

WINTER SEASON

DESSERTS WITH SUGGESTED PAIRINGS

Our desserts may contain dairy and/or nuts

“SOKOLATINA” *Chocolate cheesecake, home-made Merenda, hazelnut, brown butter tart, mint* 18
Graham’s 20-year-old Tawny Port 15

PASTA FLORA *seasonal marmelada, Chantilly, pâte sucrée, basil* 18
Château Clos Haut-Peyraguey Sauternes, France, Sémillon-Sauv Blanc, 2018 12

“SARAGLI” BAKLAVA *pistachio, traditional phyllo, spiced honey, vanilla-coconut gelato* 16
UWC Nectar, Muscat, Samos, Greece, 2011 9

EKMEK *layered custard, vanilla scented cream, kataifi phyllo, almond-walnut farce, citrus syrup* 17
Royal Tokaji, Hungary, 5 Puttonyos, 2017 15

LOUKOUMADES *traditional Greek beignets, Attiki honey, kanela, walnuts* 14
Dolce, Napa Valley, USA, Sémillon-Sauv blanc, 2015. 25

YIAOURTI *thyme-honey Greek yogurt, toasted sesame, assorted berries* 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* 4

COFFEE & TEA

FRAPPE *iced Greek coffee* 6

GREEK “ELLINIKOS” 5

COFFEE & TEA 5

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

MOCHA 6

MACCHIATTO 5

AMERICANO 4

EXTRA ESPRESSO SHOT 2

EXECUTIVE CHEF *Nikos Moulinos*

SOUS CHEFS *Shelly Hernandez*

WINE DIRECTOR *Vagelis Papazisis*

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS AND FAMILY CELEBRATIONS FOR ALL OCCASIONS, EMAIL EVENTS@DIODEKA.COM

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY 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. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS.
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TO OFFSET RISING COSTS OF RESTAURANT LABOR, EMPLOYEE HEALTH BENEFITS AND TO BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN STAFF, WE APPLY A 4% VENUE FEE TO ALL CHECKS. WE DO THIS IN LIEU OF INCREASED MENU PRICES. **NOT** EVERY SINGLE INGREDIENT IS LISTED ON THE MENU DESCRIPTIONS. DUE TO SHARED COOKING & PREP AREAS IN OUR KITCHENS, WE DO NOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS YOU MAY HAVE.
Created 1/18/24



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'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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