

Dear loyal (and patient) Mica guests,

We are Live!!! We are accepting online orders via our website right now. We have been putting a lot of work into a system that we hope is safe and easy for all. All orders can be placed through our website for this Friday and Saturday. No waiting in line, no face to face transactions and no playing phone tag just to make sure your dinner order was accepted.

Below you will find some helpful information on our order process, the menu categories you will see each week and our menu specific to this week. Thank you for your continued patience as we begin this new chapter. We look forward to feeding you soon!

#### Online Take-out Process

You can visit [micrestaurant.com](http://micrestaurant.com) for this weeks menu items and for placing all online take-out orders. While placing your take-out order you will see pick-up date and time window slots for you to select from. We will accept a limited number of orders for pick-up every 30 minutes from 5pm-7pm this Friday and Saturday. **All orders must be placed by 3PM on the day of your pick-up.** Please do your best to arrive at the pick-up time you selected with your order. To help us expedite your order, please note the make/model/color of your car in the notes section of the checkout page. When picking up a take-out order please pull around to the parking lot behind Mica Restaurant on Evergreen Avenue and park in an open spot. When you arrive, you can wait in your car and call the restaurant at (267)335-3912 to alert our staff you are ready for your order. We will come out with your order promptly and get you on your way home with little to no contact! All staff members will be wearing gloves and masks for order hand-off. We ask that customers wear any protective gear they have access to for pick-up, in an effort to keep our lovely staff safe too! Thank you so much for

**continuing to support our small business. If you have any questions or feedback please email [frommicawithlove@gmail.com](mailto:frommicawithlove@gmail.com)**

**From Mica With Love  
Online Take-Out Categories**

**A La Carte Menu**

**This will be a small and focused menu of some mica favorites in addition to new menu items. This includes appetizers, entrees and desserts. This locally driven menu will change weekly.**

**Mica Family Meal**

**This will be a meal package that includes a well rounded meal that is ready to feed your family. This is a great choice if you are looking for a hot and ready complete dinner for your dinner table. Lets keep you out of your kitchen and back to enjoying time with those you love. There will be one themed family meal option per week. We hope to have some fun with these themed packages in the weeks to come!**

**Mica's Pantry**

**Ever wish you could take home one of mica's delicious vinaigrettes or sauces? Mica's Pantry will bring some delicious staples home from our kitchen to yours. This pantry will include everything from local grains and flours to seasonal soups and broths or the perfect condiments to accompany your night on the grill. We are pleased to offer a few items that will enhance your cooking at home in between take-out nights. Our pantry offerings will be small at first, but we are excited to watch this category grow!**

**Thank you!!**

**We are so glad to be back, and with this new structure we appreciate your patience. We might have some kinks at the start and we hope that you will**

provide us with feedback to help enhance your dining experience and help us continue to grow. Expect our website to evolve, this is our first takeout restaurant and we hope to make it better each week.

**Yianni Arhontoulis, Chef/Owner**

**Mica Website:** <https://micarestaurant.com>

**Mica Email:** [frommicawithlove@gmail.com](mailto:frommicawithlove@gmail.com)

**Mica Phone Number: 267-335-3912**

**From Mica with Love...**

**Our Pantry**

*Some Added Flavor...*

**Smoked Onion Butter**

**Lemon Tarragon Butter**

**Our Fermented Hot Sauce (it's hot)**

**Tarragon Vinegar**

**Plum Vinegar**

**Lemon Oil**

**Garlic Oil**

**Smoked shallot oil**

**Spring Tapenade**

**Carrot Top and Pistachio Pesto**

**Garlic Caramel (best for grilled meats)**

**Tuscan White Bean and Ham Soup**

**New Potato and Leek Soup**

**Sauerkraut**

*Grains, Flours, Pasta...*

**Organic Spelt**  
**Organic Wheat Flour**  
**Rye Flour**  
**Organic Wheat Berries**  
**Organic Rye Berries**  
**All Purpose Flour**  
**Semolina**  
**Pasta Flour**

**Mica's Family Meal**  
**Springtime in Yorkshire...**  
**Herb Roasted Local Chicken**  
**Yorkshire Pudding**  
**Burnt Honey Glazed Carrots**  
**Whipped Potato**  
**Lavender Shortbread Cookies**

**An A La Carte Evening**

**Appetizers...**

**Poached Golden Beets with grana padano and arugula pistou**

**Braised Shortrib Tortelloni with parmesan brodo and oregano**

**Duck Liver Terrine with cocoa, lingonberry and grilled bread**

**Baby Gem Lettuce with chopped herbs and radish**

**Entrees...**

**Beef Short Ribs with white polenta, mustard greens and pickled plum**

**Grilled Berkshire Pork with new potatoes, chorizo, caramelized peppers**  
**Scottish Salmon with asparagus, sunchoke and fermented garlic cream**

**Dessert:**

**Chocolate Mousse with peanut and pretzel crunch**

**Biscuits and Cream with strawberry and rhubarb**



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You signed up for the Mica email list

**Our mailing address is:**

Mica BYOB  
8609 Germantown Avenue  
Philadelphia, PA 19118

[Add us to your address book](#)