

DESSERTS

Our desserts may contain nuts

- SOKOLATINA** *Valrhona chocolate pudding, butterscotch, local figs, cocoa crumble* 18
Graham's 20-year-old Tawny Port 15
- STRAWBERRY CHEESECAKE** *Ouzo-strawberry, basil, brown butter tart* 18
Château Clos Haut-Peyraguey Sauternes, France, Sémillon-Sauv Blanc, 2018 12
- BAKLAVA** *chef's seasonal filling, traditional phyllo, spiced honey* 16
UWC Nectar, Muscat, Samos, Greece, 2011 9
- EKMEK** *layered custard, whipped cream, kataifi shredded phyllo, walnut-honey syrup* 17
Royal Tokaji, Hungary, 5 Puttonyos, 2017 15
- LOUKOUMADES** *traditional Greek beignets, thyme-honey syrup, cinnamon, walnuts* 14
Dolce, Napa Valley, USA, Sémillon-Sauv blanc, 2015. 25
- YIAOURTI** *thyme-honey Greek yogurt, toasted sesame, seasonal fruit* 15
Château d'Arche, Grand Cru Classé, Sauternes, France, Sémillon-Sauv Blanc, 1998 25
- ICE CREAM & SORBETS** *please inquire with your server for daily selections* 8
- BYO** *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 \$3.75 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.
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A 4% SURCHARGE IS APPLIED TO EACH BILL HELPING 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.

COGNAC, BRANDY, & APÉRITIF

HENNESSY VSOP	25
HENNESSY XO	70
HENNESSY PARADIS	160
REMY MARTIN VSOP	20
REMY MARTIN XO	65
REMY MARTIN LOUIS XIII 1oz.	200
REMY MARTIN LOUIS XIII 2oz.	400
COURVOISSIER VSOP	19
COURVOISSIER XO	49
METAXA GRAND FINE	20
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 & MADEIRA

GRAHAM'S 40 YR Tawny Port	35
GRAHAM'S 30 YR Tawny Port	25
GRAHAM'S 20 YR Tawny Port	15
BROADBENT 10 YR Boal - Madeira	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, 2015	25
ROYAL TOKAJI Hungary, 5 Puttonyos, 2017	15
UWC NECTAR Samos, Greece, Muscat, 2011	9

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