

MEZÈS

MADE IN-HOUSE PITA <i>brushed with olive oil and herbs</i>	3
ASSORTED OLIVES <i>chili-herb marinated</i>	10
TZATZIKI <i>made in-house yogurt, garlic, cucumber, dill</i>	10
TARAMOSALATA <i>Mesolongi Greece bottarga roe spread, olive oil, lemon</i>	10
HTIPITI <i>Dodoni feta, roasted chili pepper spread</i>	11
TIROKAFTERI <i>Dodoni feta, jalapeno pepper spread</i>	11
ASSORTMENT OF SPREADS <i>served with our made in-house pita</i>	18

WARM APPETIZERS

SPANAKOTIRÒPITA <i>crispy phyllo pastries with cheese, baby spinach, leeks</i>	14
SAGANÀKI <i>Dodoni feta, crusted with nuts & seeds, farro, roasted beets, mavrodaphne sauce</i>	18
SEARED SCALLOPS <i>pomme puree, spinach, squid-ink yogurt, sea urchin emulsion</i>	27
OCTOPUS <i>Galicia Coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano</i>	17
RIBLETS <i>Kansas baby back pork, spice rub, Attiki honey, sour cherry pistachio compote</i>	18
SPETSOFAI <i>In-house made sausage, romesco, sweet and spicy peppers, grilled baguette</i>	18
LAMB MEATBALLS <i>baked meat balls, blistered tomatoes, citrus Greek yogurt</i>	17
BRUSSELS SPROUTS <i>Attiki honey glaze, sous vide egg, crispy prosciutto</i>	17

SOUP & SALAD

BEAN SOUP "FASOLATHA" <i>cannellini beans with sofrito and smoked barrel-aged feta mousse</i>	16
VILLAGE SALAD "HORIATIKI" <i>cucumber, cherry tomatoes, red onions, bell peppers, little-gem lettuces, Dodoni feta, Kalamata olives, red wine vinaigrette</i>	17
ADD A CHICKEN SKEWER <i>marinated, mesquite-grilled</i>	12

CHEF'S SHOWCASE

with limited availability

ROOT DOWN FARM DUCK THREE WAYS <i>citrus cured duck breast, duck terrine, duck confit hash cake, eggplant, pickled mushrooms, fig demiglaze</i>	46
VEGETARIAN ENTREE <i>changes daily, inquire with your server for today's offerings</i>	35
MANOURI ROLLO <i>vegetarian house-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce</i>	37

PRIVATE EVENTS

FROM THE SEA

Our featured fish selections such as Dorade, Loup de Mer, Fagri, Lithrini, Sinagrida, Tsipoura & Branzino have been sustainably managed and sourced to us directly from Greece

MEDITERRANEAN BRANZINO <i>filleted, mesquite-grilled, sautéed greens, roasted potatoes</i>	42
MEDITERRANEAN WHOLE FISH <i>daily selection, mesquite-grilled, lemon, fennel & herb stuffed</i>	AQ
FISH OF THE DAY <i>line caught, filet, capers, ouzo, potatoes, saffron tomato broth</i>	46

FROM THE LAND

MOUSSAKA CASSEROLE <i>layered ground beef, eggplant, potato, béchamel crust, lamb jus</i>	39
LAMB CHOPS <i>two, double-cut from four ribs, all-natural & free-range from the Southern region of Australia, mesquite-grilled, olive oil crushed potatoes</i>	56
BRAISED LAMB “VOLCANO” SHANK <i>Mt. States Rosen Farms, Colorado, root vegetables, brussels sprouts, yogurt whipped potatoes</i>	42

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®
USDA PRIME BEEF LEADER

All of our beef cuts are USDA Prime, aged for a minimum of 21 days and sourced exclusively from Midwestern Native Beef in Colorado, Nebraska & Iowa. All have been hand-selected by Allen Bros., the premier purveyor of fine beef in Chicago since 1893, then simply seasoned and grilled over a live, mesquite-charcoal fire and served a la carte*

*Only 2% of all beef produced in the U.S. is certified as USDA Prime

Served over a slice of toasted classic baguette and dressed with a beef Demi-glacé jus.

FILET MIGNON <i>8 oz.</i>	59
BONE-IN FILET MIGNON <i>14 oz.</i>	85
NEW YORK STRIP <i>16 oz.</i>	68
BONE-IN RIBEYE <i>26 oz.</i>	84
PORTERHOUSE (<i>for two</i>) <i>40 oz.</i>	135
BONE-IN BERKSHIRE (KUROBUTA) PORK CHOP <i>16 oz.</i>	44

SIDES

OVEN ROASTED SEASONAL VEGETABLES	14
FORAGED MUSHROOMS	13
ORZO, BURNT BUTTER, MYZITHRA CHEESE	12
CREAMED SPINACH, LEMON ZEST, NUTMEG	12
SEASONAL SAUTEED GREENS	12
FRENCH FRIES, DILL, PARSLEY, LEMON ZEST	10
ROASTED BABY POTATOES, LEMON, OREGANO	10

PRIVATE EVENTS

WE HOST PRIVATE PARTIES, DINNERS AND LUNCHESES FOR ALL OCCASIONS. BOOK SPECIAL CORPORATE OR FAMILY CELEBRATIONS NOW. CONTACT US AT EVENTS@DIODEKA.COM
A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A 3% SURCHARGE IS APPLIED TO EACH BILL IN ORDER TO HELP US BRIDGE THE GAP BETWEEN TIPPED AND NON TIPPED (KITCHEN) TEAM MEMBERS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
DIO DEKA.COM DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS VERSION 3.1