

## FALL & WINTER MENU

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, extra virgin olive oil, rigani* 4
- HORIATIKO PSOMI** *village style bread, Kalamata olives, onion, herbs* 5
- ASSORTED OLIVES** *chili-herb marinated Greek olives* 8
- 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* 14
- SILLOGI** *assortment from three traditional Greek spreads, served with our made in-house pita* 22
- SAGANAKI** *imported phyllo wrapped feta, fig & rosemary preserve, toasted pistachio* 16
- SASHIMI** *daily selection of thinly sliced seafood, locally grown garnish* MKT PRICE
- THALASSO-MEZES** *Santa Barbara prawns, baby squid, crab, green onion, butter, Metaxa* 28
- "CRETAN DAKOS"** *home-made focaccia, chef's anthotyro, organic honey, toasted sesame* 18
- 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 riblets, 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 12* | *sautéed fillet of salmon, add 17*

EXECUTIVE CHEF *Nikos Moulinos*

SOUS CHEFS *Shelly Hernandez*

WINE DIRECTOR *Vagelis Papazisis*

FOR BUSINESS BREAKFAST AND LUNCHEONS, PRIVATE EVENTS OR FAMILY CELEBRATIONS FOR ALL OCCASIONS, EMAIL [EVENTS@DIODEKA.COM](mailto: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 \$4 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 © 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. Created : 11/8/23

## 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.*

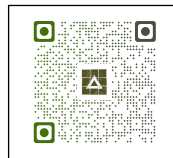
- LAVRAKI** *branzino filleted, mesquite-grilled, Swiss chard, roasted potatoes* 44
- TSIPOURA** *whole Dorade served with the bone, mesquite-grilled, lemon, fennel, thimari* 54
- SOLOMOS** *herb-cruste King salmon, seasonal bean cassoulet, squash, sage butter* 44
- HTÉNIA** *Boston Mass. day-boat scallops, polenta, bacon jam, pine nuts, herb-onion salad* 56
- FETTUCCHINE** *buttered-poached lobster, in-house made fettuccine, Assyrtiko beurre blanc, sweet herbs* 54
- RIGATONI** *in-house made pasta, local garden vegetables, tomato sugo, parmigiano, maintanos* 36
- MOUSSAKA** *casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel* 42
- ARNI GIOUVETSI** *Superior Farms stewed lamb shank, orzo, roasted tomato, myzithra* 45

## MESQUITE GRILL ALLEN BROTHERS CHOPS & USDA PRIME STEAKS

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

- LAMB CHOPS** *pasture raised, double-rib cut, Greek yogurt pomme-purée, roasted onion, skordolado*
- PETITE CUT** *two chops from four ribs* 62      or      **CLASSIC CUT** *three chops from six ribs* 86
- PORK CHOP** *16 oz. bone-in Berkshire (Kurobuta), seasonal compote preserve, parsley* 54

*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.*

*All steaks are USDA Prime and served à la carte*

- FILET MIGNON** 8 oz. 77      **NEW YORK STRIP** 16 oz. 95
- BONE-IN "COWGIRL" RIBEYE** 16 oz. 115      **\* PORTERHOUSE** 48 oz. 248
- \* LONG-BONE TOMAHAWK RIBEYE** 40 oz. 266

*\*Tomahawk and Porterhouse are presented sliced while on limited availability & will not be served past medium temperature.*

## ACCOMPANIMENTS

- HORTA** *Swiss Chard, garlic, chili* 14      **OVEN ROASTED POTATOES** *lemon & cumin emulsion* 12
- GARDEN VEGETABLES** *with daily purée* 16      **FORAGED LOCAL MUSHROOMS** *allium, herbs* 16
- TRUFFLE'D FRIES** *parmigiano, herbs, pepper* 14 - **JUST SALT** 12      **RICE PILAF** *butter & thyme* 12

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