

Καλώς ορίσατε

A warm welcome. 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.

Our goal is to create an unforgettable experience and help you shape your own pleasant memories.

Efharisto and Kali Orexi.



Executive Chef, Nikos Moulinos

APPETIZERS

- MADE IN-HOUSE PITA *grilled over Mesquite, brushed with olive oil and herbs* 4
- ASSORTED OLIVES *Chili-herb marinated Greek olives* 8
- KOLOKITHO-KEFTEDES *crispy zucchini croquettes, feta, herbed yiaourti* 16
- SPANAKOTIRÒPITA *crispy phyllo pastries with cheese, baby spinach, leeks* 16
- TZATZIKI *sheep's milk, garlic, cucumber, dill, served with our made in-house pita* 14
- TIROKAFTERI *Dodoni feta, roasted chili spread, served with our made in-house pita* 16
- MELITZANOSALATA *Mesquite-grilled eggplant, tomato, onion, mint, cucumber wheels* 14
- SILLOGI *assortment from three traditional Greek spreads, served with our made in-house pita* 22
- SAGANAKI *imported pan-seared cheese, jalapeno-raspberry jam, toasted hazelnuts* 16
- PRAWN COCKTAIL *chilled Santa Barbara prawn, made in-house cocktail sauce, lemon* 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
- PORK RIBLETS *slow-roasted pork riblets, Attiki honey gastrique, lime, mint* 15

SALADS

- HORIATIKI “VILLAGE” *local tomatoes, cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 21
- TWIST ON GREENS *baby gems, arugula, seasonal garden vegetables, hazelnuts, smoked allium* 18
- ENHANCE OUR SALADS *“souvlaki” chicken skewer, add* 14 | *sautéed fillet of salmon, add* 24

EXECUTIVE CHEF *Nikos Moulinos*

SOUS CHEFS *Shelly Hernandez*

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

*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, Swiss chard, 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, Assyrtiko beurre blanc, coriander* 54
- MOUSSAKA *casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel* 42
- IN-HOUSE FETTUCCINE *local garden vegetables, tomato sugo, parmigiano, mantanos* 36

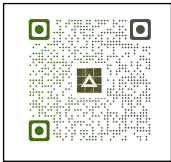
ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®

USDA PRIME BEEF LEADER

“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.

- LAMB CHOPS *pasture raised, double-rib cut, Greek yogurt pomme-purée, roasted onion, skordolado*
- PETITE CUT *two chops from four ribs* 58

CLASSIC CUT *three chops from six ribs* 84
- PORK CHOP *16 oz. bone-in Berkshire (Kurobuta), seasonal compote, chimichurri* 54
- 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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