

Καλώς ορίσατε

A warm welcome,

We have saved you a seat. Rest assured that you will be taken care of in the same familiar fashion the Greeks call philoxenia, the art of making friends of strangers. What you are about to experience is the culmination of our 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.

May we also extent an invite for you to savor the flavors of our new Italian concept at Due Dieci.

No matter what cuisine you crave, nor the location you choose 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 and Kali Orexi.



Executive Chef, Nikos Moulinos

APPETIZERS

- MADE IN-HOUSE PITA brushed with olive oil and herbs 4
- SPANAKOTIRÒPITA crispy phyllo pastries with cheese, baby spinach, leeks 18
- SILLOGI assortment from three traditional Greek spreads, served with our made in-house pita 20
- SAGANAKI imported pan-seared cheese, jalapeno-raspberry jam, toasted hazelnuts 18
- SASHIMI daily selection of raw, thinly sliced seafood, locally grown garnish MKT PRICE
- OKTAPODI Galicia, Spanish coast octopus, mesquite-grilled, garlic nage, Greek oregano 24
- SOUTZOUKAKIA oven-baked lamb & beef meatballs, tomatoes, citrus Greek yogurt 18
- KOLOKITHO-KEFTEDES crispy zucchini croquettes, feta, herbed yiaourti 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
- ENHANCE OUR SALADS "souvlaki" chicken skewer, add 18 | sautéed fillet of salmon, add 25

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

FOR BUSINESS BREAKFAST AND LUNCHEONS, PRIVATE EVENTS OR FAMILY CELEBRATIONS FOR ALL OCCASIONS, EMAIL EVENTS@DIODEKA.COM
APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY IS NOT INCLUDED.

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.
FOUNDED & MANAGED BY THE PANLEMONIUM BUNCH LTD. © 2023 KRONOS LLC



A 4% SURCHARGE IS APPLIED TO EACH BILL HELPING US BRIDGE THE GAP BETWEEN TIPPED AND THE NON-TIPPED KITCHEN TEAM MEMBERS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS.

ENTRÉES FROM THE SEA

*Dorade & Branzino are sustainably managed and sourced to us directly from Greece.
All filleted fish maintain the chance that pin-bone segments remain from our in-house fabrication.*

- BRANZINO - LAVRAKI *filleted, mesquite-grilled, fasolakia lathera, roasted potatoes* 44
- DORADE - TSIPOURA *whole & served with bone, mesquite-grilled, lemon, fennel & herbs stuffed* 54
- MARKET FISH *pan-seared fillet, potato & cepes cassoulet, nightshade* 52
- HTÉNIA *Boston Mass. day-boat scallops, polenta, bacon jam, pine nuts, herb-onion salad* 58
- LOBSTER PASTA *buttered-poached, in-house made Tagliatelle, Assyrτικο beurre blanc, coriander* 53

ENTRÉES FROM THE LAND

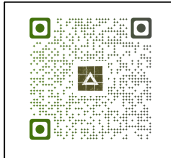
- LAMB CHOPS *pasture raised, double-cut rib, Greek yogurt pomme-purée, roasted onion, skordolado*
- PETITE CUT *two chops from four ribs* 60

CLASSIC CUT *three chops from six ribs* 86
- PORK CHOP *16 oz. bone-in Berkshire (Kurobuta), seasonal compote, chimichurri* 56
- MOUSSAKA *casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel* 44
- BRASSICAS *variations of roasted cauliflower, broccoli, local mushrooms, pickled onions, pistachios* 36

MESQUITE-GRILLED STEAKS

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

We exclusively serve Midwest corn fed beef rated USDA Prime and wet-aged for 32-48 days under highly controlled conditions for a tender and flavorful meat. Only 2% of all beef produced is allocated to be certified as USDA Prime



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.

FILET MIGNON 8 oz. 70

NEW YORK STRIP 16 oz. 98

BONE-IN COWGIRL RIBEYE 16 oz. 135

* LONG BONE TOMAHAWK RIBEYE 40 oz. 192

All steaks are served à la carte

*Served sliced & on limited availability.

ACCOMPANIMENTS

- HORTA *sautéed Swiss chard, garlic* 12
- OVEN ROASTED POTATOES *lemon & cumin emulsion* 12
- GARDEN VEGETABLES *with daily purée* 16
- FORAGED LOCAL MUSHROOMS *allium, herbs* 16
- TRUFFLE'D FRENCH FRIES *parmigiano, herbs, pepper* 14

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