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 & Kali Orexi.

Executive Chef, Nikos Moulinos

APPETIZERS

MADE IN-HOUSE PITA grilled over Mesquite, brushed with olive oil and herbs 4
HORIATIKO PSOMI made in-house village bread, Kalamata olives, onions, herbs 5
ASSORTED OLIVES chili-herb marinated Greek olives 8
CRETAN DAKOS caramelized onion & sundried tomato focaccia, anthotyro, honeycomb, sesame 18
KOLOKITHO-KEFTEDES crispy zucchini croquettes, feta, herbed yiaourti 16
SPANAKOTIRÒPITA crispy phyllo pastries with imported feta & Graviera, 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 prawns, 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, skordolado, Greek oregano 24
SOUTZOUKAKIA oven-baked lamb & beef meatballs, tomatoes, citrus Greek yogurt 18
PORK RIBLETS slow-roasted pork ribles, Attiki honey gastrique, lime, mint 15

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 14 | sautéed fillet of salmon, add 21

EXECUTIVE CHEF Nikos Moulinos
SOUS CHEFS Shelly Hernandez
WINE DIRECTOR Vagelis Papazisis
ENTRÉES
Dorade & Branzino are sustainably managed and sourced to us directly from Greece. All filleted fish maintain the chance of pin-bone segments remaining 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

**SOLOMOS** pan-seared King salmon, seasonal cous-cous, nightshade, pistachio 49

**HTÉNIA** Boston Mass. day-boat scallops, polenta, bacon jam, pine nuts, herb-onion salad 56

**LOBSTER PASTA** buttered-poached, in-house made Tagliatelle, Assyrítiko beurre blanc, coriander 54

**MOUSSAKA** casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel 42

**IN-HOUSE MADE PESCUCCINE** local garden vegetables, tomato sugo, parmigiano, mantanos 36

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**STEAKS & CHOPS**

"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

<table>
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<th>PETITE CUT  two chops from four ribs 58</th>
<th>CLASSIC CUT  three chops from six ribs 84</th>
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**PORK CHOP** 16 oz. bone-in Berkshire (Kurobuta), seasonal compote preserve, parsley 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.

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**ACCOMPANIMENTS**

**HORTA** Swiss Chard, beet tops, 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

**RICE PILAF** butter and thyme 12

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**EXECUTIVE CHEF** Nikos Moulinos

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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.