

Welcome, we saved you a seat. Rest assured that you will be taken care of in the same familiar fashion Greeks call *philoxenia*, the art of making friends of strangers. What you are about to experience is the culmination of an entire team's resilient efforts to showcase our cuisine. The menu items are inspired from traditional recipes gathered throughout our travels, personal experiences and our own upbringings, yet elevated with our cooking techniques.

We invite you to savor the scent of the rosemary sprig that adorns the white napkin and listen to the crackle of a cocktail been shaken at the bar. Take in the aroma while lamb is cooked over mesquite and relax by indulging over a sip of Ouzo. Our goal is to create an unforgettable experience helping you shape your own pleasant memories.

On behalf of the partners and myself, a sincere thank you for the opportunity to make us part of your special evening. *Efharisto*.



Executive Chef, Nikos Moulinos

APPETIZERS

- MADE IN-HOUSE PITA** *brushed with olive oil and herbs* 4
- ELIÉS** *assorted olives, chili-herb marinated* 10
- SPANAKOTIRÒPITA** *crispy phyllo pastries with cheese, baby spinach, leeks* 18
- KOLOKITHO-KEFTEDES** *crispy zucchini croquettes, feta, herbed Yiaourti* 18
- MELITZANOSALATA** *grilled eggplant, tomato, onion, mint, cucumber wheels* 13
- TZATZIKI** *made in-house yogurt, garlic, cucumber, dill, made in-house pita* 13
- TIROKAFTERI** *Dodoni feta, roasted chili pepper spread, made in-house pita* 13
- SILLOGI** *assortment from the above three spreads, served with our made in-house pita* 20
- SAGANAKI** *imported pan-seared cheese, jalapeno-raspberry jam, toasted hazelnuts* 18
- TARAMA** *cod-roe spread, salmon roe, allium, made in-house Greek sesame bread ring* 14
- KALAMARI** *crispy Monterey Bay squid, fennel, Petaluma radish, citrus, Marcona almonds* 24
- OKTAPODI** *Galicia Spanish coast octopus, mesquite-grilled, garlic nage, Greek oregano* 24
- HTÉNIA** *Boston Mass. day-boat diver scallops, farro, squash, anise* 32
- SOUTZOUKAKIA** *oven-baked lamb & beef meatballs, tomatoes, citrus Greek yogurt* 18

SALADS

- HORIATIKI "VILLAGE"** *local tomatoes, cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 22
- TWIST ON GREENS** *baby gems, arugula, seasonal garden vegetables, hazelnuts, smoked allium* 18

EXECUTIVE CHEF Nikos Moulinos **SOUS CHEFS** Shelly Hernandez & Angel Melgarejo **WINE DIRECTOR** Jeremy Dennis

FOR PRIVATE PARTIES, LUNCHEONS, DINNING FOR ALL OCCASIONS, CORPORATE OR FAMILY CELEBRATIONS, CONTACT US AT EVENTS@DIODEKA.COM

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A 4% 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.
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ENTRÈES

The fish selections of Dorade & Branzino are sustainably managed and sourced to us directly from Greece.

- BRANZINO - LAVRAKI** *filleted, mesquite-grilled, fasolakia lathera, roasted potatoes* 44
- DORADE - TSIPOURA** *whole fish with bone, mesquite-grilled, lemon, fennel and herbs stuffed* 54
- MARKET FISH** *pan-seared filet, beets, mushrooms, leeks, beans* 52
- POSEIDON** *the day's market-fish, pan-seared and served over our village salad* 58
- MOUSSAKA** *casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel* 44
- CHICKEN BROCHÉTTE** *mesquite-grilled chicken skewer served over the village salad* 34
- GIGANTES PLAKI** *Kastoria baked beans, marinated Dodoni feta, mirepoix, sweet herbs, dakos* 36
- BRASSICAS** *roasted cauliflower, broccoli, local mushrooms, pickled onions, pistachios, house spice* 32
- MANOURI ROLLO** *pasta rolled with sautéed spinach, manouri cheese, tomato sauce* 36

MESQUITE-GRILLED CHOPS & STEAKS

"The only time to eat diet food is while you are waiting for a steak to cook" Julia Child - American Chef, Author



BONE-IN BERKSHIRE (KUROBUTA) PORK CHOP 16 oz. 54

DOUBLE-THICK RIB AUSTRALIAN LAMB CHOPS

*All-natural, pasture raised, Greek yogurt
pomme purée, roasted onion, skordolado*

PETITE CUT *two chops from four ribs* 56
THE CLASSIC CUT *three chops from six ribs* 84

All our beef cuts are exclusively Midwest corn fed whilst rated USDA Prime and wet-aged for 32-48 days under highly controlled conditions to create even more tender and flavorful meat. We have partnered with Allen Bros. in Chicago, the premier purveyor of fine beef since 1893, to provide the Bay Area their finest hand-selections solely sourced from Midwestern Native Beef farms in Nebraska, Iowa, Kansas and Colorado. Only 2% of all beef produced in the U.S. is allocated to be certified as USDA Prime.

FILET MIGNON 8 oz. 70

BONE-IN FILET MIGNON 14 oz. 124

BONE-IN COWGIRL RIBEYE 16 oz. 135

NEW YORK STRIP 16 oz. 98

*** LONG BONE TOMAHAWK RIBEYE** 40 oz. 192

All steaks and chops are served à la carte unless otherwise noted.

**Served sliced & on limited availability*

SIDE DISHES

- SAUTÉED GREENS** *Swiss chard, garlic* 12 **OVEN ROASTED POTATOES** *lemon & cumin emulsion* 12
- GARDEN VEGETABLES** *with daily purée* 16 **FRENCH FRIES** *dill, parsley, lemon-garlic zest* 10
- FORAGED LOCAL MUSHROOMS** *sautéed, garlic, herbs* 16 **ORZO PASTA** *butter, kasseri cheese* 12

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