

DESSERTS

Our desserts may contain nuts

EKMEK *layered custard, whipped cream, kataifi shredded phyllo, walnut-honey syrup* 16

UWC Nectar, Muscat, Samos, Greece, 2011 9

SHELLY-BERRY CHEESECAKE *Ouzo-strawberry, basil, brown butter crumble* 18

Villa da Filicaja, Chianti, Italy, Vinsanto Riserva, 2004 15

MOSAIKO *Valrhona chocolate tree log, petit beurre Papadopoulou, berries, mint* 18

Graham's 20 year Tawny Port 15

YIAOURTI *thyme-honey Greek yogurt, toasted sesame, seasonal fruit* 14

Château d'Arche, Grand Cru Classé, Sauternes, France, Sémillon-Sauvignon Blanc, 1998. 25

BAKLAVA *phyllo rolls with walnuts & almonds, local raspberries, spiced honey* 16

Royal Tokaji, Hungary, 5 Puttonyos, 2017 15

LOUKOUMADES *traditional Greek beignets, thyme-honey syrup, cinnamon, walnuts* 12

Dolce, Napa Valley, USA, Sémillon-Sauvignon blanc, 2014. 25

ICE CREAM & SORBETS *please inquire with your server for daily selections* 8

BYO *a cake-cutting & serving fee will be applied per person or slice* 3.75

COFFEE & TEA

FRAPPE *iced Greek coffee* 6

GREEK "ELINIKOS" 5

COFFEE & TEA 5

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

MOCHA 6

MACHIATTO 5

AMERICANO 4

EXTRA ESPRESSO SHOT 2



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 TO HELP US BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN TEAM MEMBERS.

A \$3.75 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COGNAC, BRANDY, & APÉRITIF

HENNESSY VSOP	25
HENNESSY XO	70
HENNESSY PARADIS	160
REMY MARTIN XO	65
REMY MARTIN VSOP	20
REMY MARTIN LOUIS XIII 1oz.	200
REMY MARTIN LOUIS XIII 2oz.	400
COURVOISSIER VSOP	19
COURVOISSIER XO	49
METAXA GRAND FINE	20
MARTELL XO	45
CERBOIS BAS ARMAGNAC VSOP	15
CHÂTEAU de LAUBADE BAS ARMAGNAC N*5	45
CHRISTIAN DROUIN CALVADOS 1997	15
DARON CALVADOS XO	25
GRAND MARNIER Cuvée du Centenaire 100th Anniversary	35
HARVEYS SOLERA SHERRY	12

PORT

GRAHAM'S 40 YR TAWNY PORT	35
GRAHAM'S 30 YR TAWNY PORT	25
GRAHAM'S 20 YR TAWNY PORT	15

DESSERT WINE

CHÂTEAU CLOS HAUT-PEYRAGUEY Sauternes, France, Sèmillon Sauv Blanc, 2018	12
CHÂTEAU d'ARCHE Sauternes, France, Sèmillon Sauv Blanc, 1998	25
CHÂTEAU d'YQUEM Sauternes, France, Sèmillon Sauv Blanc, 2013	95
DOLCE Napa Valley, USA, Sèmillon - Sauv Blanc, 2014	25
ROYAL TOKAJI Hungary, 5 Puttonyos, 2017	15
UWC NECTAR Samos, Greece, Muscat, 2011	9
VILLA da FILICAJA Chianti, Italy, Vinsanto Riserva, 2004	15

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