salad	\$9	chocolate layer cake/ chocolate frosting	\$6.95
meat lasagna	\$25			coconut custard pie	\$6.50
				double-crust apple pie	\$6.50
				classic cheesecake	\$6.95